

DARK RYE BREAD FLOUR



SPECIAL FLOURS



RICH IN
DIETARY FIBRE



TO OBTAIN THE TRADITIONAL
DARK RYE BREAD



INDUSTRIAL
USE

DARK RYE BREAD FLOUR

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.

