

# T-65 IMPROVED STRONG BREAD FLOUR





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## **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.





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

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