

FRENCH STYLE T150 FLOUR

T150 is a wholemeal French style coarse Flour. This Flour gives a brown textured loaf with a crisp crust; it is best suited for all our whole wheat baking needs. It is ideal for making whole wheat bread, high artisan bread and baguettes.



RECOMMENDED FOR : ARTISAN BREADS

MADE FROM



WHEAT

GRAIN HARDNESS



MODERATE

PROTEIN CONTENT



12.0% - 13.5%

GRANULATION



COARSE

MINERAL CONTENT



1.25% - 1.50%

CRUMB IMPACT



LIGHT, OPEN
TEXTURE

CRUST IMPACT



CRISPY
or HARD

SPECIAL FEATURE



WHOLEMEAL
FLOUR

INGREDIENTS:

Whole Wheat Flour, Malted Wheat Flour, Cereal Amylase.

UNBLEACHED | NON CHLORINATED

PACK



PAPER BAG

DOSAGE



AS APPLICABLE

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE