

They are Special because they are **specifically made to simplify the work and life of every professional**: starting from the needs and characteristics of each recipe, **we study and develop the best formulation ever**, to give you the flour with the **right quality and consistency**. Because we know that no two flours are the same and - just like the professional who uses them - each one is **special**.

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:

Molino Vigevano **Vesuvio** flour is the ideal product for anyone who wishes to make a real **Pizza**, simple but tasty. A soft, honeycombed and perfectly golden crust is guaranteed every time, and **with any type of oven**. It is ideal for medium and long leavening from **6 to 12** hours at room temperature; it can be matured for 24 or 48 hours in a refrigeration cell at 4° C.

Available in 10kg.

Ideal applications:

Vesuvio flour is ideal for **Neapolitan pizza, both in a wood-fired oven and an electric oven.**



Ingredients:

Wheat flour type "0", wheat germ flour.

Table of nutritional values:

Energy 1482 kJ (350 Kcal) - Fat 1.4 g of which saturated 0.3 g - Carbohydrates 72.2 g of which sugars 1.2 g
Fibre 3 g - Protein 14.5 g - Salt 0.001 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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