

# T-65 IMPROVED WHITE BREAD FLOUR

WHEAT FLOURS



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.

