

# T-65 "TRIGUEIRA" WHITE BREAD FLOUR



WHEAT FLOURS



WITH A  
W OF 140 TO 170



SUITABLE FOR MANUFACTURING TRADITIONAL  
BREAD IN MECHANISED PROCESSES



INDUSTRIAL  
USE

# T-65 “TRIGUEIRA” WHITE BREAD FLOUR

## COMPOSITION

Wheat flour with a W of 140 to 170.

## DESCRIPTION

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

