



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 T45 FLOUR

T45 is pure French style flour perfect for making high-quality cakes and sweets. It is fine, soft and white in colour. It is finely ground flour using the soft wheat varieties. It is typically used for baking brioche and croissants.



RECOMMENDED FOR : CAKES, CONFECTIONERY

MADE FROM



WHEAT

GRAIN HARDNESS



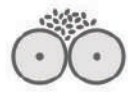
SOFT

PROTEIN CONTENT



8.5% - 9.5%

GRANULATION



SOFT

MINERAL CONTENT



0.4% - 0.45%

CRUMB IMPACT



**FINE, DENSE
TEXTURE**

CRUST IMPACT



SOFT

SPECIAL FEATURE



**100% SOFT
WHEAT**

INGREDIENTS:

100% Milled Soft Wheat.

UNBLEACHED | NON CHLORINATED

PACK



PAPER BAG

DOSAGE



AS APPLICABLE

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE