



# TOUR EIFFEL

Parisian multi purpose flour



## PRODUCT ADVANTAGES

### > The unique Parisian multi-purpose flour:

- Ideal for the making of standard parisian breads
- Suitable for all uses in artisan bakeries
- A tolerant flour suited to all production methods

### Ingredients

**Wheat flour - Wheat gluten** - Dextrose - Flour treatment agent: E300 - Enzymes\* ( $\alpha$ -amylase, Xylanase, Lipase, Cellulase).

*\*The enzymes are processing aids which are not declared on the labels of final products.*

*Allergens: cereals containing **gluten**. No other allergens.*

### Nutrition declaration per 100 g of flour

Energy (kJ)	1 421
Energy (kcal)	335
Fat (g)	1,1
of which saturates (g)	0,2
Carbohydrate (g)	69,0
of which sugars (g)	0,9
Fibre (g)	4,0
Protein (g)	10,3
Salt (g)	0,002

simplifiez votre quotidien

# Moul-Bie



TOGETHER FOR  
**TASTE**