

FRENCH STYLE T1080 FLOUR

Rye flour is dark medium granulation flour, which is milled from imported German rye grains and grits. It gives a dense and dark texture with rye flavour (slightly sour). It is ideal to make rye sandwich bread and other artisan breads.



RECOMMENDED FOR : RYE 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



100% GERMAN
RYE FLOUR

INGREDIENTS:

100% Rye Flour.

UNBLEACHED | NON CHLORINATED

PACK



PAPER BAG

DOSAGE



AS APPLICABLE

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE