

PULLMAN LOAF BREAD FLOUR





ABOVE-AVERAGE MOISTURISING



TO OBTAIN THE TRADITIONAL LOAF



INDUSTRIAL USE



PULLMAN LOAF BREAD FLOUR

COMPOSITION

Wheat flour, cane sugar, sweet lactoserum, vegetable fat powder (refined palm oil, glucose syrup, milk protein, free-flowing agent), vital wheat gluten, calcium propionate, baking enhancer (wheat flour, flour treatment agent: ascorbic acid and enzymes), enzymes.

DESCRIPTION

Compound wheat flour for industrial uses. Just add water, yeast and salt to obtain the traditional loaf, hotdog and hamburger breads. Specially formulated for above-average moisturising, thus allowing a cooler and softer crumb without crumbling to the cut throughout the entire conservation time.







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