



FOOD SOLUTIONS



PREGELATINIZED DURUM WHEAT FLOUR

DESCRIPTION

Pregelatinized durum wheat flour is a cold-water swelling flour with excellent water binding properties. Selected quality durum wheat flour is the basis of this product.

FUNCTIONALITIES

- Viscosity control, texture control, thickening agent
- Stabilization of batters, dough and emulsions
- Improved fresh-keeping of baked goods
- Increased water absorption and dough hydration
- Yellow color

APPLICATIONS

- Fine bakery goods
- Bread and small baked goods
- Fine yeast-raised dough
- Ethnic dessert specialties
- Pudding gelling agent



Moulins de Kleinbettingen S.A.

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MOULINS

- KLEINBETTINGEN 1704 -

ABOUT US

LES MOULINS DE KLEINBETTINGEN

Miller since 1704, the Moulins de Kleinbettingen teams have been working on the processing of cereal products for different distribution channels: industry, retail and food-service. Thanks to efficient production tools, the highest quality standards are reached, and the products are distributed nationally and internationally.

THE ART OF MAKING GOOD SEMOLINA

Various varieties of durum wheat, often from different origins are selected to make the best possible mix.

PROTEIN QUALITY

Protein quality is decisive for the firmness of the pasta when cooked, while a good yellow index gives the pasta its beautiful amber colour.

RIGOROUS SELECTION

Rigorous selection of wheat batches on arrival is the prerequisite for an optimum quality.

A WIDE VARIETY OF USES

Durum wheat semolina is used to produce fresh or dry pasta, rolled or extruded, couscous, bread, etc.

TOGETHER, LET'S FIND THE RIGHT SEMOLINA FOR YOUR NEEDS:



TAILOR-MADE
PRODUCT



COMPLIANCE WITH THE HIGHEST
INTERNATIONAL QUALITY STANDARDS



ADAPTED
PACKAGING



PROCESSING
SEMOLINA FOR OVER

50 years

