

KIALLA PURE  
*organics*  
EST. 1988



Strong &  
Resilient



*Superior*

STRONG WHEAT FLOUR

# ★ SUPERIOR STRONG WHEAT FLOUR

Strong White Wheat Flour

CODE: 20kg: WUBS20

Strong & Resilient



## SPECIFICATIONS:

### TECHNICAL

**Protein:**  
●●●●●

**Ash/Mineral Content:**  
●●○○○

**Bran Content:**  
●○○○○

**Sieve Screen:**  
Fine

### PERFORMANCE

**Water Absorption:**  
●●●●●

**Development Time:**  
●●●●●

**Stability:**  
●●●●●

**Breakdown:**  
●●●●○

### EQUIVALENT

T65

Tipo 0

High Gluten

Extra-Strong

Strong

### CERTIFICATIONS



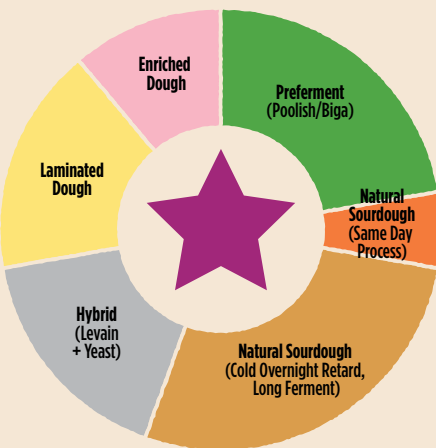
## FLOUR DESCRIPTION

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.

## 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.

## IDEAL BAKING APPLICATIONS



Preferment	Artisan Traditional Baguette
	Turkish Bread
	Ciabatta/ciabattini
	Fougasse
Natural Sourdough	White Classic 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
Laminated Dough	Spiced Fruit & Nut Sourdough
	Croissant
	Pain au Chocolat
Enriched Dough	Classic Danish Pastry
	Milk Bread/Pain de Mie
	Brioche/Kugelhopf/Challah/Stollen

## TAKEAWAYS:

- ✓ High-protein strong bread flour
- ✓ Strong dough tolerance and resilience
- ✓ Ideal for high hydration doughs

Notes:

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## 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



**Artisan:** Lower protein but excellent for long fermentation and open crumb breads.



**Bread & Pizza:** Similar strength but tuned for extensibility and crisp crusts.

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