

Fine 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.

Fine Durum Wheat Semolina is most suitable for making:

- Fine noodles
- Pasta of all kinds

Packaging sizes



25kg bags



Big Bag



loose loading

Ingredients:

100% Durum Wheat Semolina

Nutritional values per 100g

Energy	1440 kJ 340 kcal
Fat / of which saturates	1,4g 0,3g
Carbohydrates / of which sugars	70g 1,6g
Fibre	3,1g
Protein	10,5g
Salt	0,01g

Deliverable in



conventional



EU organic