

Type 1050 Wheat Flour

Our Type 1050 Wheat Flour is milled from wheat grains into a dark standard flour. Doughs with extremely good baking properties can be made thanks to the beneficial, natural mixing ratio of gliadin and glutenin – two valuable components in wheat.

We offer both a conventional version and an organic version (Naturland, Bioland, EU organic flour).

Type 1050 Wheat Flour is flavourful and an excellent choice for all types of bread:

- Coarse rye bread
- Small, savoury baked goods
- Pitta
- Rolls
- Wurzelbrot (twisted bread)
- Mixed-grain bread

Ingredients:

100% Wheat

Nutritional values per 100g

Energy	1441 kJ 347 kcal
Fat / of which saturates	1,8g 0,3g
Carbohydrates / of which sugars	68g <0,7g
Fibre	5,5g
Protein	12g
Salt	<0,01g

Packaging sizes



25kg bags



Big Bag



loose loading bags up to
10kg



Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland

Naturland



biocyclic-
vegan