

# WHOLE BREAD FLOUR

SPECIAL FLOURS



RICH IN FIBER



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# WHOLE BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent: ascorbic acid and enzymes), vital wheat gluten and malted flour.

## DESCRIÇÃO

Composite wheat flour for industrial uses with high water absorption capacity. Just add water, yeast and salt, to obtain whole wheat bread. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

## HEALTH BENEFITS

Flour that keeps the wheat germ, thus preserving the main nutrients. The minerals found are magnesium, calcium, potassium and phosphorus. The benefits of whole wheat bread are vital, to help control satiety, stimulate bowel activity, help control cholesterol and avoid excess blood sugar.

