

COLD PROCESSING SPECIAL BREAD FLOUR

SPECIAL FLOURS



BAKING
ENHANCER



TO OBTAIN THE TRADITIONAL
PORTUGUESE LOAF "CARÇAÇA",
"BIJU" AND "VIANAS" BREADS



INDUSTRIAL
USE

COLD PROCESSING SPECIAL BREAD FLOUR

COMPOSITION

Wheat flour, baking enhancer (calcium carbonate (E 170), emulsifiers (E 472e and E 471), ascorbic acid, enzymes), vital wheat gluten.

DESCRIPTION

Composite wheat flour for industrial uses. Just add water, yeast and salt, to obtain the traditional Portuguese loaf "carcaça", "biju" and "vianas" breads, etc.

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

