

“ALENTEJANO” BREAD FLOUR



SPECIAL FLOURS



PASTA MADRE
DOESN'T NEED TO BE PREPARED
USING THE TRADITIONAL METHOD



FOR THE TRADITIONAL
PORTUGUESE “ALENTEJANO” BREAD



INDUSTRIAL
USE

“ALENTEJANO” BREAD FLOUR

COMPOSITION

Wheat flour, wheat bran, pasta madre, vital wheat gluten, citric acid.

DESCRIPTION

Composed wheat flour for industrial uses, with high capacity of water absorption and rich in dietary fiber, just add water, yeast and salt to obtain the traditional Portuguese “Alentejano” bread.

NOTE: it doesn't need to be prepared using the traditional method.

