

KIALLA PURE
organics
EST. 1988

Premium Flours

ARTISAN BAKERY COLLECTION

Goodness Engrained

Whether you have worked with Kialla for years or are discovering our flours for the first time, welcome.

Kialla has been milling organic grain for more than 30 years. We were one of the early pioneers of organic farming and processing in Australia, working directly with growers long before organic and sustainable became common language. Much has changed since then, in farming, in baking, and in what professional bakers expect from their flour.

This book is for bakers who want a deeper understanding of flour today. How it is grown. How it is milled. And how those decisions affect dough behaviour, fermentation, and the quality of the bread you make.

We invite you to explore our flour ranges, from heritage and organic wheat flours through to certified sustainable and alternative grains. Along the way, we introduce practical tools that bring greater clarity to origin, process, and performance, so you can work with confidence rather than guesswork.

This is not just a product catalogue. It is a working guide to how we approach flour, and how we are evolving the role organic and sustainable grain can play in creating bread that performs in the bakery, nourishes people, and supports healthier farming systems.

Warm regards,



Quentin Kennedy

Managing Director, Kialla Pure Foods

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3 Crafts. One Shared Purpose.

ARTISAN BAKING BEGINS LONG BEFORE THE OVEN

At Kialla, great baking is shaped by a simple truth: it emerges from a connected chain of decisions made across the three crafts of farming, milling, and baking — each playing its part, and each depending on the others.

Together, they form a continuous system with one purpose: flours that perform with integrity, consistency, and character.



THE FARMER

Everything begins in the field. Through organic and sustainable farming practices — from soil health and crop selection to harvest — our growers lay the foundations for flours that are consistent, functional, and true to their origin.



Kialla growers provide the highest quality Certified & Traceable Eco-Friendly Grain



THE MILLER

At Kialla, milling is where grain is translated into flour bakers can trust. Through careful control of extraction, blending, and batch consistency, we balance character with reliability — so each flour performs as intended, day after day.

Kialla PlateFarm™ closes the loop providing traceability for each batch



THE BAKER

In the hands of our artisan bakers, these flours are brought to life. Process, skill, and judgement shape how flour choice, handling, and fermentation come together to determine the final result.



Kialla Artisan Flour Wheel™ brings clarity to flour choice, process & performance.



Kialla Grain Trail™ tells how origin and season shape each grain.



Our Artisan Flour Collection

A PERFORMANCE FLOUR RANGE DESIGNED FOR ARTISAN BAKING



PURE ORGANIC WHEAT FLOURS 12-17

Pure from the Ground Up The heart of our milling. Grown organically, these wheat flours are crafted with integrity, patience, and purity — from farms that meet the highest standards of care for soil, grain, and future harvests.



ALTERNATIVE ORGANIC FLOURS 24-26

We also offer a wide range of certified organic flours milled from other grains — including rye, spelt, Khorasan, and more.



HERITAGE ORGANIC 18-19

From Deeper Roots Single estate flours from rare, revived heritage grains. For bakers who value depth of flavour, tradition, and a deeper connection to time and place.



CERTIFIED SUSTAINABLE 22-23

Grown for Good Flours from farms working to regenerate soil, reduce chemicals, and protect biodiversity — even if not yet certified organic. A meaningful step toward a better system.



**CERTIFIED.
VERIFIED.
TRUSTED.**

We meet rigorous, independent standards that protect the integrity of our flours — from organic certification to sustainability and food safety.

Organic Certifications
Certified organic from farm to flour.



Sustainability & Transparency
Additional certifications that strengthen our sustainability commitment.



Eco-Score is a tool Calyx.eco uses to evaluate the environmental impact of food and beverage products

Food Safety & Quality Standards
Ensuring safe, clean, compliant flour production.



Export Certifications
Export registered facility by the Australian Government Department of Agriculture, Fisheries and Forestry.

Artisan Flours. Crafted for Bakers

INTRODUCING KIALLA'S ARTISAN FLOUR WHEEL™

This is a unique performance flour system designed to help artisan bakers understand how Kialla's Artisan Flour Collection has been structured to cover all their different craft baking needs.

Through each ring of the Wheel, it recommends flours for each bake type, linked to the relevant dough process, with colour coding intentionally matched to our proprietary product line colours.



Dough Process
(Centre Ring)



Baking Type
(Middle Ring)



Recommended Primary Flours
(Outer Ring)



Each symbol represents a Kialla Artisan Flour. Match the symbol to the table over to see the recommended flour.

Jump into the Flour Wheel anywhere...

- Start with a process you use, and expand to bakes and flours (centre ring)
- Discover bakes you could add to your menu and the processes behind them (middle ring)
- Explore what else you can make with a flour you already use (outer ring)

Tip: If the wheel feels complex, the table shows the same information in a simple reference format.

