

KIALLA PURE  
*organics*  
EST. 1988

*Wholesome  
& Smooth*



*Wholemeal*

WHEAT FLOUR

# WHOLEMEAL WHEAT FLOUR

Wholemeal Wheat Flour

CODE: 20kg: WM20

Wholesome  
& Smooth



## SPECIFICATIONS:

### TECHNICAL

Protein:

●●●●○

Ash/Mineral Content:

●●●○●

Bran Content:

●●●○●

Sieve Screen:

Medium

### PERFORMANCE

Water Absorption:

●●●●○

Development Time:

●●●●○

Stability:

●●●○●

Breakdown:

●●●○●

### EQUIVALENT

T110

Tipo 2

High Extraction/ Light Whole Wheat Flour

### CERTIFICATIONS



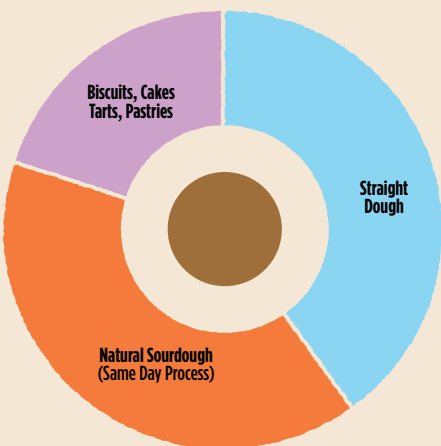
## FLOUR DESCRIPTION

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.

## 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.

## IDEAL BAKING APPLICATIONS



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		
Biscuits, Cakes, Tarts, Pastries	Classic Biscuits	
	Shortbreads, Sweetcrust & Shortcrust	
	Sponges	
	Classic Butter Cakes & Cupcakes	
	Fruit Cakes & Christmas Cakes	
	Puff Pastry	
	Banana and Fruit Loaves	○

## TAKEAWAYS:

- ✓ 100% wholegrain wheat flour
- ✓ Natural fibre and nutrition
- ✓ Smoother wholegrain dough handling
- ✗ Less suited for open-crumbs breads

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



**Stoneground Wholegrain:** A coarser wholegrain that absorbs more water and produces a more rustic crumb.



**Rustic White:** Maintains wheat flavour but with less bran, lighter loaves and easier handling.

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