

CORN & SUNFLOWER BREAD FLOUR



SPECIAL FLOURS



SOURCE
OF FIBERS



TO OBTAIN THE TRADITIONAL CORN
AND SUNFLOWER BREAD



INDUSTRIAL
USE

CORN & SUNFLOWER BREAD FLOUR

COMPOSITION

Wheat flour, sunflower seed, yellow corn flour, baking enhancer (calcium carbonate, emulsifiers E 472e and E 471), flour treatment agent (ascorbic acid and enzymes), vital wheat gluten, beta carotene E 160a.

DESCRIPTION

Flour composed of corn and wheat and sunflower seeds for industrial uses, with high water absorption capacity, just adding water, yeast and salt, to obtain the traditional corn and sunflower bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.

NOTE: we recommend our corn topping for coating.

HEALTH BENEFITS

Beta-carotene is an antioxidant that helps to restrict cell damage in cardiovascular muscles.

