



FLOURS AND STARCHES

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ITEM	DESCRIPTION	QUANTITY	PACKAGING
WHEAT FLOURS	Soft wheat flours, ideal for the preparation of desserts, bread, pizzas and creams.	Kg 25	
RICE STARCH	Natural thickener used in confectionery and bread making. It makes the dough softer and lighter, flavouring the leavening. It does not contain gluten.	Kg 20	
CORN STARCH	Natural thickener used in confectionery and bread making. It makes the dough softer and lighter and benefits rising. Glutenfree.	Kg 25	
WHEAT STARCH	Natural thickener widely used in confectionery and bread making. It makes dough softer and lighter, benefiting the rising.	Kg 25	
POTATO STARCH	Starch, obtained from potato tubers in fine powder, ready to use. Ideal for the preparation of biscuits and desserts with a crumbly dough, soft and well leavened. Used also as a thickener for creams, puddings, gravies and sauces.	Kg 10	
POTATO FLAKES	Ideal for the preparation of mashed potatoes, creams, cakes, "focaccia". Potato flakes are preparations, that are obtained by drying potatoes, with hot air, and grinding fresh potatoes.	Kg 10	