

# PUMPKIN BREAD FLOUR



SPECIAL FLOURS



RICH IN  
DIETARY FIBER



TO OBTAIN  
PUMPKIN BREAD



INDUSTRIAL  
USE

# PUMPKIN BREAD FLOUR

## COMPOSITION

Wheat flour, pumpkin (broken seeds), pumpkin flour, wheat bran, vital wheat gluten, coloring: lycopene (E 160d), baking enhancer (calcium carbonate, emulsifiers E472e and E471, flour treatment agent (ascorbic acid and enzymes).

## DESCRIPTION

Flour composed of wheat and pumpkin for industrial uses, with high water absorption capacity and rich in dietary fibers, simply by adding water, yeast and salt, to obtain pumpkin bread. In addition to normal fermentation processes, this flour is prepared to support all production processes using cold technology.

