

## SPIRULINA BERLINER (DOUGHNUT) BLEND FLOUR





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.





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