Different Dough Process	Baking Types	Recommended Flours														
		Bakers	Stoneground	Wholemeal	Bread & Pizza	Rustic White	Artisan	Superior	Heritage	Heritage Stoneground	Cake & Pastry	Self Raising	Spelt White	Stoneground Spelt	Rye Wholegrain	Khorasan
Straight Dough	White Tin Loaf	●				★										
	Wholemeal 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	●		●	●	★										
Preferment (Poolish/Biga)	Artisan Traditional Baguette					★	★	★	◇							
	Turkish Bread					★	★	★	◇							
	Ciabatta/ciabattini					★	★	★	◇							
	Fougasse					★	★	★	◇							
	Focaccia				●	★	★	★	◇							
	Traditional Pizza				●	★	★	★	◇							
Natural Sourdough (Same Day Process)	White Classic Sourdough					★	★	★	◇							
	Wholemeal Sourdough		●	●					◇							
	Multigrain/Seeded Sourdough		●	●		★			◇							
	White Spelt Sourdough											●				
	Wholegrain Spelt Sourdough											●				
	Light Rye Sourdough											●				
Natural Sourdough (Cold Overnight Retard, Long Ferment)	Rye Blend Sourdough						★									
	Khorasan Sourdough															●
	Full-Bodied White Sourdough					★	★	★	◇							
	Miche (Stoneground, Large Format)		●			★	★	★	◇	◇						
	72-Hour Heritage Grain Sourdough					★	★	★	◇							
	Baguette de Tradition					★	★	★	◇							
Hybrid (Levain + Yeast)	Artisan Cold Ferment Pizza Dough			●		★	★	★	◇							
	Olive & Rosemary Sourdough			●		★	★	★	◇							
	Fig & Fennel Sourdough			●		★	★	★	◇							
Laminated Dough	Spiced Fruit & Nut Sourdough			●		★	★	★	◇							
	Croissant									★	★					
	Pain au Chocolat									★	★					
Enriched Dough	Classic Danish Pastry									★	★					
	Milk Bread/Pain de Mie									★	★					
	Brioche/Kugelhopt/Challah/Stollen									★	★					
	Sweet Finger Buns/Scrolls									●						
	Easter Buns (Hot X Buns)									●						
	Classic Spiced Fruit Loaf									●						
Biscuits, Cakes, Tarts, Pastries	Filled Fruit Loaf (eg Apple Cinnamon)									●						
	Specialty & Flavoured Pullapart Loaf									●						
	Classic Biscuits											▲	▲	■		
	Shortbreads, Sweetcrust & Shortcrust											▲	▲	■		
	Sponges											▲	▲	■		
	Classic Butter Cakes & Cupcakes									●						
	Fruit Cakes & Christmas Cakes									●						
Puff Pastry									●							
Banana and Fruit Loaves									●							

Artisan Flour Wheel™ Usage Notice This Artisan Flour Wheel™ has been developed uniquely by Kialla Pure Foods Pty Ltd to illustrate the relationship between baking processes, flour types, and finished loaves. The colour coding on this wheel intentionally matches our proprietary product line colours, linking each category to the corresponding Kialla flour varieties. While the concept of a process wheel is familiar, this specific design and integrated colour system are proprietary to Kialla. The Artisan Flour Wheel™ is a trademark of Kialla Pure Foods Pty Ltd, and any reproduction or distribution should acknowledge this origin.

The Organic Wholefoods Pioneer

Rooted in the land. Grown from belief.

Kialla Pure Foods began in 1988 on the rich soils of Queensland's Darling Downs, where a passionate group of organic pioneers envisioned a better way to farm — one that nurtured soil vitality, protected future harvests, and brought real integrity to food. The name “Kialla” even comes from the farm near Toowoomba where it all began — and we're still rooted in that community today.

From those origins, we've grown into one of Australia's leading organic mills — still family-owned, still milling with care, and still guided by the same values that first inspired us.

We believe in a way of living that values care — for the land, for those who grow and craft our food, and for the communities it feeds. Whether it's our certified organic flours, our sustainable range, or heritage grains grown organically on single estates, **everything we do supports farming that regenerates the earth and creates flour engrained with goodness that nourishes real lives.**



Our mill in Greenmount Queensland

27.7689° S,
151.9212° E



Queensland's first organic processor

Cert P41 – where the P indicates Processor, the 4 represents Queensland and 1 indicates we were the first.



Pure from the Ground Up

Healthier soils, thriving grains, better flour.



Embedded in our community

Still milling where it all began, supporting local growers and families.



Pure Organic Wheat Range

PURE FROM THE GROUND UP

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

Grown on certified organic farms and milled in small, traceable batches, these are honest flours with nothing added and nothing taken away. Stoneground or roller milled, high protein or all-purpose — each one is crafted for performance, grown with integrity, and backed by decades of experience in organic flour.

Because better baking begins with better flour.



BAKERS MEDIUM WHEAT FLOUR

Medium White Wheat Flour

Equivalent: French T55; Italian Tipo 0; American All-Purpose; Japanese Medium Flour (Chūrikiko) 中力粉; Korean Medium Flour (Jungryeokbun) 중력분

Everyday & Versatile

TECHNICAL

Protein:
●●○○○
Ash/Mineral Content:
●●○○○
Bran Content:
●○○○○
Sieve Screen:
Fine

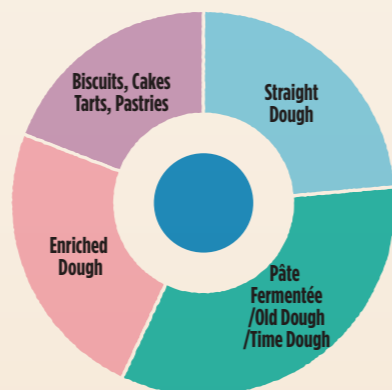
PERFORMANCE

Water Absorption:
●●●○○
Development Time:
●●○○○
Stability:
●●○○○
Breakdown:
●●○○○

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.

