

CAROB BERLINER (DOUGHNUT) BLEND FLOUR

SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



PROVIDES A TRADITIONAL, SOFT
AND LIGHT BERLINER DOUGHNUT



INDUSTRIAL
USE

CAROB BERLINER (DOUGHNUT) BLEND FLOUR

COMPOSITION

Wheat flour, roasted carob pulp flour, enzymes, vital wheat gluten, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes).

DESCRIPTION

Improved wheat flour for industrial uses with high water absorption capacity. The product is complete: Just combine with water, yeast and salt. It provides a traditional, soft and light berliner doughnut. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

