

# SWEET POTATO BREAD FLOUR

SPECIAL FLOURS



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.

