

# MUESLI BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBER



TO OBTAIN  
MUESLI BREAD



INDUSTRIAL  
USE

# MUESLI BREAD FLOUR

## COMPOSITION

Wheat flour, muesli mix (25%) [dehydrated papaya (papaya, sugar, preservative E 223), raisins (raisin, palm oil), dehydrated pineapple (pineapple, sugar, antioxidant - citric acid E 330, preservative - sodium metabisulfite (as SO<sub>2</sub>) E 223), ginger (ginger, sugar,) dehydrated strawberry, oat flakes, sunflower seeds, brown flax seeds], malted flour, baking enhancer [acidity regulator (calcium carbonate E 170), emulsifiers E 472e and E 471 and flour treatment agent (ascorbic acid E 300 and enzymes)], vital wheat gluten.

## DESCRIPTION

Composed flour of wheat and muesli for industrial uses, with high water absorption capacity and rich in dietary fiber, just by adding water, yeast and salt, to obtain muesli bread

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology

**NOTE:** we recommend our topping for coating.

