

KIALLA PURE
organics
EST. 1988



← *Earthy & Authentic*



Stoneground

WHOLEGRAIN WHEAT FLOUR

STONEGROUND WHOLEGRAIN FLOUR

Wholegrain Wheat Flour

CODE: 20kg: SG20

Earthy & Authentic



SPECIFICATIONS:

TECHNICAL

Protein:

●●●●○

Ash/Mineral Content:

●●○○○

Bran Content:

●●●●●

Sieve Screen:

Coarse

PERFORMANCE

Water Absorption:

●●●●●

Development Time:

●●●●○

Stability:

●●●○○

Breakdown:

●●●●○

EQUIVALENT

T150

Farina Integrale

Stoneground Whole Wheat Flour

Whole Wheat Flour

Whole Wheat Flour

CERTIFICATIONS



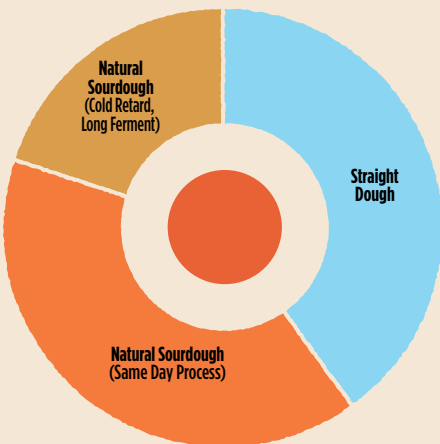
FLOUR DESCRIPTION

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.

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.

IDEAL BAKING APPLICATIONS



Category	Application	suitability
Straight Dough	White Tin Loaf	
	Wholemeal Tin Loaf	●
	Multigrain/Seeded Tin Loaf	●
	White Dinner Rolls	
	Burger Buns & Hot Dog Rolls	
	Viennas & Cobbs	
	Commercial Baguette	
Natural Sourdough	White Classic Sourdough	
	Wholemeal Sourdough	○
	Multigrain/Seeded Sourdough	○
	White Spelt Sourdough	
	Wholegrain Spelt Sourdough	
	Light Rye Sourdough	
	Rye Blend Sourdough	
Khorasan Sourdough		
Natural Sourdough	Full-Bodied White Sourdough	
	Miche (Stoneground, Large Format)	○
	72-Hour Heritage Grain Sourdough	
	Baguette de Tradition	
	Artisan Cold Ferment Pizza Dough	

TAKEAWAYS:

- ✓ Stone milled wholegrain wheat flour
- ✓ Coarser bran and rustic texture
- ✓ Traditional wholegrain breads
- ✗ Less suited for soft wholegrain 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](http://www.ecoscore.org)

ALTERNATIVE FLOURS TO EXPLORE



Wholemeal: Similar wholegrain breads but with a smoother dough and finer crumb.



Heritage Stoneground: Same stone milling but with deeper heritage grain flavour and more variable fermentation.

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