

Type 550 Wheat Flour

Our Type 550 Wheat Flour is milled from wheat grains into a fine flour. This light, coarse flour with a high percentage of gluten is the master bakers' preferred flour for use in the bakery.

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

Type 550 Wheat Flour has the perfect consistency for conveniently and easily baking:

- Fine cakes
- Braided sweet bread
- Cookies and biscuits
- Baguettes
- Light-coloured wheat bread
- Pancakes

Ingredients:

100% Wheat

Nutritional values per 100g:

Energy	1447 kJ 341 kcal
Fat / of which saturates	1,1g 0,2g
Carbohydrates / of which sugars	71g <0,5g
Fibre	4,1g
Protein	9,8g
Salt	<0,01g

Packaging sizes



25kg bags



Big Bag



loose loading bags up to
10kg



Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland



biocyclic-
vegan