

## BREAD FLOUR





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.







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PORTUGAL
WITH RAW MATERIALS
FROM THE EU