

T-65 "TRIGUEIRA" IMPROVED WHITE BREAD FLOUR



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WITH A	SUITABLE FOR MANUFACTURING TRADITIONAL	INDUSTRIAL
W OF 180 TO 220	BREAD IN MECHANISED PROCESSES	USE

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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.





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

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