

## BEETROOT BERLINER (DOUGHNUT) BLEND FLOUR





HIGH WATER
ABSORPTION CAPACITY



PROVIDES A TRADITIONAL, SOFT AND LIGHT BERLINER DOUGHNUT



INDUSTRIAL USE



## BEETROOT BERLINER (DOUGHNUT) BLEND FLOUR

## **COMPOSITION**

Wheat flour, dehydrated beetroot powder, 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.





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PORTUGAL
WITH RAW MATERIALS
FROM THE EU