

## T-65 "TRIGUEIRA" WHITE BREAD FLOUR





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.





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PORTUGAL
WITH RAW MATERIALS
FROM THE EU