

KIALLA PURE
organics
EST. 1988



← Patient & Characterful



Artisan

PERFORMANCE WHEAT FLOUR

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Protein White Wheat Flour

CODE: 20kg: WUBP20 | 12.5kg: WUBP12.5

Patient & Characterful



SPECIFICATIONS:

TECHNICAL

Protein:
●●●●○

Ash/Mineral Content:
●●○○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●●○

Development Time:
●●●●○

Stability:
●●●●○

Breakdown:
●●●●○

EQUIVALENT

T55/65

Tipo 0

Bread Flour

Strong

CERTIFICATIONS



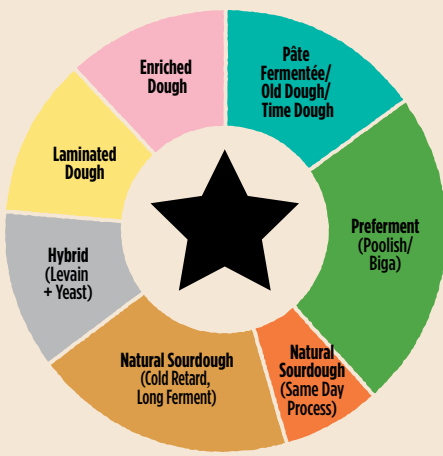
FLOUR DESCRIPTION

A premium white flour with true artisan character, balancing strength with finesse. Its balanced protein structure supports excellent hydration and fermentation, producing breads with an open crumb and crisp golden crust. Ideal for sourdough and traditional artisan loaves, it delivers expressive flavour and consistent results.

MILLER'S NOTE

Crafted from selected Australian organic hard wheat and roller-milled using a short milling process that removes only the bran. Milled to a fine, uniform particle with targeted medium-high protein and medium-low mineral content for consistent flour performance in most artisan baking applications.

IDEAL BAKING APPLICATIONS



Pâte Fermentée/ Old Dough/ Time Dough	French Baguette Pane Di Casa/Country Loaf Rustic Round/Boule Batard
Preferment	Artisan Traditional Baguette Turkish Bread Ciabatta/ciabattini Fougasse Focaccia Traditional Pizza
Natural Sourdough	White Classic Sourdough Rye Blend Sourdough
Natural Sourdough	Full-Bodied White Sourdough Miche (Stoneground, Large Format) 72-Hour Heritage Grain Sourdough Baguette de Tradition Artisan Cold Ferment Pizza Dough
Hybrid	Olive & Rosemary Sourdough Fig & Fennel Sourdough Spiced Fruit & Nut Sourdough
Laminated Dough	Croissant Pain au Chocolat Classic Danish Pastry
Enriched Dough	Milk Bread/Pain de Mie Brioche/Kugelhopt/Challah/Stollen Easter Buns (Hot X Buns)

TAKEAWAYS:

- ✓ Designed for long fermentation
- ✓ Develops flavour and open crumb
- ✓ Ideal for sourdough breads

Notes: _____

A+ ECO SCORE



Eco-Score is an independent tool measuring the impact of food on the environment. [Learn more at www.ecoscore.org](http://www.ecoscore.org)

ALTERNATIVE FLOURS TO EXPLORE



Rustic White: Easier handling and slightly quicker fermentation with less flavour development.



Heritage Artisan: The same fermentation style using heritage grain for deeper flavour and character.

KIALLA PURE FOODS PTY LTD

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