

T-55 IMPROVED PLAIN FLOUR





LOW-ASH AND MEDIUM PROTEIN



SUITABLE FOR ALL TYPES OF BAKING



INDUSTRIAL USE



T-55 IMPROVED PLAIN FLOUR

COMPOSITION

Low-ash and medium protein wheat flour, with additives, ascorbic acid and enzymes, with a W of 210 to 240.

DESCRIPTION

Product suitable for all types of baking, adapting to the most demanding production processes.





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