

GARLIC & PARSLEY BREAD FLOUR

SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



TO OBTAIN BREAD WITH
GARLIC AND PARSLEY



INDUSTRIAL
USE

GARLIC & PARSLEY BREAD FLOUR

COMPOSITION

Wheat flour, dehydrated garlic flakes, vital wheat gluten, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent: ascorbic acid and enzymes), sweet lacto sérum, dehydrated parsley leaf.

DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity and rich in dietary fibre. Just add water, yeast and salt, to obtain bread with garlic and parsley. Flour with pleasant garlic flavour.

