

FRENCH CROISSANT BREAD FLOUR



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HIGH WATER	TO OBTAIN THE TRADITIONAL	INDUSTRIAL
ABSORPTION CAPACITY	FRENCH CROISSANT	USE

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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.





FARINHAS FIRMOS, MOAGEM DE CEREAIS, LTD R. GEN. HUMBERTO DELGADO, 1, MUGIDEIRA 2565-775 TURCIFAL, TORRES VEDRAS TEL.(+351) 261 950 550 FIRMOS@FIRMOSLDA.PT PRODUCT MADE IN PORTUGAL WITH RAW MATERIALS FROM THE EU

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