

Coarse Durum Wheat Semolina

Our Durum Wheat Semolina is a type of grain that is particularly high in gluten. Semolina undergoes a relatively complex manufacturing process. The cereal grains are cleaned and hulled in their coarse state before being milled several times.

Dough made from durum wheat has a solid consistency due to its high gluten content but is nevertheless elastic and malleable. It is chewier and remains more stable during cooking than soft wheat (normal bread wheat). In addition, durum wheat semolina is high in yellow colour pigment, which gives pasta made from durum wheat its distinctive golden colour.

We offer both a conventional version and an organic version.

Coarse Durum Wheat Semolina is ideal for making:

- Pasta of all kinds

Packaging sizes



25kg bags



Big Bag



loose loading

Deliverable in



EU organic



conventional

Ingredients:

100% Durum Wheat Semolina

Nutritional values per 100g

Energy	1451 kJ 342 kcal
Fat / of which saturates	1,9g 0,4g
Carbohydrates / of which sugars	69,6g 1,1g
Fibre	3,3g
Protein	10,1g
Salt	0,01g