

FRENCH STYLE T55 FLOUR

T55 is strong French style white bread flour. This flour gives a light open textured loaf with a crisp crust. It is ideal for making bread, puff pastries, croissants and baguettes.



RECOMMENDED FOR : BREADS, CAKES, CONFECTIONERY

MADE FROM



WHEAT

GRAIN HARDNESS



SOFT

PROTEIN CONTENT



11.0% - 12.0%

GRANULATION



MEDIUM

MINERAL CONTENT



0.5% - 0.55%

CRUMB IMPACT



**LIGHT, OPEN
TEXTURE**

CRUST IMPACT



CRISPY

SPECIAL FEATURE



**VERSATILE
APPLICATION**

INGREDIENTS:

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