

KIALLA PURE
organics
EST. 1988



Delicate &
Refined



Cake & Pastry

WEAK WHEAT FLOUR

CAKE & PASTRY WEAK WHEAT FLOUR

Soft White Wheat Flour

CODE: 20kg: CF20

Delicate & Refined



SPECIFICATIONS:

TECHNICAL

Protein:
●○○○○

Ash/Mineral Content:
●○○○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●○○○

Development Time:
●○○○○

Stability:
●●○○○

Breakdown:
●●○○○

EQUIVALENT

T45

Farina 00

Cake/Pastry Flour

Soft

Soft

CERTIFICATIONS



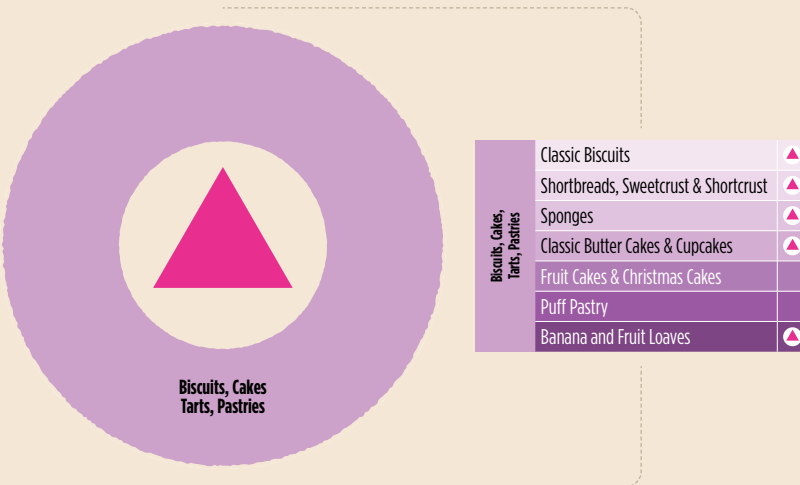
FLOUR DESCRIPTION

A premium pastry flour designed for finesse. Its low-protein structure and smooth texture create delicate cakes, biscuits and pastries with light crumb and a flawless finish. Ideal for sponge cakes, shortcrust and other refined bakes where softness and precision matter most.

MILLER'S NOTE

Milled from low-protein organic wheat and sieved to a fine particle size, this flour is crafted for tenderness and precision. With low ash and minimal gluten development, it provides the ideal base for soft, short and finely structured baked goods.

IDEAL BAKING APPLICATIONS



TAKEAWAYS:

- ✓ Fine flour for delicate baking
- ✓ Add raising agents for precise control
- ✓ Ideal for artisan cakes and pastries
- ✗ Not suited for strong bread doughs

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



Self Raising: Similar softness but with built-in lift for faster baking.



White Spelt: Naturally softer gluten produces delicate crumb and gentle flavour.

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