

BEETROOT BREAD FLOUR



RICH IN
DIETARY FIBRES



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

BEETROOT BREAD FLOUR

COMPOSITION

Wheat flour, dehydrated beet powder, powdered betanin (E 162), wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), vital wheat gluten.

DESCRIPTION

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

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

HEALTH BENEFITS

Beet is rich in antioxidants and minerals. Among the numerous health benefits, the presence of betaine helps cardiovascular health, but its nutrients act in areas ranging from liver, skin and anaemia to weight loss and endurance increasing. It also has an exceptional decorative effect on display due to its red colour.

