

# CAROB BREAD FLOUR

SPECIAL FLOURS



RICH IN  
DIETARY FIBRES



TO OBTAIN THE TRADITIONAL  
CAROB BREAD



INDUSTRIAL  
USE

# CAROB BREAD FLOUR

## COMPOSITION

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

## DESCRIPTION

Composite wheat and carob flour for industrial uses, rich in dietary fibres, with high water absorption capacity. Just add water, yeast and salt to obtain the traditional carob bread

Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

