

CAROB BERLINER (DOUGHNUT) BLEND FLOUR





HIGH WATER
ABSORPTION CAPACITY



PROVIDES A TRADITIONAL, SOFT AND LIGHT BERLINER DOUGHNUT



INDUSTRIAL USE



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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.





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