

Hard & Spring Wheat

MAJESTIC FLOUR (all-purpose flour, low)

A special blend of our premium soft wheat flour and our mid protein hard wheat flour. This is the flour that is a must have for baking. We specifically mill this flour to be versatile. It has the strength to bake an exceptional bread, yet tender enough to work well with scones and some types of cakes.

- *Pan Breads, Dinner Rolls, Breadsticks, Noodles, Scones, Tortillas, Cereal Snack Bars, Batters, Breading, Muffins, Cookies, Pancakes, Waffles, and Biscuits*

MENKAN FLOUR (mid)

Milled from cleaned, sound, mid protein, hard red winter wheat. This specialty flour is well-known for excellent fermentation tolerance and will have a good stability and absorption. Menkan will give bakers the flexibility and confidence to use it in a wide variety of products. This Mennel flour variety, can be used in either straight dough or sponge processes.

- *Thick or Thin Pizza Crust, Pan Breads, Hot Dog and Hamburger Buns, Kaiser Rolls, Muffins, Bagels, Croissants, Bread Sticks, and Noodles*

MENKOTA FLOUR (high)

This Mennel spring wheat flour variety is made from our premium high gluten, high protein hard red spring wheat. This flour has the strength to go through intense machining and has good fermentation tolerance thanks to strong gluten properties. Excellent for frozen dough applications. It can also handle high absorption and is known for its large bake volume.

- *Hearth Breads, Kaiser Rolls, Rye Breads, Bagels, Thin Crust Pizza Dough, and Breadsticks*

