

T-65 STRONG BREAD FLOUR



WHEAT FLOURS



PROTEIN ENRICHED
WITHOUT ADDITIVES



SUITABLE FOR MANUFACTURING
TRADITIONAL BREAD



INDUSTRIAL
USE

T-65 STRONG BREAD FLOUR

COMPOSITION

Protein enriched wheat flour without additives, with a W of 180 to 210.

DESCRIPTION

Product for the baking industry, suitable for manufacturing traditional bread, in normal or delayed fermentation processes.

