**Flour Classification**

**Hard Wheat Flour**
- Includes all purpose, strong bakers, whole wheat and pizza flour.
- Used primarily to bake yeast leavened products.
- Protein range from 11.5% to 14%.

**Soft Wheat Flour**
- Includes cake & pastry flour.
- Used for delicate cakes, pastries and baked goods.
- Protein range from 7% to 10%.

**Durum**
- Includes durum semolina and durum flour.
- Used to make noodle, pasta and ethnic flat breads.

**The Kernel Of Wheat**

**Bran**
- Bran is the hard, brownish outer protective skin of the grain. It surrounds the germ and the endosperm, protecting the grain from weather, insects, mold, and bacteria.
- The bran consists of 7 layers. The bran layers are a concentrated source of dietary fiber.

**Endosperm**
- The endosperm is the inner part of the grain. It supplies food to the growing seedling.
- The main nutrients in the endosperm are protein and carbohydrates. About 50 to 75% of the endosperm is starch. It also contains storage proteins, typically 8 to 18%. Relatively few vitamins, minerals, fiber or phytoceramides are found in the endosperm.
- White flour is produced from the endosperm.

**Germ**
- The germ contains the plant embryo. It typically accounts for about 2 to 3% of the wheat's dry weight.
- Most of the wheat kernel's fat and protein content is found in the germ.

**Overview**

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**Soft Wheat Flour**
- Includes cake & pastry flour.
- Ideal for delicate cakes, pastries and baked goods.
- Primarily used to bake non-yeast leavened products.

**Durum**
- Includes durum semolina and durum flour.
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**Durum**
- Includes durum semolina and durum flour.
- Used to make noodle, pasta and ethnic flat breads.
This flour is treated with oxidizing and maturing agents to enhance gas retention for improved dough process.

All Purpose Flour

All Purpose Flour

Baker’s Head® Select Flour

A versatile flour with excellent tolerance to variations in fermentations and mixing.

Available in: Bleached Flour, Unbleached Flour

Keynote® Strong Bakers Flour

A top patent flour produced from the top milling grades of hard red spring Canadian wheat and enriched to meet the regulatory requirements of Canada.

Available in: Bleached Flour, Unbleached Flour

Rapido® Flour

A flour with protein levels that allow for more open structure and less crumb.

Available in: Bleached Flour, Unbleached Flour

Durum Flour

A purebred flour milled from the top milling grades of amber durum wheat and enriched to meet the regulatory requirements of Canada, but is otherwise totally untreated.

Available: Unbleached Flour

Super Specialty Flour

A flour that will create a tender cake with a bright colour and tenderness.

Best Used For:

Flaky Crust® Enriched Unbleached Flour

An unbleached premium flour that can be used to make a variety of pastry. Also makes flakier croissants with a larger spread.

Bread & rolls, bagels and pizza

Super Specialty Flour

A flour with protein levels that allow for more open structure and less crumb.

Available in: Bleached Flour, Unbleached Flour

Keynote® All-O-Wheat™ Whole Wheat Flour

A flour that will support high volume whole wheat breads.

Available in: Bleached Flour, Unbleached Flour

Artisan® Unbleached Untreated Flour

A flour that is milled from selected high quality grades of hard red spring and soft winter Canadian wheat. Contains no chemical oxidation additives.

All white flour milled and sold in Canada is enriched to meet Canadian regulatory requirements.

Hi Ratio Cakes

Cookies & pastry

Durum Best Used For

All types of extruded pastas and noodle products, a variety of ethnic sweet and savoury products

Specialty Flour

A top patent flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

All types of Italian, specialty breads, bagels and Kaisers

Durum Best Used For

All types of sheeted pasta and durum semolina hearth breads

All Types of Extruded Pasta and Noodles

Best Used For

A top patent flour milled from hard red spring Canadian wheat and is enriched to meet the regulatory requirements of Canada.

