



FOOD SOLUTIONS



PREGELATINIZED WHEAT FLOUR

DESCRIPTION

Pregelatinized wheat flour is a cold-water swelling flour with excellent water binding properties. Selected quality 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

APPLICATIONS

- Fine bakery goods
- Choux pastry
- Bread and small baked goods
- Fine yeast-raised dough
- Fillings
- Soups and sauces



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 FLOURS

Different varieties of soft wheat, often from different origins are chosen to make the best possible mix.

PROTEIN QUALITY & VISCOSITY

These parameters are the master choices that determine our blends.

RIGOROUS SELECTION

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

A WIDE VARIETY OF USES

Soft wheat flour is used to produce bread, pastries, cakes, etc.

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



**TAILOR-MADE
PRODUCT**



**COMPLIANCE WITH THE HIGHEST
INTERNATIONAL QUALITY STANDARDS**



**ADAPTED
PACKAGING**



**PROCESSING
FLOUR FOR OVER**

300 years

