

SOFT WHEAT “0” FLOUR

contain vital wheat germ, which has been cold pressed and stone ground

Molino Vigevano has found a way to recover and reintroduce the **wheat germ** into its ‘**Oro di Macina**’ flours, thanks to an exclusive, slow and very delicate process, which separates the germ from the oil, by **cold pressing the flakes**, without any type of solvent, preserving all the functional substances as well as the organoleptic and sensory characteristics. The raw germ is **stone-milled** to maximise the aromatic components. The professional line “**Oro di Macina**” with **cold-pressed and stone-ground wheat germ** is able to respond in the most efficient way to the special needs of the pizzeria, pastry and bakery channels.

Characteristic properties:

Thanks to the careful selection of raw materials, decades of milling experience and the use of cutting-edge technology, Molino Vigevano flours guarantee excellent dough stability; this is why they are easy to spread without fear of “tearing”. The dough produced using Molino Vigevano flour is particularly light and **easily digestible**. Furthermore, by carrying out laboratory analyses and thorough checks on each individual batch of products, Molino Vigevano guarantees that the quality and properties of its products remain constant, all year round

Technical specifications:

Tramonti flour is ideal for daytime **leavening from 12-24 hours at room temperature** or for **24-72 hours in refrigeration cell at 4°**. Available in **10kg and 25kg bags**.

Ideal applications:

Tramonti flour is ideal for **pizza, focaccias** and **bread**.



Ingredients:

Wheat flour type “0”, wheat germ flour (2%).

Table of nutritional values:

Energy 1594 kJ (366 Kcal) - Fat 0.8 g of which saturated 0.2 g - Carbohydrates 75.1 g of which sugars 1.7 g
Fibre 1.8 g - Protein 14.5 g - Salt 0.01 g.

Allergens:

Produced in a factory that processes **eggs, peanuts, soya, milk, hazelnuts, walnuts, pistachios, almonds, sesame, lupins, mustard** and therefore the product may contain them.

Conservation:

We recommend storing flour in a cool and dry place, at a temperature of 18°/20° C and maximum humidity of 45% to guarantee perfect yield during use. Incorrect storage may compromise yield during use.



Do you want to receive more information?

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