

# PORTUGUESE CHRISTMAS CAKE BLEND FLOUR



SPECIAL FLOURS



HIGH WATER  
ABSORPTION CAPACITY



IT PROVIDES A TRADITIONAL, TASTY  
AND LIGHT CAKE



INDUSTRIAL  
USE

# PORTUGUESE CHRISTMAS CAKE BLEND FLOUR

## COMPOSITION

Wheat flour, cane sugar, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), dextrose monohydrate (purified and crystallised D-glucose containing one molecule of water of crystallisation), vital wheat gluten, sweet whey lactate, sunflower lecithin (sunflower lecithin, tricalcium phosphate, wheat flour), enzymes, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), raising agent: (sodium diphosphate, sodium bicarbonate, calcium carbonate and corn starch), E 160a beta-carotene, orange flavouring (corn maltodextrin, modified corn starch, potassium citrates and alpha-tocopherol), pineapple flavouring (maltodextrin, gum arabic and propylene glycol), vanilla flavouring.

## DESCRIPTION

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

