

KIALLA PURE
organics
EST. 1988



← Substance
& Ease



Rustic White

SPECIALTY WHEAT FLOUR

★ RUSTIC WHITE FLOUR

Specialty Wheat Flour

CODE: 20kg: RUSW20 | 12.5kg: RUSW12.5

Substance
& Ease



SPECIFICATIONS:

TECHNICAL

Protein:

●●●●○

Ash/Mineral Content:

●●●○●

Bran Content:

●●●○●

Sieve Screen:

Semi-Fine

PERFORMANCE

Water Absorption:

●●●●○

Development Time:

●●●●○

Stability:

●●●●○

Breakdown:

●●●●○

EQUIVALENT

🇫🇷 T80

🇮🇹 Tipo 1/2

🇺🇸 Medium Extraction Bread Flour

CERTIFICATIONS



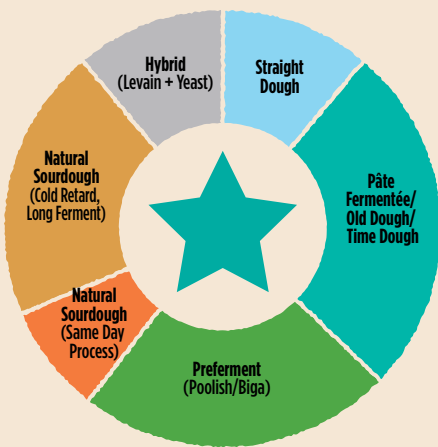
FLOUR DESCRIPTION

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.

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.

IDEAL BAKING APPLICATIONS



Straight Dough	White Tin Loaf
	White Dinner Rolls
	Viennas & Cobbs
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
Préferment	Artisan Traditional Baguette
	Turkish Bread
	Ciabatta/ciabattini
	Fougasse
	Focaccia
Natural Sourdough	White Classic Sourdough
	Multigrain/Seeded Sourdough
Natural Sourdough	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:

- ✓ Balanced everyday bread flour
- ✓ More wheat character and texture
- ✓ Reliable in medium fermentation 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



Bakers: Produces lighter, smoother loaves while keeping similar versatility and handling.



Artisan: Designed for longer fermentation, giving more flavour complexity and rustic crumb.

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