



8010 Edgar Industrial Crescent, Red Deer, Alberta T4P 3R3 Tel: 403 347-7557 Fax:403.346-2662

## **Permolex Flour**

Permolex patent spring enriched wheat flour is milled to the exact specification of each baker.

Our patent flour is preferred in high speed and continuous baking operations including white bread, soft rolls and buns, hard rolls, hearth breads and variety breads.

### **Product Specification:**

Moisture (AACC 44-15A):	13.8% max
Protein (N x 5.7) (AACC46-30):	12.0% $\pm$ 0.2% based on 14%MB
Ash (AACC 08-02):	0.49 $\pm$ 0.03 based on 14%MB

### **Farinograph Results:**

Absorption:	61.5 – 65 %
Stability:	> 7.0 min
Mixing Tolerance Index:	< 45 BU

<b>Microbiology:</b>	Standard plate count:	10000/g Max
	Mold and Yeast:	200/g Max
	E. coli	Negative
	Salmonella	Negative
	Staphylococci	Negative

**Packaging:** Bulk

**Storage:** Store in a cool, dry place. Minimum shelf life is twelve months when properly stored.

**Applications:** Flour milling, baked goods, breakfast cereals, pasta