

# FARINHAS FIRMOS



SECRET IS THE GREAT  
QUALITY OF OUR FLOUR  
AND SERVICES





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# WHEAT FLOURS

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# T-55 PLAIN FLOUR



WHEAT FLOURS



LOW-ASH AND  
MEDIUM/HIGH PROTEIN



SUITABLE FOR  
ALL TYPES OF PASTRY



INDUSTRIAL  
USE

# T-55 PLAIN FLOUR

## COMPOSITION

Low-ash and medium/high protein wheat flour, without additives, with a W of 210 to 275.

## DESCRIPTION

Product suitable for all types of pastry, adapting to the most demanding production processes.



# T-55 IMPROVED PLAIN FLOUR



WHEAT FLOURS



LOW-ASH AND  
MEDIUM PROTEIN



SUITABLE FOR  
ALL TYPES OF BAKING



INDUSTRIAL  
USE

# T-55

## IMPROVED PLAIN FLOUR

### COMPOSITION

Low-ash and medium protein wheat flour, with additives, ascorbic acid and enzymes, with a W of 210 to 240.

### DESCRIPTION

Product suitable for all types of baking, adapting to the most demanding production processes.



# T-65 "TRIGUEIRA" WHITE BREAD FLOUR



WHEAT FLOURS



WITH A  
W OF 140 TO 170



SUITABLE FOR MANUFACTURING TRADITIONAL  
BREAD IN MECHANISED PROCESSES



INDUSTRIAL  
USE



# T-65 “TRIGUEIRA” WHITE BREAD FLOUR

## COMPOSITION

Wheat flour with a W of 140 to 170.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread in mechanised processes of normal fermentation.



# T-65 "TRIGUEIRA" IMPROVED WHITE BREAD FLOUR

WHEAT FLOURS



WITH A  
W OF 180 TO 220



SUITABLE FOR MANUFACTURING TRADITIONAL  
BREAD IN MECHANISED PROCESSES



INDUSTRIAL  
USE

# T-65 “TRIGUEIRA” IMPROVED WHITE BREAD FLOUR

## COMPOSITION

Wheat flour improved with enzymes and ascorbic acid, with a W of 180 to 220.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread in mechanised processes of normal fermentation.



# T-65 WHITE BREAD FLOUR



WHEAT FLOURS



WITHOUT ADDITIVES  
W OF 160 TO 190



SUITABLE FOR MANUFACTURING  
TRADITIONAL BREAD



INDUSTRIAL  
USE

# T-65 WHITE BREAD FLOUR

## COMPOSITION

Wheat flour without additives, with a W of 160 to 190.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, essentially in normal fermentation processes.



# T-65 IMPROVED WHITE BREAD FLOUR

WHEAT FLOURS



WITH A  
W OF 220 TO 250



SUITABLE FOR MANUFACTURING TRADITIONAL  
BREAD IN MECHANISED PROCESSES



INDUSTRIAL  
USE

# T-65 IMPROVED WHITE BREAD FLOUR

## COMPOSITION

Wheat improved with enzymes and ascorbic acid, with a W of 220 to 250.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread in mechanised processes of normal or delayed fermentation with short storage times.



# T-65 STRONG BREAD FLOUR



WHEAT FLOURS



PROTEIN ENRICHED  
WITHOUT ADDITIVES



SUITABLE FOR MANUFACTURING  
TRADITIONAL BREAD



INDUSTRIAL  
USE



# T-65 STRONG BREAD FLOUR

## COMPOSITION

Protein enriched wheat flour without additives, with a W of 180 to 210.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, in normal or delayed fermentation processes.



# T-65 IMPROVED STRONG BREAD FLOUR

WHEAT FLOURS



WITH A  
W OF 240 TO 270



SUITABLE FOR MANUFACTURING  
TRADITIONAL BREAD



INDUSTRIAL  
USE

# T-65 IMPROVED STRONG BREAD FLOUR

## COMPOSITION

Protein enriched wheat flour improved with enzymes and ascorbic acid, with a W of 240 to 270.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, in mechanised processes of normal or delayed fermentation with long storage times.



# T-80 LIGHT WHOLEMEAL FLOUR



WHEAT FLOURS



MODERATE FIBRE  
CONTENT



SUITABLE FOR MANUFACTURING TRADITIONAL  
HIGH-FIBRE DARK BREAD



INDUSTRIAL  
USE

# T-80

## LIGHT WHOLEMEAL FLOUR

### COMPOSITION

Wheat flour with moderate fibre content.

### DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional high-fibre dark bread. Usually used to partially increase the fibre content of bread, it can also be employed as single flour.



# T-110 BROWN FLOUR



WHEAT FLOURS



NORMAL  
FIBRE CONTENT



SUITABLE FOR MANUFACTURING BREAD  
HIGHLY RICH IN FIBRES



INDUSTRIAL  
USE

# T-110

## BROWN FLOUR

### COMPOSITION

Wheat flour with a normal fibre content.

### DESCRIPTION

Product for the baking industry, suitable for manufacturing bread highly rich in fibres. Usually used to partially increase the fibre content of bread, it can also be used as single flour.

# T-150 WHOLEMEAL FLOUR



WHEAT FLOURS



MAXIMUM  
FIBRE CONTENT



SUITABLE FOR MANUFACTURING  
WHOLE WHEAT BREAD



INDUSTRIAL  
USE



# T-150 WHOLEMEAL FLOUR

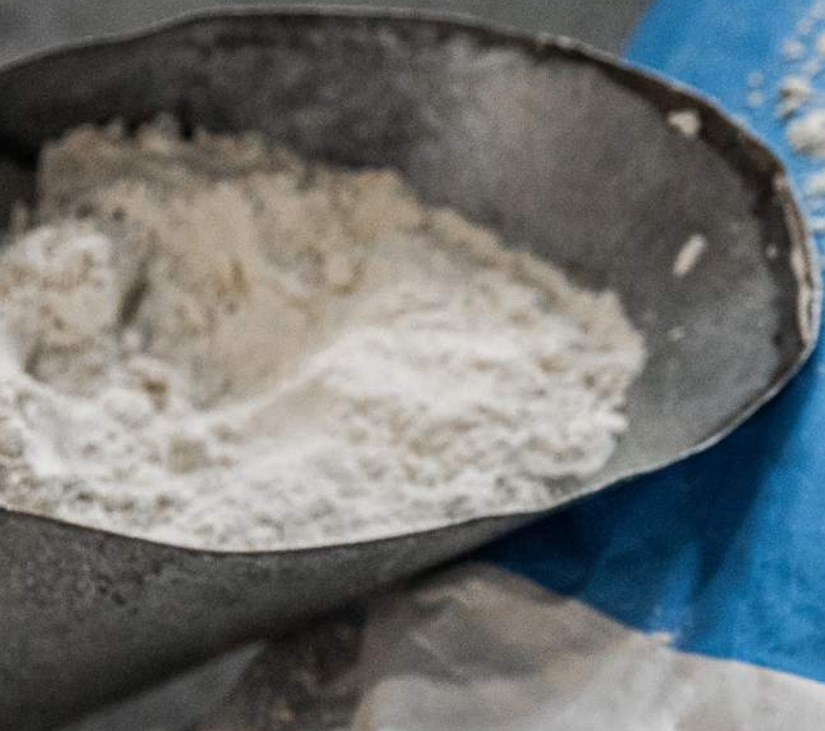
## COMPOSITION

Wheat flour with a maximum fibre content.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing whole wheat bread. Usually used to partially increase the fibre content of bread, it can also be used as single flour.





**TIPO 55**

**FARINHA DE TRIGO TIPO 55**  
PARA USOS INDUSTRIAIS

**FARINHAS FIRMOS.PT**

PESO LÍQUIDO  
**25 KG**

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# SPECIAL FLOURS

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# BREAD FLOUR

SPECIAL FLOURS



BAKING ENHANCER,  
VITAL WHEAT GLUTEN



NORMAL FERMENTATION  
PROCESSES



INDUSTRIAL  
USE

# BREAD FLOUR

## COMPOSITION

Wheat flour, baking enhancer (wheat flour, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses. Just add water, yeast and salt to obtain the traditional Portuguese loaf breads "carcaça", "biju" and "vianinha", etc., in normal fermentation processes.



# “ALENTEJANO” BREAD FLOUR

SPECIAL FLOURS



PASTA MADRE  
DOESN'T NEED TO BE PREPARED  
USING THE TRADITIONAL METHOD



FOR THE TRADITIONAL  
PORTUGUESE “ALENTEJANO” BREAD



INDUSTRIAL  
USE

# “ALENTEJANO” BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, pasta madre, vital wheat gluten, citric acid.

## DESCRIPTION

Composed wheat flour for industrial uses, with high capacity of water absorption and rich in dietary fiber, just add water, yeast and salt to obtain the traditional Portuguese “Alentejano” bread.

**NOTE:** it doesn't need to be prepared using the traditional method.



# DARK RYE BREAD FLOUR



SPECIAL FLOURS



RICH IN  
DIETARY FIBRE



TO OBTAIN THE TRADITIONAL  
DARK RYE BREAD



INDUSTRIAL  
USE



# DARK RYE BREAD FLOUR

## COMPOSIÇÃO

Wheat flour, rye flour, malted flour, vital wheat gluten and baking enhancer (flour treatment agent: ascorbic acid and enzymes).

## DESCRIÇÃO

Flour composed of wheat and a high percentage of rye for industrial uses, with high water absorption capacity (normally worked with 65-70%, but up to 75%) and rich in dietary fibre. Just add water, yeast and salt to obtain the traditional dark rye bread.



# PULLMAN LOAF BREAD FLOUR



SPECIAL FLOURS



ABOVE-AVERAGE  
MOISTURISING



TO OBTAIN THE  
TRADITIONAL LOAF



INDUSTRIAL  
USE

# PULLMAN LOAF BREAD FLOUR

## COMPOSITION

Wheat flour, cane sugar, sweet lactoserum, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), vital wheat gluten, calcium propionate, baking enhancer (wheat flour, flour treatment agent: ascorbic acid and enzymes), enzymes.

## DESCRIPTION

Compound wheat flour for industrial uses. Just add water, yeast and salt to obtain the traditional loaf, hotdog and hamburger breads. Specially formulated for above-average moisturising, thus allowing a cooler and softer crumb without crumbling to the cut throughout the entire conservation time.



# “MAFRA” BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBRES



TO OBTAIN THE TRADITIONAL  
PORTUGUESE STYLE “MAFRA” BREAD



INDUSTRIAL  
USE

# “MAFRA BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, vital wheat gluten.

## DESCRIPTION

Product description Compound wheat flour for industrial uses rich in dietary fibres, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional Portuguese style “Mafra” bread.



# YELLOW CORN BREAD FLOUR



SPECIAL FLOURS



DISPENSES THE PROCESS  
OF SCALING



TO OBTAIN THE TRADITIONAL  
YELLOW CORN BREAD



INDUSTRIAL  
USE

# YELLOW CORN BREAD FLOUR

## COMPOSITION

Yellow corn flour, wheat flour, sugar and vital wheat gluten.

## DESCRIPTION

Improved flour of corn and wheat for industrial uses, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional yellow corn bread, with an intense corn flavour and nice elastic crumbs. Dispenses the process of scaling the corn.



# WHITE CORN BREAD FLOUR

SPECIAL FLOURS



DISPENSES THE PROCESS  
OF SCALING



TO OBTAIN THE TRADITIONAL  
WHITE CORN BREAD



INDUSTRIAL  
USE



# WHITE CORN BREAD FLOUR

## COMPOSITION

White corn flour, wheat flour, sugar and vital wheat gluten.

## DESCRIPTION

Flour composed of corn and wheat for industrial uses, with above average water absorption capacity, just by adding hot water, yeast and salt, to obtain the traditional white corn bread, with an intense corn flavor and an elastic and pleasant crumb.

**NOTE:** the scalding of the corn is not needed



# RUSTIC BREAD FLOUR



SPECIAL FLOURS



RICH IN  
DIETARY FIBER



TO OBTAIN THE TRADITIONAL RUSTIC  
OR NATURAL FERMENTATION BREAD



INDUSTRIAL  
USE

# RUSTIC BREAD FLOUR

## COMPOSITION

Wheat flour, yellow corn flour, rye flour, wheat bran. dehydrated sourdough and vital wheat gluten.

## DESCRIPTION

Flour composed of wheat, rye and corn for industrial uses, with high water absorption capacity (usually up to 90%), rich in dietary fiber, just adding water, yeast and salt, to obtain the traditional rustic or natural fermentation bread.

**NOTE:** This flour needs the addition of specific enhancer to support other production processes.



# COLD PROCESSING SPECIAL BREAD FLOUR

SPECIAL FLOURS



BAKING  
ENHANCER



TO OBTAIN THE TRADITIONAL  
PORTUGUESE LOAF "CARÇAÇA",  
"BIJU" AND "VIANAS" BREADS



INDUSTRIAL  
USE

# COLD PROCESSING SPECIAL BREAD FLOUR

## COMPOSITION

Wheat flour, baking enhancer (calcium carbonate (E 170), emulsifiers (E 472e and E 471), ascorbic acid, enzymes), vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses. Just add water, yeast and salt, to obtain the traditional Portuguese loaf “carcaça”, “biju” and “vianas” breads, etc.

