

SWEET BREAD FLOUR

SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



PROVIDES A VERY DELICATE,
TASTY AND LIGHT BREAD



INDUSTRIAL
USE

SWEET BREAD FLOUR

COMPOSITION

Wheat flour, cane sugar, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet whey lactate, egg powder, beta-carotene E160a, vanilla flavor.

DESCRIPTION

Compound wheat flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt. It provides a very delicate, tasty and light bread, richer due to the extra addition of eggs, vegetable fat and sugar.

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

