



# SPECIALITY FLOURS

*French style flours for all your baking needs*



Wide variety to suit all your baking needs



Made from carefully selected grains



Ideal for authentic European baked products



Consistent quality and output

# 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



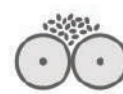
MODERATE

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