

WHITE CORN BREAD FLOUR





DISPENSES THE PROCESS OF SCALING



TO OBTAIN THE TRADITIONAL WHITE CORN BREAD



INDUSTRIAL USE



WHITE CORN BREAD FLOUR

COMPOSITION

White corn flour, wheat flour, sugar and vital wheat gluten.

DESCRIPTION

Flour composed of corn and wheat for industrial uses, with above average water absorption capacity, just by adding hot water, yeast and salt, to obtain the traditional white corn bread, with an intense corn flavor and an elastic and pleasant crumb.

NOTE: the scalding of the corn is not needed







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