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# CAROB BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBRES



TO OBTAIN THE TRADITIONAL  
CAROB BREAD



INDUSTRIAL  
USE

# CAROB BREAD FLOUR

## COMPOSITION

Wheat flour, roasted carob pulp flour, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)) and vital wheat gluten.

## DESCRIPTION

Composite wheat and carob flour for industrial uses, rich in dietary fibres, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional carob bread  
Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# SWEET POTATO BREAD FLOUR

SPECIAL FLOURS



TEOR CALÓRICO  
REDUZIDO



TO OBTAIN THE TRADITIONAL  
PORTUGUESE "BOLO DO CACO" CAKE



INDUSTRIAL  
USE



# SWEET POTATO BREAD FLOUR

## COMPOSITION

Wheat flour, dehydrated sweet potato (11%), baking enhancer (acidity regulator (calcium carbonate E 170), emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid E 300, enzymes)), vital wheat gluten.

## DESCRIPTION

Wheat and sweet potato composite flour for industrial uses. Just add water, yeast and salt, to obtain bread with sweet potato or the traditional Portuguese "bolo do caco" cake.

This flour is prepared to support all production processes using cold technology.



# MUESLI BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBER



TO OBTAIN  
MUESLI BREAD



INDUSTRIAL  
USE

# MUESLI BREAD FLOUR

## COMPOSITION

Wheat flour, muesli mix (25%) [dehydrated papaya (papaya, sugar, preservative E 223), raisins (raisin, palm oil), dehydrated pineapple (pineapple, sugar, antioxidant - citric acid E 330, preservative - sodium metabisulfite (as SO<sub>2</sub>) E 223), ginger (ginger, sugar,) dehydrated strawberry, oat flakes, sunflower seeds, brown flax seeds], malted flour, baking enhancer [acidity regulator (calcium carbonate E 170), emulsifiers E 472e and E 471 and flour treatment agent (ascorbic acid E 300 and enzymes)], vital wheat gluten.

## DESCRIPTION

Composed flour of wheat and muesli for industrial uses, with high water absorption capacity and rich in dietary fiber, just by adding water, yeast and salt, to obtain muesli bread

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology

**NOTE:** we recommend our topping for coating.



# FRENCH BREAD FLOUR



SPECIAL FLOURS



FORMULATED FOR  
ABOVE-AVERAGE HYDRATION



TO OBTAIN THE TRADITIONAL  
FRENCH BAGUETTE



INDUSTRIAL  
USE

# FRENCH BREAD FLOUR

## COMPOSITION

Wheat flour, cane sugar, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), deactivated yeast, vital wheat gluten.

## DESCRIPTION

Composed wheat flour for industrial uses, just adding water, yeast and salt, to obtain the traditional French baguette. Specially formulated for above-average hydration, allowing for a fresher and softer crumb, while maintaining a crispy crust.

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.



# CAROB BERLINER (DOUGHNUT) BLEND FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



PROVIDES A TRADITIONAL, SOFT  
AND LIGHT BERLINER DOUGHNUT



INDUSTRIAL  
USE

# CAROB BERLINER (DOUGHNUT) BLEND FLOUR

## COMPOSITION

Wheat flour, roasted carob pulp flour, enzymes, vital wheat gluten, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes).

## DESCRIPTION

Improved wheat flour for industrial uses with high water absorption capacity. The product is complete: Just combine with water, yeast and salt. It provides a traditional, soft and light berliner doughnut. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# BEETROOT BERLINER (DOUGHNUT) BLEND FLOUR



SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



PROVIDES A TRADITIONAL, SOFT  
AND LIGHT BERLINER DOUGHNUT



INDUSTRIAL  
USE



# BEETROOT BERLINER (DOUGHNUT) BLEND FLOUR

## COMPOSITION

Wheat flour, dehydrated beetroot powder, enzymes, vital wheat gluten, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes).

## DESCRIPTION

Improved wheat flour for industrial uses with high water absorption capacity. The product is complete: Just combine with water, yeast and salt. It provides a traditional, soft and light berliner doughnut. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# SPIRULINA BERLINER (DOUGHNUT) BLEND FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



OBTAIN TRADITIONAL, SOFT  
AND LIGHT BERLINERS



INDUSTRIAL  
USE

# SPIRULINA BERLINER (DOUGHNUT) BLEND FLOUR

## COMPOSITION

Wheat flour, spirulina, enzymes, sweet lactoserum, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), seaweed flakes, vital wheat gluten.

