



## PUMA FLOUR

### OVERVIEW

Puma flour is a high ratio cake flour made by treating flour with chlorine gas, which weakens the gluten and enables the starch to absorb more liquid. This flour suitable for the manufacture of cakes and muffins.

### USAGE

White to off-white heat-treated wheat flour. Bland odour and taste – no taints. Relatively free flowing.

### INGREDIENTS

Wheat Flour, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Carrier (E516)

### PACKAGING

Code	Size	Type	Palletisation
	25 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	352.00
Fat (g)	1.40
Fat (of which saturates)(g)	0.40
Carbohydrate (g)	80.90
Carbohydrate (of which sugars)(g)	0.60
Fibre	4.00
Protein (g)	9.10
Salt (g)	0.01



STORAGE

Cold and dry conditions (15-20C)



SHELF LIFE

365 days, days days



TYPE

Bag



ALLERGENS

Wheat



CATEGORY

Confectionery Mixes