

# FRENCH STYLE T65 FLOUR

T65 is a strong French style little coarse Bread flour. This flour gives a light open texture load with a crisp crust. It is ideal for making baguettes and artisan dark bread.



## RECOMMENDED FOR : ARTISAN BREADS

MADE FROM



WHEAT

GRAIN HARDNESS



MODERATE

PROTEIN CONTENT



12.0% - 13.5%

GRANULATION



COARSE

MINERAL CONTENT



0.6% - 0.65%

CRUMB IMPACT



LIGHT, OPEN  
TEXTURE

CRUST IMPACT



CRISPY  
or HARD

SPECIAL FEATURE



STRONG  
BREAD FLOUR

**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