

TOMATO, ONION & OREGANO BREAD FLOUR

SPECIAL FLOURS



+ RICH IN VEGETABLE FIBERS
AND ANTIOXIDANTS



SUITABLE FOR TRADITIONAL DOUGH
MANUFACTURING WITH COLOR
AND FLAVOR INTENSIFICATION



INDUSTRIAL
USE

TOMATO, ONION & OREGANO BREAD FLOUR

COMPOSITION

Wheat flour, dehydrated tomato powder, roasted onion flakes, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet lactoserum, dehydrated oregano leaves, vital wheat gluten, lycopene (E160d).

DESCRIPTION

Composed wheat flour for industrial uses, with high water absorption capacity, just adding water, yeast and salt, to obtain bread with tomato, onion and oregano This flour is prepared to support all production processes using cold technology.

NOTE: this flour has a pleasant taste of tomato and oregano.

