Heimatsmühle
SEIT 1808

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

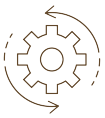
25kg bags

Big Bag

loose loading

Deliverable in

EU organic


conventional

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