

# SPECIALITY FLOURS

FRENCH STYLE FLOURS FOR ALL YOUR BAKING NEEDS.

- + Wide variety to suite a range of baking needs
- + Made from carefully selected wheat varieties
- + Consistent quality and output
- + Ideal for authentic European baked products

 **SWISSBAKE**<sup>®</sup>  
INNOVATIVE BAKING SOLUTIONS

## SPECIALITY FLOURS

Swiss Bake French style flours are traditionally milled by artisan millers and the entire flour range is produced from imported French grown wheat or with a blend of locally grown equivalent wheat varieties. These quality flours from us are a result of our dedication and passion for well-crafted flour. Each year we produce only a limited quantity of each refined flour on order estimates from our most demanding chefs and bakers.

### FRENCH STYLE T45 FLOUR



CODE : F12885

T45 is pure French style flour perfect for making high-quality cakes and sweets. It is fine, soft and white in colour. It is finely ground flour using the soft wheat varieties. It is typically used for baking brioche and croissants.

Mineral Content  
0.40% - 0.45%

Protein Content  
8.50% - 9.50%

#### Key Ingredients:

100% milled soft wheat.

Swiss-Bake French style T45 flour is neither bleached nor chlorinated

### FRENCH STYLE T55 FLOUR



CODE : F12880

T55 is strong French style white bread flour. This flour gives a light open textured loaf with a crisp crust. It is ideal for making bread, puff pastries, croissants and baguettes.

Mineral Content  
0.50% - 0.55%

Protein Content  
11.0% - 12.0%

#### Key Ingredients:

Wheat Flour, Malted Wheat Flour, Cereal Amylase

Swiss-Bake French style T55 flour is non-fortified, unbleached and non-bromated

### FRENCH STYLE T65 FLOUR



CODE : F12890

T65 is a strong French style little coarse Bread flour. This flour gives a light open texture loaf with a crisp crust. It is ideal for making baguettes and artisan dark bread.

Mineral Content  
0.60% - 0.65%

Protein Content  
12.0% - 13.5%

#### Key Ingredients:

Wheat Flour, Malted Wheat flour, Cereal Amylase

Swiss-Bake French style T65 flour is non-fortified, unbleached and non-bromated

### FRENCH STYLE T150 FLOUR



CODE : F12900

T150 is a wholemeal French style coarse Flour. This Flour gives a brown textured loaf with a crisp crust; it is best suited for all our whole wheat baking needs. It is ideal for making whole wheat bread, high artisan bread and baguettes.

Mineral Content  
1.25% - 1.50%

Protein Content  
12.0% - 13.5%

#### Key Ingredients:

Whole Wheat Flour, Malted Wheat flour, Cereal Amylase

Swiss-Bake French style T150 flour is non-fortified, unbleached and non-bromated



### MORCOTE 00 PIZZA FLOUR



CODE : F12930

Perfect Pizza Flour made using a custom blend of durum and all-purpose flour along with dough conditioner and functional enzymes.

It is fine milled flour with higher protein content for a perfect crust and shows outstanding fermentation tolerance.

Mineral Content  
0.45% - 0.50%

Protein Content  
11.0% - 12%

#### Key Ingredients:

Wheat Flour, Malted Wheat flour, Cereal Amylase

Swiss-Bake Pizza flour is non-fortified, unbleached and non-bromated



### TYPE 1080 RYE FLOUR



CODE : F12920

Rye flour is dark medium granulation flour, which is milled from imported German rye grains and grits. It gives a dense and dark texture with rye flavour (slightly sour). It is ideal to make rye sandwich bread and other artisan breads.

Mineral Content  
1.25% - 1.50%

Protein Content  
12.0% - 13.5%

#### Key Ingredients:

100% Rye flour

Swiss-Bake Rye flour is non-fortified unbleached and non-bromated

