

SPIRULINA BREAD FLOUR



SPECIAL FLOURS



RICH IN
DIETARY FIBER



SUITABLE FOR TRADITIONAL
DOUGH MANUFACTURING WITH
SPECIAL HEALTH BENEFITS



INDUSTRIAL
USE

SPIRULINA BREAD FLOUR

COMPOSITION

Wheat flour, spirulina, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), sweet lactoserum, wheat bran, seaweed flakes, vital wheat gluten.

DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity and rich in dietary fiber, just by adding water, yeast and salt, to obtain seaweed bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.

NOTE: Flour with a pleasant taste of seaweed.

