

KIALLA PURE
organics
EST. 1988

← Elastic & Crisp



Bread & Pizza

SPECIALTY WHEAT FLOUR

BREAD & PIZZA FLOUR

Specialty Wheat Flour

CODE: 20kg: LF20

Elastic & Crisp



SPECIFICATIONS:

TECHNICAL

Protein:
●●●●○

Ash/Mineral Content:
●●●○

Bran Content:
●●○○○

Sieve Screen:
Semi Fine

PERFORMANCE

Water Absorption:
●●●●○

Development Time:
●●●●○

Stability:
●●●●○

Breakdown:
●●●●○

EQUIVALENT

T65

Tipo 0/1

Low Extraction Bread Flour

CERTIFICATIONS



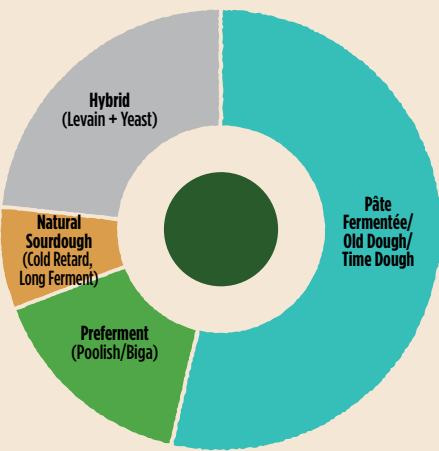
FLOUR DESCRIPTION

A premium white flour built for performance under pressure. With excellent strength and water absorption, it delivers smooth dough handling and steady fermentation even in high-hydration doughs. Produces light, open crumbs and crisp crusts — perfect for pizza, focaccia, and long-fermented flatbreads.

MILLER'S NOTE

This specialty blend combines premium organic wheat with 12-14% added Farina, enhancing extensibility and fermentation tolerance. The coarser granulation supports high hydration and elastic dough development while maintaining crispness in the final crust — ideal for artisan flatbreads and pizza bases.

IDEAL BAKING APPLICATIONS



Pâte Fermentée/ Old Dough/Time Dough	French Baguette	●
	Pane Di Casa/Country Loaf	○
	Rustic Round/Boule	○
	Batard	○
	Plain Pullapart Loaf	○
	Specialty & Savoury Rolls	○
Preferment	Flatbreads, Wraps and Pita	○
	Artisan Traditional Baguette	
	Turkish Bread	
	Ciabatta/ciabattini	
	Fougasse	
	Focaccia	○
Natural Sourdough	Traditional Pizza	○
	Full-Bodied White Sourdough	
	Miche (Stoneground, Large Format)	
	72-Hour Heritage Grain Sourdough	
	Baguette de Tradition	
Hybrid	Artisan Cold Ferment Pizza Dough	○
	Olive & Rosemary Sourdough	○
	Fig & Fennel Sourdough	○
	Spiced Fruit & Nut Sourdough	○

TAKEAWAYS:

- ✓ Strong flour with high extensibility
- ✓ Ideal for pizza and flatbreads
- ✓ Crisp crust with strong oven spring
- ✗ Less suited for soft sandwich 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



Artisan: Strong bread flour for long fermentation but with less extensibility.



Superior: Higher protein builds stronger dough structure for high hydration baking.

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