Heimatsmühle
SEIT 1808

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

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Naturland

biocyclic-
vegan

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