

RUSTIC BREAD FLOUR



SPECIAL FLOURS



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.