## DESCRIPTION

Compound flour for industrial uses, with high water absorption capacity, just by adding water, yeast and salt, to obtain traditional, soft and light berliners.

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.



# PORTUGUESE CHRISTMAS CAKE BLEND FLOUR



SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



IT PROVIDES A TRADITIONAL, TASTY  
AND LIGHT CAKE



INDUSTRIAL  
USE

# PORTUGUESE CHRISTMAS CAKE BLEND FLOUR

## COMPOSITION

Wheat flour, cane sugar, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), dextrose monohydrate (purified and crystallised D-glucose containing one molecule of water of crystallisation), vital wheat gluten, sweet whey lactate, sunflower lecithin (sunflower lecithin, tricalcium phosphate, wheat flour), enzymes, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), raising agent: (sodium diphosphate, sodium bicarbonate, calcium carbonate and corn starch), E 160a beta-carotene, orange flavouring (corn maltodextrin, modified corn starch, potassium citrates and alpha-tocopherol), pineapple flavouring (maltodextrin, gum arabic and propylene glycol), vanilla flavouring.

## DESCRIPTION

Improved wheat flour for industrial uses with high water absorption capacity. The product is complete: Just combine with water, eggs, yeast and salt. It provides a traditional, tasty and light cake. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# SWEET BREAD FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



PROVIDES A VERY DELICATE,  
TASTY AND LIGHT BREAD



INDUSTRIAL  
USE

# SWEET BREAD FLOUR

## COMPOSITION

Wheat flour, cane sugar, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet whey lactate, egg powder, beta-carotene E160a, vanilla flavor.

## DESCRIPTION

Compound wheat flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt. It provides a very delicate, tasty and light bread, richer due to the extra addition of eggs, vegetable fat and sugar.

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# FRENCH CROISSANT BREAD FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



TO OBTAIN THE TRADITIONAL  
FRENCH CROISSANT



INDUSTRIAL  
USE



# FRENCH CROISSANT BREAD FLOUR

## COMPOSITION

Wheat flour, white sugar, baking enhancer (wheat fiber, thickener E 466, emulsifiers E 472e and E 471, anti-caking agent E 170i, dextrose, wheat starch, antioxidant E 300 and E 920, enzymes and salt), vital wheat gluten, sweet lactoserum, butter flavor: maltodextrin, gum arabic.

## DESCRIPTION

Compound wheat flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt to obtain the traditional french croissant.



# WET DOUGH BREAD FLOUR



SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



TO OBTAIN THE TRADITIONAL  
WATER BREAD



INDUSTRIAL  
USE

# WET DOUGH BREAD FLOUR

## COMPOSITION

Wheat flour, yellow corn flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), wheat bran, vital wheat gluten, malted flour.

## DESCRIPTION

Flour composed of wheat and corn for industrial uses, with high water absorption capacity (usually up to 90%), rich in dietary fiber, just adding water, yeast and salt, to obtain the traditional water bread.

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology; however, the high viscosity of the resulting dough, due to the high water content, may make retarded fermentation processes unfeasible.



# WHEAT & RYE BREAD FLOUR



SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



TO OBTAIN THE TRADITIONAL  
MIXED BREAD



INDUSTRIAL  
USE

# WHEAT & RYE BREAD FLOUR

## COMPOSITION

Wheat flour, rye flour, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), malted flour, vital wheat gluten.

## DESCRIPTION

FComposed flour of wheat and rye for industrial uses, with high water absorption capacity (usually up to 80%), rich in dietary fiber, just by adding water, yeast and salt, to obtain the traditional mixed bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.



# PUMPKIN BREAD FLOUR



SPECIAL FLOURS



RICH IN  
DIETARY FIBER



TO OBTAIN  
PUMPKIN BREAD



INDUSTRIAL  
USE

# PUMPKIN BREAD FLOUR

## COMPOSITION

Wheat flour, pumpkin (broken seeds), pumpkin flour, wheat bran, vital wheat gluten, coloring: lycopene (E 160d), baking enhancer (calcium carbonate, emulsifiers E472e and E471, flour treatment agent (ascorbic acid and enzymes).

## DESCRIPTION

Flour composed of wheat and pumpkin for industrial uses, with high water absorption capacity and rich in dietary fibers, simply by adding water, yeast and salt, to obtain pumpkin bread. In addition to normal fermentation processes, this flour is prepared to support all production processes using cold technology.