IDEAL DOUGH PROCESSES



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.



ARTISAN PERFORMANCE WHEAT FLOUR

Protein White Wheat Flour

Equivalent: French T55/65; Italian Tipo 0; American Bread Flour; Japanese Strong Flour (Kyōrikiko) 強力粉

Patient & Characterful

TECHNICAL

Protein:
●●●○○
Ash/Mineral Content:
●●○○○
Bran Content:
●○○○○
Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●○○
Development Time:
●●○○○
Stability:
●●○○○
Breakdown:
●●○○○

FLOUR DESCRIPTION

A premium white flour with true artisan character, balancing strength with finesse. Its balanced protein structure supports excellent hydration and fermentation, producing breads with an open crumb and crisp golden crust. Ideal for sourdough and traditional artisan loaves, it delivers expressive flavour and consistent results.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Crafted from selected Australian organic hard wheat and roller-milled using a short milling process that removes only the bran. Milled to a fine, uniform particle with targeted medium-high protein and medium-low mineral content for consistent flour performance in most artisan baking applications.



SUPERIOR STRONG WHEAT FLOUR

Strong White Wheat Flour

Equivalent: French T65; Italian Tipo 0 (Manitoba style); American High Gluten Flour; Japanese Extra-Strong Flour (Saikyōrikiko) 最強力粉; Korean Strong Flour (Gangryeokbun) 강력분

Strong & Resilient

TECHNICAL

Protein:
●●●●●
Ash/Mineral Content:
●●○○○
Bran Content:
●○○○○
Sieve Screen:
Fine

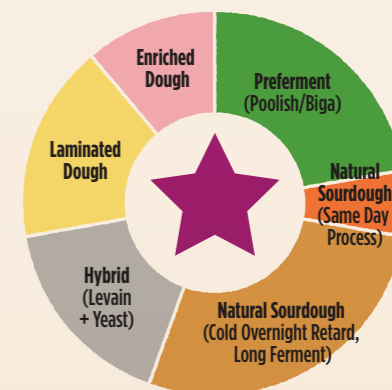
PERFORMANCE

Water Absorption:
●●●●●
Development Time:
●●●●●
Stability:
●●●●●
Breakdown:
●●●●●

FLOUR DESCRIPTION

A premium ultra-high protein white flour designed for bakers who demand strength and resilience. With a minimum 12% protein content, it supports excellent hydration and long dough stability, allowing extended fermentation with ease. Produces breads with towering volume, firm structure, and a well-developed chewy crumb.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Superior starts with carefully selecting the highest protein Australian organic wheat stock and roller-milling to a fine particle for exceptional dough strength. With its elevated protein and balanced mineral content and clean bran profile, it delivers outstanding tolerance and long stability for the highest performance baking applications.



★ RUSTIC WHITE FLOUR

Specialty Wheat Flour

Equivalent: French T80; Italian Tipo 1/2; American Medium Extraction Bread Flour

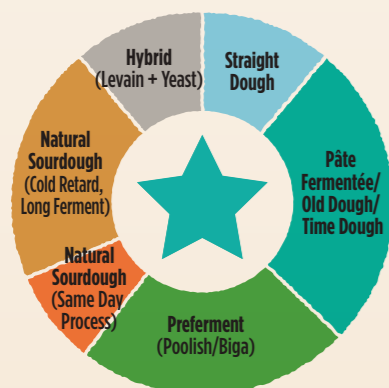
Substance & Ease

TECHNICAL	PERFORMANCE
Protein: ●●●●○	Water Absorption: ●●●●○
Ash/Mineral Content: ●●●○○	Development Time: ●●●●○
Bran Content: ●●●○○	Stability: ●●●○○
Sieve Screen: Semi-Fine	Breakdown: ●●●●○

FLOUR DESCRIPTION

A premium rustic white flour that brings added character to both dough and finished loaves. Its slightly coarser granulation enhances texture while delivering open crumb, strong oven spring, and crisp crusts. Ideal for rustic breads, flatbreads, and pizza bases.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Produced from premium organic wheat with 10–12% fine bran retained, this slightly coarser granulation gives a natural rustic feel while maintaining the benefits of a refined white flour, improving extensibility and fermentation tolerance, and supporting high hydration and elastic dough development.



● BREAD & PIZZA FLOUR

Specialty Wheat Flour

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

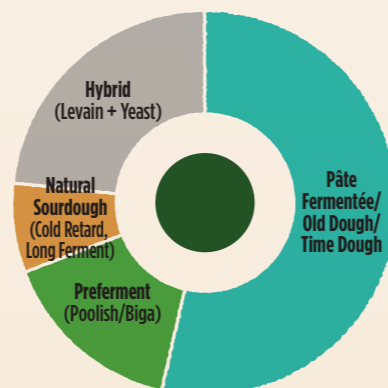
Elastic & Crisp

TECHNICAL	PERFORMANCE
Protein: ●●●●○	Water Absorption: ●●●●○
Ash/Mineral Content: ●●●○○	Development Time: ●●●●○
Bran Content: ●●○○○	Stability: ●●●○○
Sieve Screen: Semi Fine	Breakdown: ●●●●○

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.

IDEAL DOUGH PROCESSES



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.



