



# DARK HARVEST TYPE 80

*perfect for creating hearty and rustic breads*



Wide variety to suit  
all your baking needs



Made from carefully  
selected grains



Ideal for authentic  
European baked products



Consistent quality  
and output

# DARK HARVEST TYPE 80









This flour is milled **100% whole** and sifted to an **80 ash** content. This means it provides an ideal balance between white flour and whole wheat flour, ensuring a harmonious blend of flavor, nutrition, and baking performance!

This high-quality flour is a versatile option that can be used to create a wide variety of delicious breads. With its unique blend of wheat and malt, it provides a rich, dark color and robust, nutty flavor, perfect for creating hearty and rustic breads



## RECOMMENDED FOR :



Sourdough breads, European artisan breads, Brown breads, High-fiber breads, Dark Multigrain breads, and other Rustic bread varieties.

<p><b>MADE FROM</b></p>  <p><b>WHOLE WHEAT</b></p>	<p><b>GRAIN HARDNESS</b></p>  <p><b>Hard</b></p>	<p><b>PROTEIN CONTENT</b></p>  <p><b>12.0% - 13.0%</b></p>	<p><b>GRANULATION</b></p>  <p><b>MEDIUM</b></p>
<p><b>MINERAL CONTENT</b></p>  <p><b>0.75% - 0.80%</b></p>	<p><b>CRUMB IMPACT</b></p>  <p><b>Brown, Open Texture</b></p>	<p><b>CRUST IMPACT</b></p>  <p><b>Crispy or Hard</b></p>	<p><b>SPECIAL FEATURE</b></p>  <p><b>VERSATILE APPLICATION</b></p>

**INGREDIENTS:**

Hard Wheat Flour, Malted Wheat Flour, Malted Barley Flour, Corrective Enzymes ( E1100 ).

**UNBLEACHED | NON CHLORINATED**

<p><b>PACK</b></p>  <p><b>20 KG</b></p> <p>PAPER BAG</p>	<p><b>DOSAGE</b></p>  <p>AS APPLICABLE</p>	<p><b>STORAGE</b></p>  <p>&lt; 18°C</p> <p>DRY AND HYGIENIC ENVIRONMENT</p>	<p><b>SHELF LIFE</b></p>  <p><b>12 MONTHS</b></p> <p>FROM MFG. DATE</p>
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