

SWEET POTATO BREAD FLOUR





TEOR CALÓRICO REDUZIDO



TO OBTAIN THE TRADITIONAL PORTUGUESE "BOLO DO CACO" CAKE



INDUSTRIAL USE



SWEET POTATO BREAD FLOUR

COMPOSITION

Wheat flour, dehydrated sweet potato (11%), baking enhancer (acidity regulator (calcium carbonate E 170), emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid E 300, enzymes)), vital wheat gluten.

DESCRIPTION

Wheat and sweet potato composite flour for industrial uses. Just add water, yeast and salt, to obtain bread with sweet potato or the traditional Portuguese "bolo do caco" cake.

This flour 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