● WHOLEMEAL WHEAT FLOUR

Wholemeal Wheat Flour

Equivalent: French T110; Italian Tipo 2; American High Extraction / Light Whole Wheat Flour

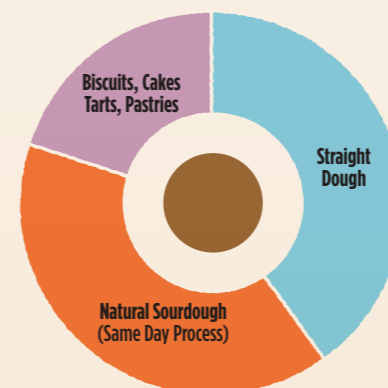
Wholesome & Smooth

TECHNICAL	PERFORMANCE
Protein: ●●●●○	Water Absorption: ●●●●○
Ash/Mineral Content: ●●●○○	Development Time: ●●●●○
Bran Content: ●●●○○	Stability: ●●●○○
Sieve Screen: Medium	Breakdown: ●●●●○

FLOUR DESCRIPTION

A premium flour that delivers wholegrain flavour with a softer, more refined performance. Its gentle bran profile creates doughs that are easy to shape and forgiving, producing lighter-coloured loaves with a soft crumb and subtle grain character — a nourishing take on everyday baking.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled without added water, this wholemeal flour is produced with 12–15% bran retained, creating a smoother wholegrain flour while preserving the natural balance of flavour, fibre and dough strength. The result is improved extensibility and softer dough handling than many traditional wholemeal flours.



● STONEGROUND WHOLEGRAIN FLOUR

Wholegrain Wheat Flour

Equivalent: French T150; Italian Farina Integrale; American Stoneground Whole Wheat Flour; Japanese Whole Wheat Flour (Zenryūfun) 全粒粉; Korean Whole Wheat Flour (Tongmil-garu) 통밀가루

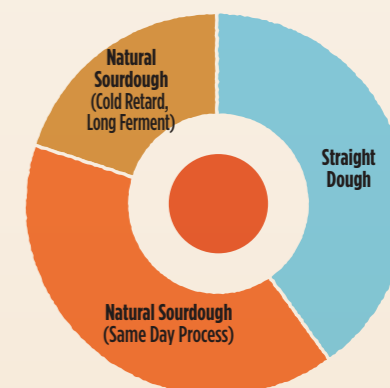
Earthy & Authentic

TECHNICAL	PERFORMANCE
Protein: ●●●●○	Water Absorption: ●●●●○
Ash/Mineral Content: ●●●●○	Development Time: ●●●●○
Bran Content: ●●●●○	Stability: ●●●○○
Sieve Screen: Coarse	Breakdown: ●●●●○

FLOUR DESCRIPTION

A premium wholegrain flour with true artisan roots. Its stone-milled grain delivers a bold, nutty flavour and satisfying texture, producing crusty loaves with rich character. Perfect for slow, natural fermentation and bakers looking to bring rustic tradition to their everyday craft.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Slowly stone-milled to preserve the natural character of the grain, this flour retains both coarse and fine bran for added texture and depth. With its full germ and fibre content, it delivers robust performance in traditional loaves, supporting extended fermentation and a naturally satisfying structure.



▲ SELF RAISING SPECIALTY WHITE FLOUR

Self Raising White Wheat Flour

Equivalent: French T45 + leavening; Italian Farina che Lievita; American Self-Rising Flour; Japanese Soft Flour + Baking Powder (Hakurikiko + Baking Powder) 薄力粉+ベーキングパウダー; Korea Self-Rising Flour (셀프라이징 밀가루)

Effortless & Light

TECHNICAL

Protein:
●○○○○

Ash/Mineral Content:
●○○○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●○○○

Development Time:
●●●○○

Stability:
●●○○○

Breakdown:
●●○○○

FLOUR DESCRIPTION

A premium self raising flour that takes the guesswork out of baking. Soft and easy to work with, it rises evenly to produce light cakes, biscuits and scones with a delicate crumb and golden crust. Ideal for effortless baking where lightness and reliability matter most.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Made from specially selected low-protein organic wheat, this flour is milled to a soft, fine texture and blended with natural leavening agents for predictable lift. With minimal ash and a clean flavour profile, it delivers consistently light, tender results in cakes, scones, and everyday baking.



▲ CAKE & PASTRY WEAK WHEAT FLOUR

Soft White Wheat Flour

Equivalent: French T45; Italian Farina 00; American Cake / Pastry Flour; Japanese Soft Flour (Hakurikiko) 薄力粉; Korean Soft Flour (Bakryeokbun) 박력분

Delicate & Refined

TECHNICAL

Protein:
●○○○○

Ash/Mineral Content:
●○○○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●○○○

Development Time:
●○○○○

Stability:
●●○○○

Breakdown:
●●○○○

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.

IDEAL DOUGH PROCESSES



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.



Organic Heritage Range

FROM DEEPER ROOTS



Murphy Farms, Central Queensland

Rooted in our Farming History

In the mid-20th century, central Queensland farmer George Foster bred wheat for flavour, resilience, and performance in Australian conditions. These wheats were selected for eating quality and adaptability, not yield or uniformity, and were widely grown before modern breeding priorities reshaped agriculture.

As farming systems shifted toward higher yields and standardised varieties, these heritage wheats were gradually displaced and fell out of commercial production.

Cultivated Back to Life for the Modern Era

Decades later, a small quantity of Foster's original seed was rediscovered by the Murphy family at Murphy Farms in Central Queensland. Rather than discard it, the Murphys chose to regenerate and protect the grain through organic farming systems focused on soil health, stewardship, and long-term viability.

