

T-150 WHOLEMEAL FLOUR





MAXIMUM FIBRE CONTENT



SUITABLE FOR MANUFACTURING WHOLE WHEAT BREAD



INDUSTRIAL USE



T-150 WHOLEMEAL FLOUR

COMPOSITION

Wheat flour with a maximum fibre content.

DESCRIPTION

Product for the baking industry, suitable for manufacturing whole wheat bread. Usually used to partially increase the fibre content of bread, it can also be used as single flour.





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