

LINSEED BREAD FLOUR



SPECIAL FLOURS



RICH IN OMEGA-3
AND DIETARY FIBER



SUITABLE FOR BREAD MANUFACTURING
WITH SPECIAL BENEFITS FOR HEALTH



INDUSTRIAL
USE

LINSEED BREAD FLOUR

COMPOSIÇÃO

Wheat flour, linseed, wheat bran, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471, flour treatment agent (ascorbic acid and enzymes), vital wheat gluten, malted flour, sweet lactoserum.

DESCRIÇÃO

Flour composed of wheat and linseed for industrial uses, with high water absorption capacity and rich in omega-3 and dietary fiber, just by adding water, yeast and salt, to obtain linseed 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.

SAÚDE

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

