

# T-65 WHITE BREAD FLOUR



WHEAT FLOURS



WITHOUT ADDITIVES  
W OF 160 TO 190



SUITABLE FOR MANUFACTURING  
TRADITIONAL BREAD



INDUSTRIAL  
USE

# T-65 WHITE BREAD FLOUR

## COMPOSITION

Wheat flour without additives, with a W of 160 to 190.

## DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, essentially in normal fermentation processes.

