

# SIX SEED BREAD FLOUR

SPECIAL FLOURS



RICH SOURCES  
OF MINERALS



SUITABLE FOR BREAD MANUFACTURING  
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL  
USE

# SIX SEED BREAD FLOUR

## COMPOSITION

Wheat flour, wheat bran, oat flakes, hulled sunflower kernels, hulled millet, brown linseed, crushed soybeans, malted flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), sweet lactoserum, locust bean pulp flour, vital wheat gluten.

## DESCRIPTION

Composite wheat flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt, to obtain a dark colour bread rich in cereals and vitamins. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

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

## HEALTH BENEFITS

Belonging to the group of carbohydrates, cereals are rich sources of minerals, vitamins (especially B complex), proteins, fats and enzymes. They are one of the richest energy sources, possessing a high mineral content, namely sulfates, magnesium, potassium and calcium phosphates. Aids in the prevention of cancer, colds and intestinal problems, as well as in the control of blood sugar levels.

