

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.

