

T-65 "TRIGUEIRA" IMPROVED WHITE BREAD FLOUR

WHEAT FLOURS



WITH A
W OF 180 TO 220



SUITABLE FOR MANUFACTURING TRADITIONAL
BREAD IN MECHANISED PROCESSES



INDUSTRIAL
USE

T-65 “TRIGUEIRA” IMPROVED WHITE BREAD FLOUR

COMPOSITION

Wheat flour improved with enzymes and ascorbic acid, with a W of 180 to 220.

DESCRIPTION

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

