

T-65 IMPROVED WHITE BREAD FLOUR





WITH A W OF 220 TO 250



SUITABLE FOR MANUFACTURING TRADITIONAL BREAD IN MECHANISED PROCESSES



INDUSTRIAL USE



T-65 IMPROVED WHITE BREAD FLOUR

COMPOSITION

Wheat improved with enzymes and ascorbic acid, with a W of 220 to 250.

DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread in mechanised processes of normal or delayed fermentation with short 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