

Type 812 Wheat Flour

Our Type 812 Wheat Flour is milled from wheat grains into a special flour that is also known as "Halbweißmehl" in German. Thanks to very good baking properties and a high mineral content, this flour type is a frequently used basic ingredient in the bakery.

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

Type 812 Wheat Flour is particularly suitable for:

- Rolls
- Mixed-grain bread
- Sweet bread and yeasted pastry
- Rustic baguettes

Ingredients:

100% Wheat

Nutritional values per 100g:

| | |
|------------------------------------|---------------------|
| Energy | 1413 kJ 333 kcal |
| Fat / of which saturates | 1,3g 0,2g |
| Carbohydrates / of which sugars | 67g <0,7g |
| Fibre | 4,18g |
| Protein | 11g |
| Salt | <0,01g |

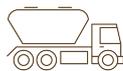
Packaging sizes



25kg bags



Big Bag



loose loading

Deliverable in



Bioland



EU organic



halal



conventional



kosher



Naturland



biocyclic-
vegan