

T-65 IMPROVED STRONG BREAD FLOUR

WHEAT FLOURS



WITH A
W OF 240 TO 270



SUITABLE FOR MANUFACTURING
TRADITIONAL BREAD



INDUSTRIAL
USE

T-65 IMPROVED STRONG BREAD FLOUR

COMPOSITION

Protein enriched wheat flour improved with enzymes and ascorbic acid, with a W of 240 to 270.

DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, in mechanised processes of normal or delayed fermentation with long storage times.

