

WET DOUGH BREAD FLOUR



SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



TO OBTAIN THE TRADITIONAL
WATER BREAD



INDUSTRIAL
USE

WET DOUGH BREAD FLOUR

COMPOSITION

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

DESCRIPTION

Flour composed of wheat and corn for industrial uses, with high water absorption capacity (usually up to 90%), rich in dietary fiber, just adding water, yeast and salt, to obtain the traditional water bread.

This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology; however, the high viscosity of the resulting dough, due to the high water content, may make retarded fermentation processes unfeasible.

