



Sustainable Wheat Semolina Flour 12.5 Kg

- Perfect for pizza bases and pastas. It can also be a substitute recipe that calls for plain flour, great for your home-baked goods, from breads, cakes, muffins, to biscuits.
- Storage: Store in an airtight container, in a cool, dark, and odourless place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 12 months after production date.

Sustainable Stoneground White Bakers Flour 12.5 Kg

- Produced by stone-milling prime hard wheat, resulting in beige coloured flour with fine brans. It has a high protein content of at least 12%, which can help forming more gluten in the dough. This can make your baked bread firmer and chewier.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Wholewheat Bakers Flour 12.5 Kg

- This flour is produced by stone milling, giving it a stronger flavour and retaining more nutrients. It contains 12% protein with 10-14% moisture level. Usually used for sourdough, breads, pizza bases and any other baked goods.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 3 months (room temperature) and 1 year (fridge).

Sustainable Premium White Bakers Flour 12.5 Kg

- It is roller milled with all the bran removed, resulting in premium white baker's flour. It has a light cereal flavour and contains 10-14% moisture level with at least 12% protein, making it perfect for bread, pizza bases, pasta, and any other baked goods.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Premium Wholewheat Bakers Flour 12.5 Kg

- A versatile all-purpose flour that contains 100% whole grains. It's roller milled for a finer and more subtle flavour. It has a high protein level (over 12%), perfect for successful bread baking.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Plain White Flour 12.5 Kg

- Commonly known as all-purpose flour. Has a moderate level of protein content, usually around 9-11%. Can be used for any recipes, usually for cakes, pastries and biscuits.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).



Sustainable Premium White Bakers High Protein Flour 12.5 Kg

- It is milled from hard grain wheat and has a protein content over 12.8%. High protein flour helps create a stronger gluten. That's why it is most suited for breadmaking.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Unbleached White Spelt Flour 12.5 Kg

- This stoneground, unrefined spelt flour contains fine brans, high minerals, amino acids and protein. It has a lighter and nuttier taste and can be used in any recipe as a substitute to regular flour with stronger flavour. Protein: 12%.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Stoneground Whole Spelt Flour 12.5 Kg

- Spelt is an ancient grain that is similar to regular wheat. It can be a substitute for an all-purpose flour, with a better tasting flavour & texture (stone-milled). It has a slightly sour and salty notes. It's high in gluten (12% protein) and fibre.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Premium White Spelt Flour 12.5 Kg

- High quality part of the spelt grain is selected to be roller milled into a fine flour. The bran then sifted off to create a whiter and lighter texture. This flour can be used to replace all-purpose flour in any recipe. Protein: 12%.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Premium Whole Spelt Flour 12.5 Kg

- Using a selected premium part of the spelt grain. It is ground by steel fluted rollers (roller milled) into a fine flour. The bran is not sifted off for Premium Whole Spelt Flour.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).



Sustainable Stoneground Whole Rye Flour 12.5 Kg

- Whole rye meal contains all of the bran, germ and endosperm of the original rye kernel. It gives more texture, and flavour to your recipe. It gives a nice dark brown colour to your artisanal breads. Has lower gluten level than wheat flour.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Stoneground Wholewheat Heritage Flour 12.5 Kg

- Stone-grounded heritage wheat, containing the endosperm, bran and germ. It has 12% protein level with a unique flavour notes and excellent baking properties. Usually used for bread and any other baked goods.
- Storage: Store in an airtight container, in a cool and dark place or in the freezer to extend its freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Light Sift Rye Flour 12.5 Kg

- The rye kernel is ground whole and then run through an extra screen to take out the larger bits of meal. It tends not to rise as much on its own due to its weak gluten. Great for moist and dense baked goods.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Premium White Heritage Flour 12.5 Kg

- Made with 100% organic heritage wheat, using the premium part of the grain to be finely ground. It has distinctive flavour with a 12% minimum protein level. It is suitable for breadmaking, pizza bases, and many more.
- Storage: Store in an airtight container, in a cool and dark place or in the freezer to extend its freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Unbleached White Heritage Wheat Flour 12.5 Kg

- It's milled from heritage wheat that was bred and grown before the 1950s. It's unbleached and finely sifted, with a distinctive taste and superior baking properties that are not found in modern wheat flour, resulting in remarkable baked goods.
- Storage: Store in an airtight container, in a cool and dark place or in the freezer to extend its freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable Wholewheat Emmer Flour 12.5 Kg

- The grain passes through a stone mill and all of the bran, germ and endosperm is retained. This gives a stronger flavour and retains more nutrients. It is an ingredient that can be used as an alternative flour in many applications such as bread making. Protein: 12%.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).



Sustainable Whole Khorasan Flour 12.5 Kg

- This flour contains all the bran, germ, and endosperm of the Khorasan grain. It has a light brown colour with bran particles in it. This flour will give your dough a distinctive nuttier flavour & great texture. Protein level: 12%.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).

Sustainable White Khorasan Flour 12.5 Kg

- Khorasan Wheat, also known as Kamut is an ancient grain originally from the historical Khorasan region in Asia. This flour is sifted after milling to remove the bran. It has a distinctive nutty flavour and higher protein than wheat flour. Protein: 12%.
- Storage: Store in an airtight container, in a cool and dark place or in the fridge to maintain optimum freshness.
- Shelf Life: up to 6 months (room temperature) and 1 year (fridge).