

CAROB BREAD FLOUR





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.







FARINHAS FIRMOS, MOAGEM DE CEREAIS, LTD R. GEN. HUMBERTO DELGADO, 1, MUGIDEIRA 2565-775 TURCIFAL, TORRES VEDRAS TEL.(+351) 261 950 550 FIRMOS@FIRMOSLDA.PT PRODUCT MADE IN
PORTUGAL
WITH RAW MATERIALS
FROM THE EU