

FLOUR WHEAT AND RYE

WHEAT FLOUR TOP GRADE



Top grade wheat flour is ideal for preparing different baking (yeast dough, puff pastry, shortcake dough, yeast-fermented dough), soups and flour dressings.

Top grade wheat flour is represented by: wheat flour «Premium» (mark M54-28), «Classic» (mark M54-25) and «Self-rising flour» (mixture of top grade wheat flour and baking powder).

Package: paper bag – 1kg, 2 kg, 5 kg
Polypropylene bag – 50 kg

WHEAT FLOUR FIRST GRADE



Baking from first grade wheat flour has nice form, big size, pleasant taste and smell and doesn't become hard long time. First grade wheat flour is good for lean pastry, sautéing and for different breads.

This kind of goods is represented by mark M36-27.

Package: paper bag – 1kg, 2 kg,
Polypropylene bag – 45 kg



WHEAT FLOUR SECOND GRADE



Dough made from second grade is not so soft, but bread and bakery products do not become hard long time. Second grade wheat flour is used for preparing lean pastry and bread.

Package: polypropylene bag – 45 kg, 1kg

RYE FLOUR SEEDED AND PEELED



Rye flour is used for preparing different kinds of bread. Products from rye flour have special taste and also they are low-calorie and rich on vitamins and minerals.

Package: polypropylene bag – 45 kg, 1kg