

FLOURA™ C & T FLOUR EMULSIFIER FOR BAKERY



- ✓ Multi-Functional Natural Flour
- ✓ Offers Simple-Label
- ✓ Emulsifier & Texturant
- ✓ Comparable Cost of Use

Single Ingredient Replacing

✗ Lecithin

✗ SSL

✗ Xanthan Gum

✗ Guar Gum

✗ Mono & Diglycerides



FLOURA™ C & T

Flour Emulsifier

A Clean-Label, Better Ingredient

When compared to regular products...

Floura™ C & T made bakeries have comparable color, height, and profile.

Cakes made with Floura™ C produce a cell structure that is more uniform and finer, resulting in a cake that is softer and more tender and offering better sensory quality after refrigeration.

Tortillas made with Floura™ T display less stickiness and more flexibility.

Floura™ flours are emulsifying and texture enhancing ingredients that replace lecithin, SSL, mono and diglycerides, xanthan gum, and guar gum, offering you clean-label, allergen-free, and gluten-free options.

Contact us at contact@phytooption.com

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