



## Makendi Wheat Flour

**DESCRIPTION:** All purpose flour.

**PACKING:** 1kg, 2kg, 5kg, 10kg, 25kg pp or kraft paper bags and 50kg pp bags.  
22.5MT=1x20”FCL (25kg bags).

**SHELF LIFE:** 12 months.

### SPECIFICATIONS:

Physical and Chemical Characteristics	
Gluten	min. 27
Protein	min. 10
Ash	max. 0.55
Moisture	min. 14
Sedimentation	min. 30
Stability of dough	min. 5 minutes
Energy	80cm2 (Extensograph)
Degree of softening	max. 120 BU
Water absorption	min. 58%
Colour and appearance	In inherent colour and appearance
Taste and smell	In particular taste and smell

**APPLICATIONS:** The product is used for making all sorts of pies, sweets, pastries, cake, homemade bread and other food products manufactured of dough.