

## Fine/Coarse Soft Wheat Semolina

Our Soft Wheat Semolina undergoes a relatively complex manufacturing process. The cereal grains are cleaned and hulled before being milled several times. This process creates various granular products, one of which is semolina. The consistency of semolina is somewhere between that of fine flour and coarsely milled meal.

We offer both a conventional version and an organic version.

Soft Wheat Semolina is particularly suitable for making:

- Desserts
- Soup
- Porridge
- Potato dumplings and semolina dumplings

### Ingredients:

100% Soft Wheat Semolina

### Nutritional values per 100g

Energy	1422 kJ 336 kcal
Fat / of which saturates	0,8g 0,4g
Carbohydrates / of which sugars	69g 0,8g
Fibre	7,1g
Protein	9,6g
Salt	0,01g

### Packaging sizes



25kg bags



Big Bag



loose loading

### Deliverable in



EU organic



conventional