

Soft Wheat

Straight Grade Flours

- CHALLENGE FLOUR - non-chlorinated
- SNOWFLUFF FLOUR - chlorinated

This high-quality flour is milled with mellow protein wheat ideal for products that require tender, flaky and soft textures.

- *Soft Cookies, Brownies, Crackers, Buttery Biscuits, Ice Cream Cones, Donuts, and Other Pastry Products*

Cake Grade Flours

- SUPERCake FLOUR - low ash bleached flour
- SUPERCake PINMILLED FLOUR - low ash, fine particle sized bleached flour
- ANGEL FOOD CAKE FLOUR - low protein, low ash, very fine particle sized bleached flour

Our quality cake grade flours are milled using an extra step in the process that ensures our customers receive a flour that is low protein and low ash. This fluffy bleached white flour can best be used for products that require multiple traits. One that requires a tender and soft texture, but also strong enough to keep its structure even after it comes out of the oven.

- *Layer Cakes, Higher Volume Brownies, and Angel Food Cakes*

Blended Flours

- EMBLEM FLOUR - higher ash, higher protein
- BISCUIT FLOUR - lightly bleached with or without self-rise ingredients

Our blended flour varieties are made of different soft wheat flours.

- *Breading, Coating, Hard Pretzels, and Biscuits*

