

From Deeper Roots

**Crafted from single origin organic wheat grown at
Murphy Farms in Central Queensland.**

The grain carries the quiet terroir of the Emerald plains and stands apart from the high yield industrial wheats that have replaced character with efficiency. This heritage variety brings back real flavour and the gentle digestion that comes from wheat grown the way it used to be, made for everyday eating.

*Instinctive
& Expressive*

*Instinctive
& Robust*



*Murphy Farms
Central Queensland*

Photo by @the.farmers.daughter



Heritage Flours

HEIRLOOM WHEAT FLOUR

HERITAGE ARTISAN PERFORMANCE WHEAT FLOUR



Heritage Strong White Wheat Flour

CODE: 12.5kg: HWUBS12.5

EQUIVALENT: French T65; Italian Tipo 0 (Manitoba style); American High Gluten Flour; Japanese Extra-Strong Flour; Korean Strong Flour

INSTINCTIVE & EXPRESSIVE:

TECHNICAL

Protein:



Ash/Mineral Content:



Bran Content:



Sieve Screen:

Fine

PERFORMANCE

Water Absorption:



Development Time:



Stability:



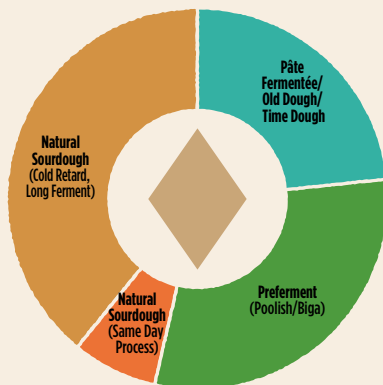
Breakdown:



FLOUR DESCRIPTION

A single estate heritage white flour that behaves a little differently from modern wheats — but rewards skilled hands with exceptional loaves. Its balanced strength and extensibility support long fermentations and high-hydration doughs, producing open crumb, rich crust colour and deep flavour that reconnect bakers with the roots of their craft.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Crafted from single estate heritage wheat, this flour is roller-milled to a fine, uniform granulation with medium-high protein and balanced ash. The grain's deep colour and subtle flavour come through beautifully in slow fermentations, making it ideal for artisan sourdough.

HERITAGE STONEGROUND WHOLEGRAIN WHEAT FLOUR



Heritage Stoneground Wheat Flour

CODE: 12.5kg: HSGS12.5

EQUIVALENT: French T150; Italian Farina Integrale; American Stoneground Whole Wheat Flour; Japanese Whole Wheat Flour; Korean Whole Wheat Flour

INSTINCTIVE & ROBUST:

TECHNICAL

Protein:



Ash/Mineral Content:



Bran Content:



Sieve Screen:

Coarse

PERFORMANCE

Water Absorption:



Development Time:



Stability:



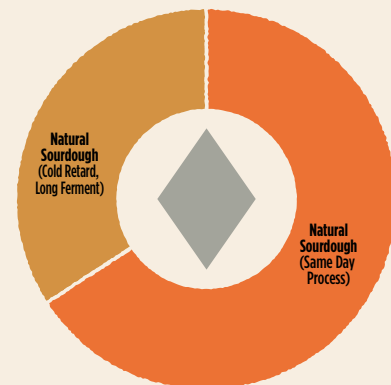
Breakdown:



FLOUR DESCRIPTION

A single estate wholegrain flour with real heritage character. Its rich bran content and coarser stoneground texture support hearty doughs and slow fermentation, producing bold crusty loaves with deep flavour and a rustic crumb that brings heritage baking to life.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Stone-milled from single estate heritage wheat, this wholegrain flour retains the full bran, germ and endosperm for maximum flavour and nutrition. Milled slowly to preserve natural flavour, it delivers a coarser granulation with a robust bran profile — ideal for traditional, slow-fermented baking.

A+ ECO SCORE



Eco-Score is an independent tool measuring the impact of food on the environment.

Learn more at www.ecoscore.org

ALTERNATIVE FLOURS TO EXPLORE



Artisan: Similar fermentation style with more predictable performance.



Stoneground Wholegrain: Same stone milling with more consistent dough behaviour.

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