

KIALLA PURE
organics
EST. 1988

Effortless
& Light



Self Raising

WHITE WHEAT FLOUR

▲ SELF RAISING SPECIALTY WHITE FLOUR

Self Raising White Wheat Flour

CODE: 20kg: SRUB20

Effortless
& Light



SPECIFICATIONS:

TECHNICAL

Protein:

●○○○○

Ash/Mineral Content:

●○○○○

Bran Content:

●○○○○

Sieve Screen:

Fine

PERFORMANCE

Water Absorption:

●●○○○

Development Time:

●●●○○

Stability:

●●○○○

Breakdown:

●●○○○

EQUIVALENT



T45 + Leavening



Farina che Lievita



Self-Rising Flour



Soft Flour + Baking Powder



Self-Rising Flour

CERTIFICATIONS



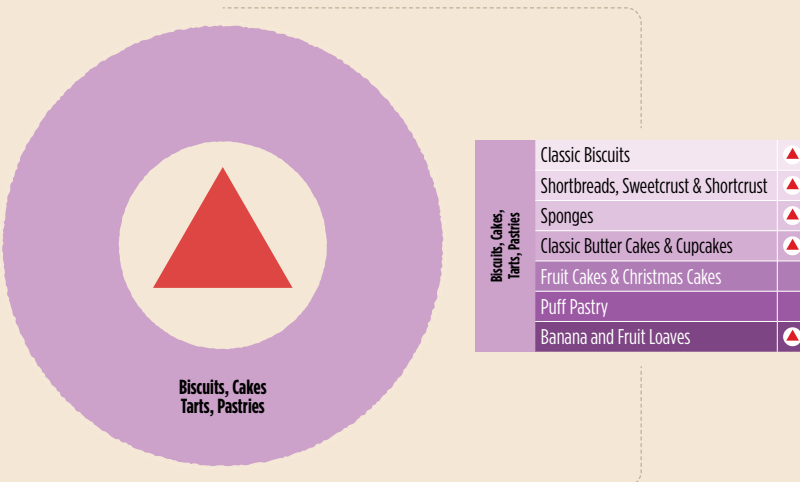
FLOUR DESCRIPTION

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.

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.

IDEAL BAKING APPLICATIONS



TAKEAWAYS:

- ✓ Flour with raising agents included
- ✓ Quick, reliable rise for easy bakes
- ✓ Ideal for cakes and scones
- ✗ Not suited for yeast breads

Notes:

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



Cake & Pastry: Allows control over raising agents for more refined cakes and pastries.



Bakers: Works as a base flour when raising agents are added separately.

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