

Type 405 Wheat Flour

Our Type 405 Wheat Flour is milled from wheat grains into a fine flour. This standard flour has consistently high-quality baking properties and is highly versatile.

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

In the bakery, Type 405 Wheat Flour is particularly suitable for making:

- Biscuits and cookies
- Pasta
- Cakes (esp. sponge)
- Gateaux
- Light-coloured bread
- Crêpes

Ingredients:

100% Wheat

Nutritional values per 100g:

Energy	1443 kJ 340 kcal
Fat / of which saturates	1g 0,2g
Carbohydrates / of which sugars	71g <0,5g
Fibre	4g
Protein	9,8g
Salt	<0,01g

Packaging sizes



loose loading



Big Bag



25kg bags



bags up to
10kg

Deliverable in



Naturland



Bioland



conventional



halal



kosher



biocyclic-
vegan



EU organic