

Our Most Requested Flour Cuts

First-Grade Flour – Customer Favorites

What customers ask for

Balanced strength for daily baking, soft crumb, dependable performance across ovens and climates.

Protein & Gluten

Consistent protein and reliable gluten development for easy mixing and shaping.

Color & Ash

Clean, light-cream color with controlled ash for a mild, pleasant taste.

Moisture & Safety

Moisture kept within food-industry norms for storability and food safety.

Dough Behavior

Stable absorption and mixing tolerance for straight doughs and short fermentation.

Grind Options

Medium grind for versatile bakeries; fine grind on request for delicate products.

Applications

Everyday loaves, flatbreads, noodles, pastries with moderate lamination.

Superior (Premium) Flour – Customer Favorites

What customers ask for

High strength for volume and structure, stable results in industrial and artisan lines.

Protein & Gluten

Elevated protein with strong, elastic gluten for long fermentation and high hydration.

Color & Ash

Bright color with low ash for clean flavor and premium appearance.

Moisture & Safety

Tight moisture control and hygienic handling for consistent shelf life.

Dough Behavior

High absorption, long stability, tolerant to preferments and cold retard.

Grind Options

Fine or extra-fine grind for smooth dough sheets and uniform crumb.

Applications

Premium breads, pizza, croissants and laminated pastry, long-ferment doughs.