

Certified Sustainable

**Sustainability in farming and food systems
is a necessity, not a choice.**

To move beyond current carbon-intensive conventional agriculture, farmers need solutions that build soil health, reduce chemicals, and improve biodiversity — without compromising too much on yields or livelihoods.

That's where our Certified Sustainable range comes in. It provides a trusted framework for progress: supporting residue-free grain production, regenerating soil, and enabling healthier farming systems.

Grown for
Good



**CERTIFIED
SUSTAINABLE**
PREMIUM WHEAT FLOURS



★ **CERTIFIED SUSTAINABLE ARTISAN PERFORMANCE WHEAT FLOUR**

Protein Wheat Flour

CODE:
20kg: SUSWUBP20 | 12.5kg: SUSWUBP12.5

EQUIVALENT: French T55/65; Italian Tipo 0; American Bread Flour; Japanese Strong Flour

PATIENT & CHARACTERFUL:

TECHNICAL

Protein:
●●●●○

Ash/Mineral Content:
●●●●○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●●○

Development Time:
●●●●○

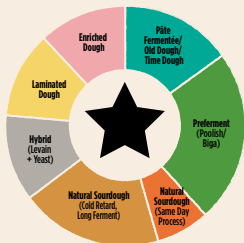
Stability:
●●●●○

Breakdown:
●●●●○

FLOUR DESCRIPTION

A high-performance white flour made from Certified Sustainable wheat, delivering the strength and structure needed for artisan breads. Its balanced protein and mineral profile supports strong fermentation, excellent hydration and consistent dough development for beautifully textured loaves.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled from selected Australian Certified Sustainable hard wheat using a short roller-milling process that removes only the bran. The result is a fine, uniform flour with medium-high protein and medium-low mineral content, delivering consistent performance across artisan baking applications.

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)



● **CERTIFIED SUSTAINABLE BAKERS ALL-PURPOSE WHEAT FLOUR**

Medium White Wheat Flour

CODE:
20kg: SUSWUB20 | 12.5kg: SUSWUB12.5

EQUIVALENT: French T55; Italian Tipo 0; American All-Purpose; Japanese Medium Flour; Korean Medium Flour

EVERYDAY & VERSATILE:

TECHNICAL

Protein:
●●●●○

Ash/Mineral Content:
●●●●○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●●○

Development Time:
●●●●○

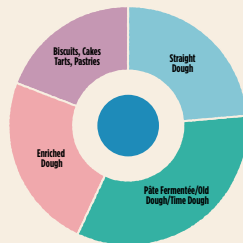
Stability:
●●●●○

Breakdown:
●●●●○

FLOUR DESCRIPTION

A versatile medium-strength white flour made from Certified Sustainable wheat, delivering reliable performance across everyday artisan breads and pastries. Its balanced protein profile supports steady fermentation and easy dough handling, producing loaves with a refined crumb and delicate crust.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled from selected Australian Certified Sustainable wheat using a short roller-milling process that removes only the bran. The result is a fine, uniform flour with medium protein and balanced mineral content, delivering consistent performance across a wide range of baking applications.

ALTERNATIVE FLOURS TO EXPLORE



Bakers (Organic):
Same versatile performance with organic certification.



● **CERTIFIED SUSTAINABLE RUSTIC PIZZERIA WHEAT FLOUR**

Specialty Wheat Flour

CODE:
12.5kg: SUSPIZ12.5

EQUIVALENT: French T65; Italian Tipo 0/1; American Low Extraction Bread Flour

ELASTIC & CRISP:

TECHNICAL

Protein:
●●●●○

Ash/Mineral Content:
●●●●○

Bran Content:
●●○○○

Sieve Screen:
Semi-Fine

PERFORMANCE

Water Absorption:
●●●●○

Development Time:
●●●●○

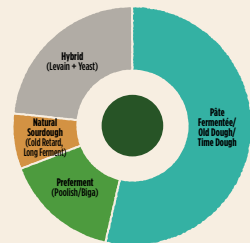
Stability:
●●●●○

Breakdown:
●●●●○

FLOUR DESCRIPTION

A premium white flour made from Certified Sustainable wheat, 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.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled from selected Australian Certified Sustainable wheat, this flour includes 12-14% added farina to enhance extensibility and fermentation tolerance. Its slightly coarser granulation supports high hydration and elastic dough development, while maintaining crispness in the final crust — ideal for artisan flatbreads and pizza bases.



Artisan (Organic):
Same fermentation performance with organic certification.