

BAKERS MEDIUM WHEAT FLOUR

Medium White Wheat Flour

CODE: 20kg: WUB20 | 12.5kg: WUB12.5

Everyday & Versatile



SPECIFICATIONS:

TECHNICAL

Protein:
●●●○○

Ash/Mineral Content:
●●○○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●○○

Development Time:
●●●○○

Stability:
●●●○○

Breakdown:
●●●○○

EQUIVALENT

T55

Tipo 0

All-purpose

Medium

Medium

CERTIFICATIONS



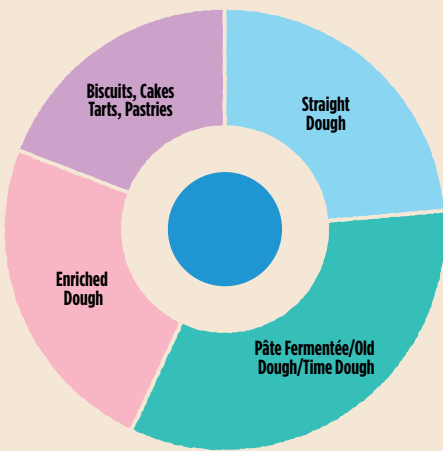
FLOUR DESCRIPTION

A versatile premium white flour with balanced strength that performs consistently across everyday artisan breads and pastries. Its medium protein structure supports reliable fermentation and dough handling, producing loaves with a refined crumb, delicate crust, and dependable volume batch after batch.

MILLER'S NOTE

Selected Australian organic wheat is roller-milled to a fine, uniform texture. This medium strength flour combines balanced protein and mineral levels with a clean bran profile, delivering steady, reliable performance for a wide range of everyday baking needs.

IDEAL BAKING APPLICATIONS



Straight Dough	White Tin Loaf
	Multigrain/Seeded Tin Loaf
	White Dinner Rolls
	Burger Buns & Hot Dog Rolls
	Viennas & Cobbs
	Commercial Baguette
Pâte Fermentée/ Old Dough/Time Dough	French Baguette
	Pane Di Casa/Country Loaf
	Rustic Round/Boule
	Batard
	Plain Pullapart Loaf
	Specialty & Savoury Rolls
	Flatbreads, Wraps and Pita
Enriched Dough	Sweet Finger Buns/Scrolls
	Easter Buns (Hot X Buns)
	Classic Spiced Fruit Loaf
	Filled Fruit Loaf (eg Apple Cinnamon)
	Specialty & Flavoured Pullapart Loaf
Biscuits, Cakes, Tarts, Pastries	Classic Butter Cakes & Cupcakes
	Fruit Cakes & Christmas Cakes
	Puff Pastry
	Banana and Fruit Loaves

TAKEAWAYS:

- ✓ Versatile everyday baking flour
- ✓ Reliable short fermentation performance
- ✓ Suitable for breads and sweet bakes
- ✗ Less suited for long fermentation

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: Similar everyday handling but with slightly more wheat character and texture.



Artisan: Longer fermentation develops deeper flavour and more open crumb.

KIALLA PURE FOODS PTY LTD

342 Greenmount-Etonvale Road Greenmount Qld 4359 Australia

E support@kiallafoods.com.au | P +61 7 4697 0300 | www.kiallafoods.com.au