

# WHEAT & RYE BREAD FLOUR





HIGH WATER ABSORPTION CAPACITY TO OBTAIN THE TRADITIONAL MIXED BREAD

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INDUSTRIAL USE

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### **COMPOSITION**

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

### **DESCRIPTION**

FComposed flour of wheat and rye for industrial uses, with high water absorption capacity (usually up to 80%), rich in dietary fiber, just by adding water, yeast and salt, to obtain the traditional mixed bread. This flour, besides normal fermentation processes, is prepared to support all production processes using cold technology.





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PRODUCT MADE IN PORTUGAL WITH RAW MATERIALS FROM THE EU

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