



# 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 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



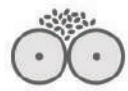
SOFT

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