Working in partnership with Kialla, these wheats have been grown, selected, and milled with intent, accepting lower yields and greater variability to preserve their original character.

Expertly Milled for Skilled Hands

Heritage wheats behave differently to modern bread wheats. Their gluten structures demand skill and patience, fermentation responses are more dynamic, and doughs are less tolerant of unskilled handling.

For experienced bakers, this is where they offer real value. When handled with care, these flours deliver depth of flavour, texture, and individuality that reflect both the grain and the baker's process. They reward attention, precision, and craft.



HERITAGE ARTISAN PERFORMANCE WHEAT FLOUR

Heritage Strong White Wheat Flour

Equivalent: French T65; Italian Tipo 0 (Manitoba style); American High Gluten Flour; Japanese Extra-Strong Flour (Saikyōrikiko) 最強力粉; Korean Strong Flour (Gangryeokbun) 강력분

Instinctive & Expressive

TECHNICAL

Protein:



Ash/Mineral Content:



Bran Content:



Sieve Screen:

Fine

PERFORMANCE

Water Absorption:



Development Time:



Stability:



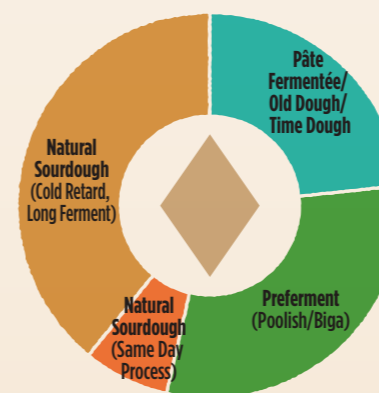
Breakdown:



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

Equivalent: French T150; Italian Farina Integrale; American Stoneground Whole Wheat Flour; Japanese Whole Wheat Flour (Zenryūfun) 全粒粉; Korean Whole Wheat Flour (Tongmil-garu) 통밀가루

Instinctive & Robust

TECHNICAL

Protein:



Ash/Mineral Content:



Bran Content:



Sieve Screen:

Coarse

PERFORMANCE

Water Absorption:



Development Time:



Stability:



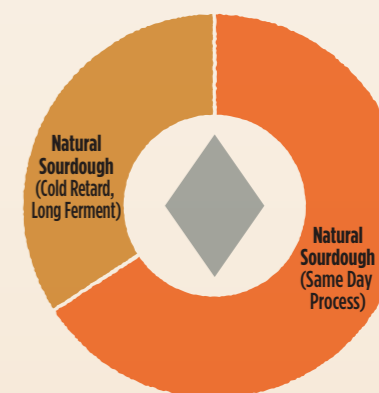
Breakdown:



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.

The Grain Trail

FROM FIELD TO FLOUR

Every grain begins in a place. And with a person.

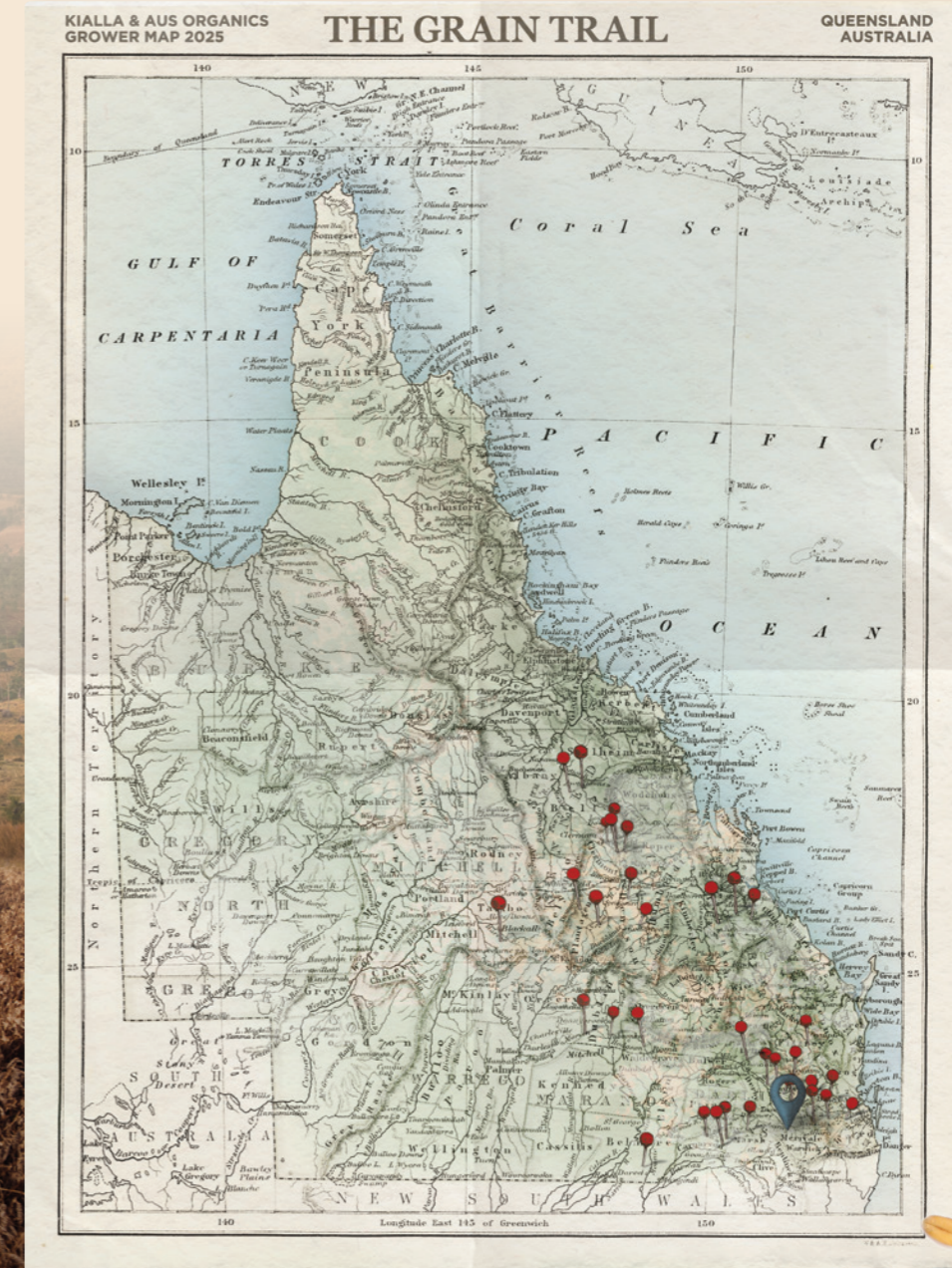
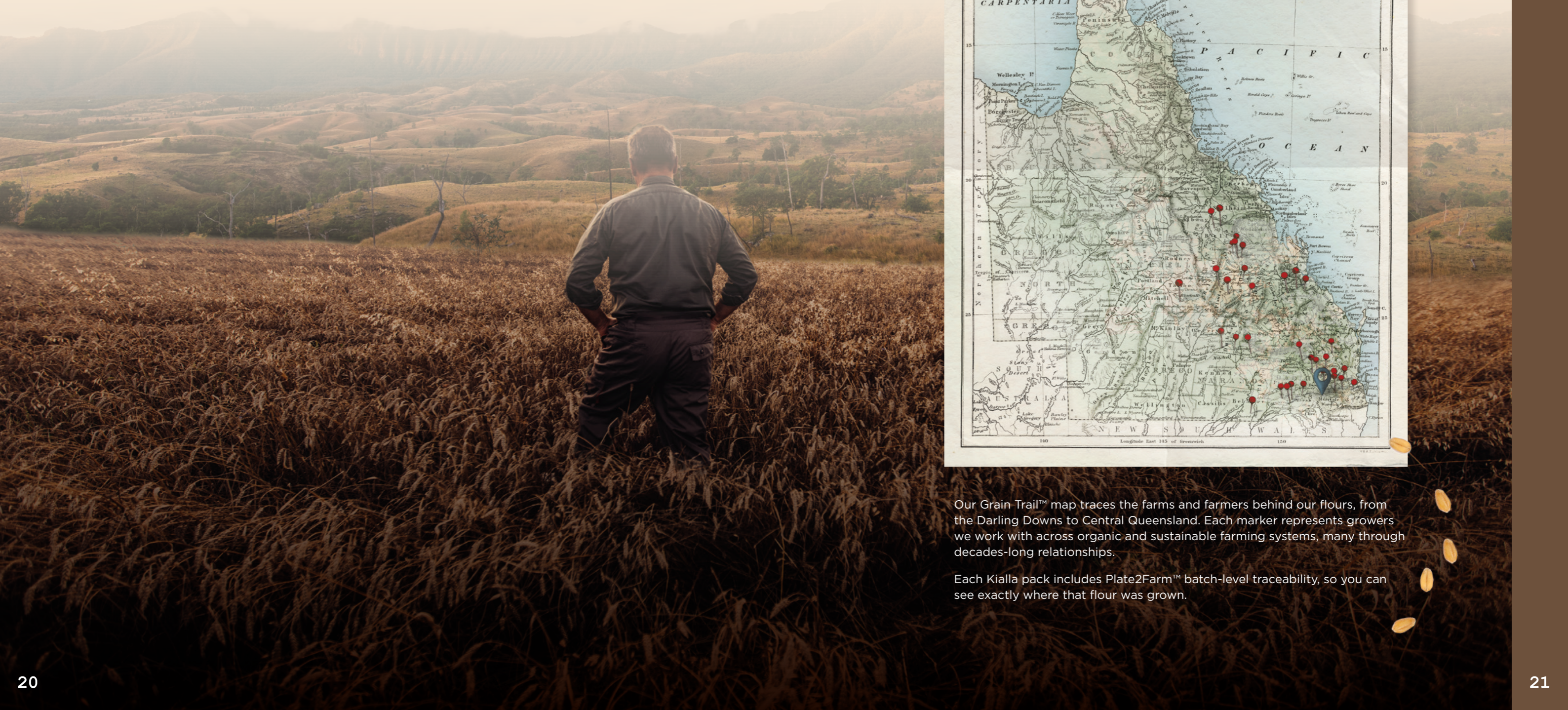
Long before flour reaches the mill, decisions in the field— shaped by soil, weather, and the rhythm of the season — define the grain itself.

And the conditions in the field shape the behaviour in the bakery.

The Grain Trail tells the story of each grain — from the land it was grown on to the farmers who grew it— and how each harvest brings its own character to the flour.



