

T-55 IMPROVED PLAIN FLOUR



WHEAT FLOURS



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.