# GARLIC & PARSLEY BREAD FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



TO OBTAIN BREAD WITH  
GARLIC AND PARSLEY



INDUSTRIAL  
USE



# GARLIC & PARSLEY BREAD FLOUR

## COMPOSITION

Wheat flour, dehydrated garlic flakes, vital wheat gluten, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent: ascorbic acid and enzymes), sweet lacto sérum, dehydrated parsley leaf.

## DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity and rich in dietary fibre. Just add water, yeast and salt, to obtain bread with garlic and parsley. Flour with pleasant garlic flavour.



# OAT BREAD FLOUR

SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# OAT BREAD FLOUR

## COMPOSITION

Wheat flour, oat flakes, wheat bran, malted flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten.

## DESCRIPTION

Wheat and oat composite flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt to obtain a rich oat bread. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

## HEALTH BENEFITS

Strongly advisable to those who suffer from diabetes, oat helps prevent the fast rise in blood sugar. In addition, it helps in the prevention of cancer, reduces the risk of asthma, protects against heart diseases and benefits digestion. Because it is rich in fibre, it keeps the individual satiated for a longer period, aiding weight loss.



# BEETROOT BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBRES



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# BEETROOT BREAD FLOUR

## COMPOSITION

Wheat flour, dehydrated beet powder, powdered betanin (E 162), wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), vital wheat gluten.

## DESCRIPTION

Wheat and beet composite flour for industrial uses, rich in dietary fibres, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional beet bread.

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

## HEALTH BENEFITS

Beet is rich in antioxidants and minerals. Among the numerous health benefits, the presence of betaine helps cardiovascular health, but its nutrients act in areas ranging from liver, skin and anaemia to weight loss and endurance increasing. It also has an exceptional decorative effect on display due to its red colour.



# WHOLE GRAIN BREAD FLOUR

SPECIAL FLOURS



RICH IN FIBER AND  
COMPLEX CARBOHYDRATES



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# WHOLE GRAIN BREAD FLOUR

## COMPOSITION

Wheat flour, hulled sunflower seeds, wheat bran, oat flakes, crushed soybeans, brown linseed, sesame seeds, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), malted flour, vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity. Just add water, yeast and salt to obtain bread rich in variety and quantity of cereals.

## HEALTH BENEFITS

Cereals are rich in fiber and complex carbohydrates, which provide energy, help reduce cholesterol levels, prevent diseases and regulate blood sugar levels. Enrich the overall health with abundant proteins, lipids, minerals, vitamins and enzymes.



# SIX SEED BREAD FLOUR

SPECIAL FLOURS



RICH SOURCES  
OF MINERALS



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE



# SIX SEED BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, oat flakes, hulled sunflower kernels, hulled millet, brown linseed, crushed soybeans, malted flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), sweet lactoserum, locust bean pulp flour, vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt, to obtain a dark colour bread rich in cereals and vitamins. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

**NOTE:** we recommend our topping for overlay.

## HEALTH BENEFITS

Belonging to the group of carbohydrates, cereals are rich sources of minerals, vitamins (especially B complex), proteins, fats and enzymes. They are one of the richest energy sources, possessing a high mineral content, namely sulfates, magnesium, potassium and calcium phosphates. Aids in the prevention of cancer, colds and intestinal problems, as well as in the control of blood sugar levels.



# CHIA BREAD FLOUR

SPECIAL FLOURS



RICH IN OMEGA-3  
AND DIETARY FIBRE



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# CHIA BREAD FLOUR

## COMPOSITION

Wheat flour, chia seeds (max. 10%), wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten, malted flour.

## DESCRIÇÃO

Wheat and chia seed composite flour for industrial uses with high water absorption capacity and rich in omega-3 and dietary fibre. Just add water, yeast and salt, to obtain chia bread Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

**NOTE:** we recommend our topping for overlay.

## HEALTH BENEFITS

Chia seeds are rich in omega-3, antioxidants, calcium, proteins, fibres, vitamins and minerals, substances that make this seed an excellent nutritional supplement. Its effects on health are: help in the prevention of cardiovascular diseases, weight loss, diabetes control, stimulation of bowel activity, prevention of premature aging and osteoporosis, improvement of brain function, etc.



