

WHEAT & RYE BREAD FLOUR



SPECIAL FLOURS



HIGH WATER
ABSORPTION CAPACITY



TO OBTAIN THE TRADITIONAL
MIXED BREAD



INDUSTRIAL
USE

WHEAT & RYE BREAD FLOUR

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

Composed 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.

