

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.

