

Bake with the best

Wholesale • BI Technology • Manufacturing • Logistics

Flour

Product Code	Product Name	Pack Size	Product Description
1278FH-016	Braemar Superstrong	16	Strong bread Flour (with ascorbic) for the application of Scotch rolls (Long fermentation breads)
1345FH-016	Special Stronghold	16	Strong bread flour for the application of tin bread, soft rolls, fancy bread and tea bread
1101FH-016	As You Like It	16	Medium protein bread flour, suitable for pizza, puff pastry, soft rolls and breads
1104FH-016	Bakers Pride	16	Medium protein bread flour for the application of tin bread, soft rolls and breads
1288FH-016*	Gold Crest SP	16	Wholemeal bread flour for the application of all types of wholemeal bread & rolls
1519FH-016	Gold Crest	16	Wholemeal high protein bread flour for the application of all types of wholemeal bread & rolls
1468FH-016	Granary	16	Malted brown wheat flour with addition of flaked malted wheat for all types of Granary bread & rolls.
1559FH-016	Country Brown	16	Coarse brown high protein flour for the application of all types of brown bread and rolls, in particular, brown soda breads
1721FH-016	Canada Best	16	A brown bread flour, for brown bread, cobs, bloomers and rolls
1130FH-016	White Label	16	Biscuit flour for the application of biscuits, pastry and low ratio cake

Continued

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1384FH-016	Kings Own	16	Patent pastry flour for scone, biscuit, and pie shell production
1242FH-016	Jupiter	16	Heat treated flour for madeira and muffins (High Ratio) particularly suitable for industrial applications
1256FH-025	Top Flight	25	Heat treated flour for high ratio sponge cake
1584FH-025	Hi-Frute HT	25	High protein heat treated flour. Excellent fruit holding qualities.
1600FH-016*	Belloforte Pizza Flour	16	A clean flour used specifically to make pizzas. Very good extensibility
1566FH-016	Qs Pizza Flour	16	High protein pizza flour for deep pan pizza.
1659FH-016	Queens Own Soda Flour	16	A soft self raising flour, for scones and some hotplate applications
1747FH-016	Perle Fine Semolina	16	Durum Wheat Semolina
FLR120-025	Ground Rice	25	A fine rice product specifically used for dusting to stop dough sticking together, especially oven bottom applications

Soya

Product Code	Product Name	Pack Size	Product Description
SPP170-025	Trusoy Soya Flour	25	A heat treated enzyme inactive, full fat Soya Flour, produced from Non GM IP Canadian Beans
SPP210-014	Soygold Soya Flour	14	A specially Formulated improver for pie, short and puff pastry which reduces shrinkage and distortion during baking
SPP260-025	Bredsoy Soya Flour	25	An enzyme active, full fat Soya Flour, produced from Non GM IP Canadian Beans
1055FH-025*	Sans Fin	25	Fermented wheat flour
220CMP-016	Spring Tempra	16	Fermented wheat flour with sourdough
1521FH-125*	Energie Softener 1	12.5	Crumb softener for the manufacture of bakery ingredients
1217FH-016*	Cloche D Or	16	Patent French flour for baguettes
1652FH-020	Wheatgerm	20	A dried wheat germ sourdough designed for the production of baked goods

*Order Only