

GREEN PEA BREAD FLOUR



SPECIAL FLOURS



RICH IN
DIETARY FIBRES



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

GREEN PEA BREAD FLOUR

COMPOSITION

Wheat flour, dried pea powder, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes)), vital wheat gluten, chlorophyll (maltodextrin, sodium copper chlorophyllin, polysorbate 80, potassium hydroxide).

DESCRIPTION

Wheat and pea composite flour for industrial uses, rich in dietary fibres and a high capacity of water absorption. Just add water, yeast and salt to obtain pea bread. The combination of fibre present in the batch and the greenish colour of the pea, provides a loaf of excellent appearance. Apart from normal fermentation processes, this flour is prepared to support all production processes using cold technology.

HEALTH BENEFITS

Peas have many benefits for health, such as its nutritional value (vitamins and minerals), containing still substances that help in the prevention of heart diseases, reduction of cholesterol levels, triglycerides, etc. among numerous other advantages.