# GREEN PEA BREAD FLOUR



SPECIAL FLOURS



RICH IN  
DIETARY FIBRES



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# GREEN PEA BREAD FLOUR

## COMPOSITION

Wheat flour, dried pea powder, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten, chlorophyll (maltodextrin, sodium copper chlorophyllin, polysorbate 80, potassium hydroxide).

## DESCRIPTION

Wheat and pea composite flour for industrial uses, rich in dietary fibres and a high capacity of water absorption. Just add water, yeast and salt to obtain pea bread. The combination of fibre present in the batch and the greenish colour of the pea, provides a loaf of excellent appearance. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

## HEALTH BENEFITS

Peas have many benefits for health, such as its nutritional value (vitamins and minerals), containing still substances that help in the prevention of heart diseases, reduction of cholesterol levels, triglycerides, etc. among numerous other advantages.



# LINSEED BREAD FLOUR

SPECIAL FLOURS



RICH IN OMEGA-3  
AND DIETARY FIBER



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# LINSEED BREAD FLOUR

## COMPOSIÇÃO

Wheat flour, linseed, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), vital wheat gluten, malted flour, sweet lactoserum.

## DESCRIÇÃO

Flour composed of wheat and linseed for industrial uses, with high water absorption capacity and rich in omega-3 and dietary fiber, just by adding water, yeast and salt, to obtain linseed bread. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

**NOTE:** we recommend our topping for overlay.

## SAÚDE

Linseed seeds are rich in omega-3, calcium, proteins, fibres, vitamins and minerals, substances that make this seed an excellent nutritional supplement. Its effects on health are: aid in the prevention of cardiovascular diseases, weight loss, diabetes control, stimulation of bowel activity, prevention of some types of cancer, prevention of osteoporosis, improvement of brain function, control of inflammations, etc.



# CORN & SUNFLOWER BREAD FLOUR

SPECIAL FLOURS



SOURCE  
OF FIBERS



TO OBTAIN THE TRADITIONAL CORN  
AND SUNFLOWER BREAD



INDUSTRIAL  
USE



# CORN & SUNFLOWER BREAD FLOUR

## COMPOSITION

Wheat flour, sunflower seed, yellow corn flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471), flour treatment agent (ascorbic acid and enzymes), vital wheat gluten, beta carotene E 160a.

## DESCRIPTION

Flour composed of corn and wheat and sunflower seeds for industrial uses, with high water absorption capacity, just adding water, yeast and salt, to obtain the traditional corn and sunflower bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.

**NOTE:** we recommend our corn topping for coating.

## HEALTH BENEFITS

Beta-carotene is an antioxidant that helps to restrict cell damage in cardiovascular muscles.



# SPIRULINA BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBER



SUITABLE FOR TRADITIONAL  
DOUGH MANUFACTURING WITH  
SPECIAL HEALTH BENEFITS



INDUSTRIAL  
USE

# SPIRULINA BREAD FLOUR

## COMPOSITION

Wheat flour, spirulina, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet lactoserum, wheat bran, seaweed flakes, vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity and rich in dietary fiber, just by adding water, yeast and salt, to obtain seaweed bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.

**NOTE:** Flour with a pleasant taste of seaweed.



# TOMATO, ONION & OREGANO BREAD FLOUR

SPECIAL FLOURS



+ RICH IN VEGETABLE FIBERS  
AND ANTIOXIDANTS



SUITABLE FOR TRADITIONAL DOUGH  
MANUFACTURING WITH COLOR  
AND FLAVOR INTENSIFICATION



INDUSTRIAL  
USE

# TOMATO, ONION & OREGANO BREAD FLOUR

## COMPOSITION

Wheat flour, dehydrated tomato powder, roasted onion flakes, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet lactoserum, dehydrated oregano leaves, vital wheat gluten, lycopene (E160d).

## DESCRIPTION

Composed wheat flour for industrial uses, with high water absorption capacity, just adding water, yeast and salt, to obtain bread with tomato, onion and oregano This flour is prepared to support all production processes using cold technology.

**NOTE:** this flour has a pleasant taste of tomato and oregano.



# WHOLE BREAD FLOUR

SPECIAL FLOURS



RICH IN FIBER



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# WHOLE BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent: ascorbic acid and enzymes), vital wheat gluten and malted flour.

## DESCRIÇÃO

Composite wheat flour for industrial uses with high water absorption capacity. Just add water, yeast and salt, to obtain whole wheat bread. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

## HEALTH BENEFITS

Flour that keeps the wheat germ, thus preserving the main nutrients. The minerals found are magnesium, calcium, potassium and phosphorus. The benefits of whole wheat bread are vital, to help control satiety, stimulate bowel activity, help control cholesterol and avoid excess blood sugar.



