

CHIA BREAD FLOUR

SPECIAL FLOURS



RICH IN OMEGA-3
AND DIETARY FIBRE



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

CHIA BREAD FLOUR

COMPOSITION

Wheat flour, chia seeds (max. 10%), wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten, malted flour.

DESCRIÇÃO

Wheat and chia seed composite flour for industrial uses with high water absorption capacity and rich in omega-3 and dietary fibre. Just add water, yeast and salt, to obtain chia bread Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

NOTE: we recommend our topping for overlay.

HEALTH BENEFITS

Chia seeds are rich in omega-3, antioxidants, calcium, proteins, fibres, vitamins and minerals, substances that make this seed an excellent nutritional supplement. Its effects on health are: help in the prevention of cardiovascular diseases, weight loss, diabetes control, stimulation of bowel activity, prevention of premature aging and osteoporosis, improvement of brain function, etc.

