Fibre-Rich Wheat Flour

Our Fibre-Rich Wheat Flour has a higher content of fibre thanks to the addition of wheat stalk fibres, but it behaves like a traditional baking and cooking flour (Type 405). It is therefore highly suitable for making baked goods in a health-conscious way, without compromising on taste.

Fibre-Rich Wheat Flour is ideal for:

- Focaccia
- Braided sweet bread
- Cakes
- Quiche
- Briegel (traditional Swabian bread)
- Biscuits

Ingredients:

Wheat, Wheat stalk fibre

Nutritional values per 100g:

Energy	1426 kJ 337 kcal
Fat / of which saturates	1,0g 0,2g
Carbohydrates / of which sugars	69,2g <0,5g
Fibre	6,2g
Protein	9,6g
Salt	0,01g

Packaging sizes

25kg bags

Big Bag

loose loading

bags up to 10kg

Deliverable in

conventional

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