

DARK RYE BREAD FLOUR





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COMPOSIÇÃO

Wheat flour, rye flour, malted flour, vital wheat gluten and baking enhancer (flour treatment agent: ascorbic acid and enzymes).

DESCRIÇÃO

Flour composed of wheat and a high percentage of rye for industrial uses, with high water absorption capacity (normally worked with 65-70%, but up to 75%) and rich in dietary fibre. Just add water, yeast and salt to obtain the traditional dark rye bread.





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

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