

## **AJAX FLOUR**

### **LFAJ016**

**Pack Size:** 16kg

**Details:** A strong bread flour offering a high tolerance and bulk fermentation properties. Ideally suited for the production of ciabatta, steamed or boiled bagels on modern automated production lines, overnight or long-proof Scottish morning rolls.



### **Allergen Information**

**Contains:**  
Gluten

Please note that whilst every care is taken to ensure the accuracy of the product ingredients, allergens and other data it should not be relied upon. Ingredients and recipes do change and the label should always be checked for the latest information.

Please contact the T. Quality Telesales Team for further information should you have any queries.