

WHOLE GRAIN BREAD FLOUR

SPECIAL FLOURS



RICH IN FIBER AND
COMPLEX CARBOHYDRATES



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

WHOLE GRAIN BREAD FLOUR

COMPOSITION

Wheat flour, hulled sunflower seeds, wheat bran, oat flakes, crushed soybeans, brown linseed, sesame seeds, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), malted flour, vital wheat gluten.

DESCRIPTION

Composite wheat flour for industrial uses, with high water absorption capacity. Just add water, yeast and salt to obtain bread rich in variety and quantity of cereals.

HEALTH BENEFITS

Cereals are rich in fiber and complex carbohydrates, which provide energy, help reduce cholesterol levels, prevent diseases and regulate blood sugar levels. Enrich the overall health with abundant proteins, lipids, minerals, vitamins and enzymes.

