

OAT BREAD FLOUR

SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

OAT BREAD FLOUR

COMPOSITION

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

DESCRIPTION

Wheat and oat composite flour for industrial uses with high water absorption capacity. Just combine water, yeast and salt to obtain a rich oat bread. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

HEALTH BENEFITS

Strongly advisable to those who suffer from diabetes, oat helps prevent the fast rise in blood sugar. In addition, it helps in the prevention of cancer, reduces the risk of asthma, protects against heart diseases and benefits digestion. Because it is rich in fibre, it keeps the individual satiated for a longer period, aiding weight loss.