Explore our Network of Farmers on the Grain Trail



Our Grain Trail™ map traces the farms and farmers behind our flours, from the Darling Downs to Central Queensland. Each marker represents growers we work with across organic and sustainable farming systems, many through decades-long relationships.

Each Kialla pack includes Plate2Farm™ batch-level traceability, so you can see exactly where that flour was grown.

Certified Sustainable

GROWN FOR GOOD

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.



★ CERTIFIED SUSTAINABLE ARTISAN PERFORMANCE WHEAT FLOUR

Protein White Wheat Flour

Equivalent: French T55/65; Italian Tipo 0; American Bread Flour; Japanese Strong Flour (Kyōrikiko) 強力粉

Patient & Characterful

TECHNICAL

Protein: ●●●●○
Ash/Mineral Content: ●●●○○
Bran Content: ●○○○○
Sieve Screen: Fine

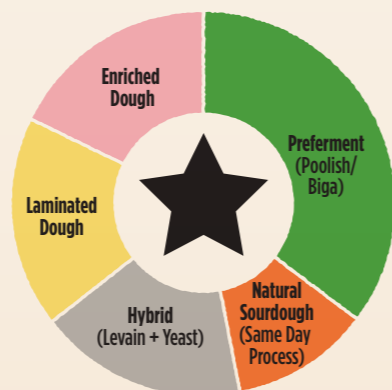
PERFORMANCE

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.



● CERTIFIED SUSTAINABLE BAKERS ALL-PURPOSE WHEAT FLOUR

Medium White Wheat Flour

Equivalent: French T55; Italian Tipo 0; American All-Purpose; Japanese Medium Flour (Chūrikiko) 中力粉; Korean Medium Flour (Jungryeokbun) 중력분

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.



● CERTIFIED SUSTAINABLE RUSTIC PIZZERIA WHEAT FLOUR

Specialty Wheat Flour

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

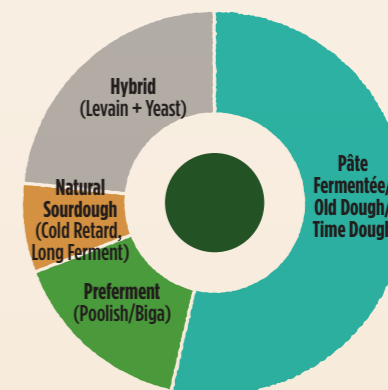
PERFORMANCE

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.

Alternative Organic Range

BATCH-CRAFTED ORGANIC FLOURS

Our range of batch-crafted alternative flours are sourced from a wide spectrum of non wheat grains and designed to complement your menu when you want something out of the ordinary. These versatile options can push flavour, boost protein or bring variety for discerning customers. From traditional grains like spelt and rye to buckwheat, maize and pulses, these alternative flours open new creative possibilities.



WHITE SPELT ANCIENT GRAIN FLOUR

White Spelt Flour

Equivalent: French Épeautre Blanc / Farine d'Épeautre Blanche; Italian Farina di Farro Bianca; American White Spelt Flour; Japanese White Spelt Flour (Supeluto Komugiko) 스펠트小麦粉(白); Korean White Spelt Flour (Seupelteu Milgaru) 스펠트 밀가루

Soft & Nutty

TECHNICAL

Protein:
●●●●●

Ash/Mineral Content:
●●●○○

Bran Content:
●○○○○

Sieve Screen:
Fine

PERFORMANCE

Water Absorption:
●●●○○

Development Time:
●●●○○

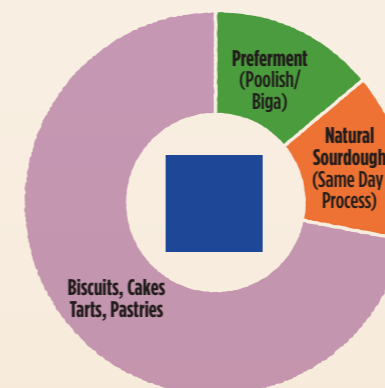
Stability:
●●●○○

Breakdown:
●●●○○

FLOUR DESCRIPTION

A premium white spelt flour with a gentle touch and warm, nutty aroma. Ideal for soft loaves, cakes and enriched doughs, it produces a tender crumb, mellow flavour and distinctive old-world character. A versatile flour for bakers looking beyond modern wheat.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled from organically grown spelt — an ancient grain prized for its digestibility and delicate flavour — this flour is finely roller-milled without added water to preserve its smooth texture. Naturally lower in gluten and density than wheat, it offers a soft, light alternative for bakers seeking both tradition and finesse.