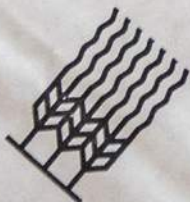


# ESPECIAL FRIO

FARINHA COMPOSTA DE TRIGO  
PARA USOS INDUSTRIAIS

FARINHASFIRMOS.PT

PESO Líquido  
**25 KG**





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# OTHER PRODUCTS

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# RICE FLOUR



OTHER PRODUCTS



RICH IN CARBOHYDRATES,  
VITAMINS AND MINERALS



SUITABLE FOR USE IN DOUGH TENDER  
AND FOR SOME PASTRY MANUFACTURE



INDUSTRIAL  
USE

# RICE FLOUR

## COMPOSITION

Rice flour.

## DESCRIPTION

Product for the baking industry, suitable for use in dough tender and for some pastry manufacture.



# T-70 RYE FLOUR



OTHER PRODUCTS



RICH IN  
NUTRIENTS



SUITABLE FOR MANUFACTURE  
OF RYE BREAD



INDUSTRIAL  
USE

# T-70 RYE FLOUR

## DESCRIPTION

Product for the baking industry, suitable for rye bread manufacturing.

# T-85 RYE FLOUR



OTHER PRODUCTS



RICH IN FIBRE



SUITABLE FOR RYE  
BREAD MANUFACTURING



INDUSTRIAL  
USE

# T-85 RYE FLOUR

## COMPOSITION

Rye flour.

## DESCRIPTION

Product rich in fibre for the baking industry, suitable for rye bread manufacturing.

# T-130 RYE FLOUR



OTHER PRODUCTS



RICH IN NUTRIENTS



SUITABLE FOR MANUFACTURE  
OF RYE BREAD



INDUSTRIAL  
USE



# T-130 RYE FLOUR

## DESCRIPTION

Product very rich in fibre for the baking industry, suitable for rye bread manufacturing.

# T-70 YELLOW CORNFLOUR



OTHER PRODUCTS



RICH IN MINERALS  
AND VITAMINS



SUITABLE FOR TRADITIONAL  
CORN BREAD MANUFACTURING



INDUSTRIAL  
USE

# T-70

# YELLOW CORNFLOUR

## COMPOSITION

Yellow corn flour.

## DESCRIPTION

Product for the baking industry, with fine grinding and reduced fibre content, suitable for traditional corn bread manufacturing.

# T-175 YELLOW CORNFLOUR



OTHER PRODUCTS



RICH IN MINERALS  
AND VITAMINS



SUITABLE FOR TRADITIONAL  
CORN BREAD MANUFACTURING



INDUSTRIAL  
USE

# T-175 YELLOW CORNFLOUR

## COMPOSITION

Yellow Corn Flour.

## DESCRIPTION

Product for the baking industry, suitable for traditional corn bread manufacturing.



# T-175 WHITE CORNFLOUR



OTHER PRODUCTS



RICH IN MINERALS  
AND VITAMINS



SUITABLE FOR TRADITIONAL  
CORN BREAD MANUFACTURING



INDUSTRIAL  
USE

# T-175

## WHITE CORNFLOUR

### COMPOSITION

White corn flour.

### DESCRIPTION

Product for the baking industry with a lighter corn flavour suitable for traditional corn bread manufacturing.

**FIRMOS**

**FIRMOS**

**FIRMOS**

**FIRMOS**



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# WHEAT BRAN

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# WHEAT BRAN



FIBER



BY-PRODUCT OF THE MANUFACTURE  
OF WHEAT FLOUR



INDUSTRIAL  
USE

# WHEAT BRAN

## COMPOSITION

Wheat bran.

## DESCRIPTION

As a by-product of the manufacture of wheat flour, the bagged coarse wheat bran may be used instead of wheat flour type 150, in order to increase the fibre content. This bulk product is widely used as a raw material in the feed industry.



# FINE WHEAT BRAN



WHEAT BRAN



FIBRA



PARA ESCURECIMENTO DE MASSAS  
E INCREMENTO DO TEOR DE FIBRA



ENSACADO PARA  
USO INDUSTRIAL

# FINE WHEAT BRAN

## COMPOSITION

Wheat bran.

## DESCRIPTION

By-product of the manufacture of wheat flour, the bagged coarse wheat bran fine milling is particularly suitable for the substitution of type 150 wheat flour, in order to increase the fibre content.



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