



# 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






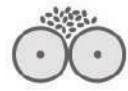








Consistent quality and output

# FRENCH STYLE 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

<p><b>MADE FROM</b></p>  <p><b>RYE</b></p>	<p><b>GRAIN HARDNESS</b></p>  <p><b>MODERATE</b></p>	<p><b>PROTEIN CONTENT</b></p>  <p><b>12.0% - 13.5%</b></p>	<p><b>GRANULATION</b></p>  <p><b>COARSE</b></p>	
<p><b>MINERAL CONTENT</b></p>  <p><b>1.25% - 1.50%</b></p>	<p><b>CRUMB IMPACT</b></p>  <p><b>LIGHT, OPEN TEXTURE</b></p>	<p><b>CRUST IMPACT</b></p>  <p><b>CRISPY or HARD</b></p>	<p><b>SPECIAL FEATURE</b></p>  <p><b>100% GERMAN RYE FLOUR</b></p>	
<p><b>INGREDIENTS:</b> 100% Rye Flour.</p> <p><b>UNBLEACHED   NON CHLORINATED</b></p>	<p><b>PACK</b></p>  <p><b>20 KG</b> PAPER BAG</p>	<p><b>DOSAGE</b></p>  <p>AS APPLICABLE</p>	<p><b>STORAGE</b></p>  <p>&lt; 18°C DRY AND HYGIENIC ENVIRONMENT</p>	<p><b>SHELF LIFE</b></p>  <p><b>4 MONTHS</b> FROM MFG. DATE</p>