

T-55 PLAIN FLOUR



WHEAT FLOURS



LOW-ASH AND
MEDIUM/HIGH PROTEIN



SUITABLE FOR
ALL TYPES OF PASTRY



INDUSTRIAL
USE

T-55 PLAIN FLOUR

COMPOSITION

Low-ash and medium/high protein wheat flour, without additives, with a W of 210 to 275.

DESCRIPTION

Product suitable for all types of pastry, adapting to the most demanding production processes.

