



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 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