

# PULLMAN LOAF BREAD FLOUR



SPECIAL FLOURS



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.

