

# 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.

