

RUSTIC BREAD FLOUR





RICH IN DIETARY FIBER



TO OBTAIN THE TRADITIONAL RUSTIC OR NATURAL FERMENTATION BREAD



INDUSTRIAL USE



RUSTIC BREAD FLOUR

COMPOSITION

Wheat flour, yellow corn flour, rye flour, wheat bran. dehydrated sourdough and vital wheat gluten.

DESCRIPTION

Flour composed of wheat, rye and corn for industrial uses, with high water absorption capacity (usually up to 90%), rich in dietary fiber, just adding water, yeast and salt, to obtain the traditional rustic or natural fermentation bread.

NOTE: This flour needs the addition of specific enhancer to support other production processes.







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