

SPIRULINA BERLINER (DOUGHNUT) BLEND FLOUR

SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



OBTAIN TRADITIONAL, SOFT
AND LIGHT BERLINERS



INDUSTRIAL
USE

SPIRULINA BERLINER (DOUGHNUT) BLEND FLOUR

COMPOSITION

Wheat flour, spirulina, enzymes, sweet lactoserum, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), seaweed flakes, vital wheat gluten.

DESCRIPTION

Compound flour for industrial uses, with high water absorption capacity, just by adding water, yeast and salt, to obtain traditional, soft and light berliners.

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.

