

## T-65 STRONG BREAD FLOUR





PROTEIN ENRICHED WITHOUT ADDITIVES



SUITABLE FOR MANUFACTURING TRADITIONAL BREAD



INDUSTRIAL USE



## T-65 STRONG BREAD FLOUR

## **COMPOSITION**

Protein enriched wheat flour without additives, with a W of 180 to 210.

## **DESCRIPTION**

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





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