STONEGROUND SPELT WHOLEGRAIN FLOUR

Wholegrain Spelt Flour

Equivalent: French Farine d'Épeautre Complète; Italian Farina Integrale di Farro; American Whole Spelt Flour; Japanese Whole Spelt Flour (Zenyū Supeluto Komugiko) 全粒スぺルト小麦粉; Korean Whole Spelt Flour (Tong Seupelteu Milgaru) 통스펠트 밀가루

Hearty & Nutty

TECHNICAL

Protein:
●●●●●

Ash/Mineral Content:
●●●●●

Bran Content:
●●●●●

Sieve Screen:
Medium

PERFORMANCE

Water Absorption:
●●●●●

Development Time:
●●●○○

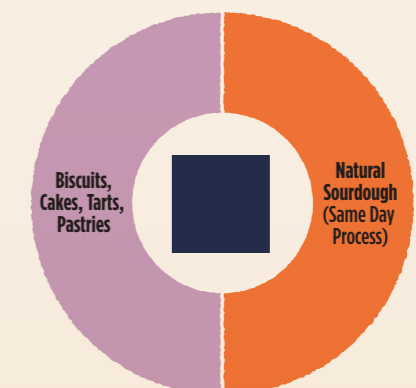
Stability:
●●○○○

Breakdown:
●●●○○

FLOUR DESCRIPTION

A premium flour with old-world character. Stone-milled from the ancient spelt grain, it delivers rich nutty flavour and the full nutrition of the whole grain, producing hearty rustic loaves with tender crumb and natural sweetness. Ideal for bakers seeking depth, character and tradition.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Stone-milled from whole organic spelt grain, this flour retains the full bran, germ and endosperm, preserving its natural sweetness and soft gluten structure. The result is a slightly coarser, more open textured flour that performs beautifully in rustic loaves and gentle fermentation styles.



RYE WHOLEGRAIN FLOUR

Wholegrain Rye Flour

Equivalent: French Farine de Seigle Complète; Italian Farina Integrale di Segale; American Whole Rye Flour; Japanese Whole Rye Flour (Zenryū Raimugiko) 全粒ライ麦粉; Korean Whole Rye Flour (Tong Homil Garu) 통호밀가루

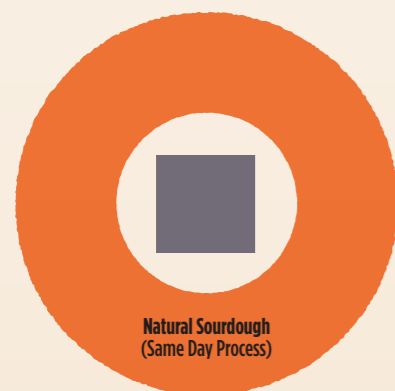
Dark & Complex

TECHNICAL	PERFORMANCE
Protein: ●●○○○	Water Absorption: ●●●○○
Ash/Mineral Content: ●●●○○	Development Time: ●●○○○
Bran Content: ●●●●●	Stability: ●○○○○
Sieve Screen: Coarse	Breakdown: ●●○○○

FLOUR DESCRIPTION

A premium whole rye flour that brings richness and complexity to every bake. Its bold flavour and high fibre content create dense, aromatic loaves with a moist, naturally dark crumb and distinctive rye tang. Ideal for sourdough lovers and traditional rye breads.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled to preserve the natural oils and deep character of organic rye, this flour includes both fine and coarse bran to support flavour and dough structure. With naturally low gluten and high enzymatic activity, it performs best in sourdoughs and slower-fermenting blends where its earthy depth can shine.



KHORASAN ANCIENT GRAIN FLOUR

Khorasan Flour

Equivalent: French Farine de Blé Khorasan; Italian Farina di Grano Khorasan; American Khorasan Wheat Flour (Kamut); Japanese Khorasan Wheat Flour (Korasan Komugiko / Kamut Komugiko) コラサン小麦粉 / カムット小麦粉; Korean Khorasan Wheat Flour (Kamuteu Milgaru) 카무트 밀가루

Golden & Aromatic

TECHNICAL	PERFORMANCE
Protein: ●●●○○	Water Absorption: ●●●○○
Ash/Mineral Content: ●●●○○	Development Time: ●●○○○
Bran Content: ●○○○○	Stability: ●●●○○
Sieve Screen: Medium	Breakdown: ●●●○○

FLOUR DESCRIPTION

A premium ancient grain flour with a soft golden hue and naturally sweet aroma. It produces pliable doughs and tender crumbs with a delicate, buttery-wheat flavour. Ideal for bakers seeking heritage character in lighter loaves and naturally sweet sourdoughs.

IDEAL DOUGH PROCESSES



MILLER'S NOTE

Milled from ancient Khorasan, this grain is conditioned in stages to soften the kernel for even milling. Naturally golden in colour with a smooth finish, it offers mild sweetness and soft texture, making it ideal for enriched loaves, cakes and lighter artisan styles.



ORGANIC YELLOW MAIZE FLOUR 20KG

An excellent wholegrain flour for sweet & savoury baking as well as for thickening sauces.



ORGANIC MILLET FLOUR 20KG

A fine, wholegrain flour perfect for flat bread, tortillas, corn chips, or as a thickening agent in place of cornflour.



ORGANIC BESAN FLOUR 20KG

Besan (gram flour) has a distinctive flavour that's perfect for dumplings, sweets & many Indian dishes.



ORGANIC BUCKWHEAT FLOUR 20KG

A healthy ancient grain flour that gives extra nutrition and flavour to your baked goods.



ORGANIC BROWN RICE FLOUR 20KG

Dehusked rice grains are milled with bran intact to produce this nutritious, wholegrain flour.



ORGANIC RUSTIC POLENTA 20KG

Our coarsely milled whole maize grain is an excellent base for many flavourful dishes.



ORGANIC GRAIN MIX CONCENTRATE 20KG

A premium mix of organic grains including Kibbled Wheat, Linseed, Kibbled Rye, Kibbled Maize, Pearl Barley, Chick Pea Splits, and Sunflower Kernels.

We also offer a collection of organic, wholegrain flours in bulk, to supplement your range - subject to availability.



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