Applications where wheat middlings are required

Artisan breads

Durum Best Used For

Noodles and heavy sponge & chemically leavened products

Robin Hood® Flour

A top patent flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

Best used for dusting and as a thinning agent. Also known as an instant blending flour.

Applications where wheat middlings are required

All white flour milled and sold in Canada is enriched to meet Canadian regulatory requirements.

All Purpose Flour

Baker’s Head® Select Flour

As all-purpose flour especially designed for applications where long sponge or lower type fermentations are used rather than chemical oxidation additives to improve the dough.

Available in: Unbleached Flour

Strong Bakers Flour

A strong patent flour produced from the top milling grades of hard red spring Canadian wheat and enriched to meet the regulatory requirements of Canada.

Bread & rolls, bagels and pizza

Keynote® Strong Bakers Flour

A versatile flour with excellent tolerance to variations in fermentations and mixing.

Available in: Bleached Flour, Unbleached Flour

Durum Best Used For

Applications where wheat middlings are required

Whole Wheat Flour

A whole wheat flour that is produced by grinding and milling both the endosperm and bran coat of the top milling grades of hard red spring Canadian wheat to meet the regulatory requirements of Canada.

All white flour that is produced by grinding and milling both the endosperm and bran coat of the top milling grades of hard red spring Canadian wheat.

Whole Wheat Flour

All-O-Wheat™ Whole Wheat Flour

A flour that will support high volume whole wheat breads.

Available in: Bleached Flour, Unbleached Flour

Keynote® Select Strong Bakers Flour

This flour is treated to enhance the flowing and packing capabilities of the dough.

Pitas, pan bread and bagels

Available in: Bleached Flour, Unbleached Flour

Flour

Bread applications using a no-knead dough process

Available in: Unbleached Flour, Bleached Flour

Keynote® Strong Bakers Flour

A versatile flour with excellent tolerance to variations in fermentations and mixing.

Available in: Bleached Flour, Unbleached Flour

Fina®, Super Fina®

Talisman® Bleached Flour

A flour that is milled from selected high quality grades of hard red spring Canadian wheat and is enriched to meet the regulatory requirements of Canada.

Artisan breads

Whole Wheat Flour

All-O-Wheat™ Whole Wheat Flour

A top patent flour ideal for Hi ratio caesars that is bleached and treated with maturing agents.

Hi Ratio Cakes

Flour

Pita, white pan bread, soft rolls and pizza

Available in: Unbleached Flour

Flour

All-O-Wheat™ Whole Wheat Flour

A flour that will support high volume whole wheat breads.

Available in: Bleached Flour, Unbleached Flour

Keynote® Super Fina® Strong Bakers Flour

This flour is treated to enhance the flowing and packing capabilities of the dough.

Pitas, pan bread and bagels

Available in: Bleached Flour, Unbleached Flour

Durum Semolina

All types of sheeted pastas and durum semolina hearth breads and a variety of ethnic sweet and savoury products

Bread & baking applications that require whole wheat

Peach Pastry® Bleached Flour

A flour that will create a tender cake with a bright crust colour.

Cakes, cookery, crackers and pastry

Rapido® Bleached Flour

A flour with protein levels that allow for more open structure and less crumb.

Cookie & pastry

Keynote® Strong Bakers Flour

A top patent flour ideal for Hi ratio caesars that is bleached and treated with maturing agents.

Hi Ratio Cakes

Flours

Bread applications using a no-knead dough process

Available in: Unbleached Flour, Bleached Flour

Keynote® All-O-Wheat™ Whole Grain Untreated Flour

A flour that will create a tender cake with a bright colour and tenderness.

Whole grain breads

Keynote® All-O-Wheat™ Whole Wheat Flour

A flour that will support high volume white wheat.

Whole wheat bread

Whole Wheat Flour

All-O-Wheat™ Whole Grain Untreated Flour

A flour that meets the Canadian definition of whole grain.

Whole grain breads

All-O-Wheat™ Maxima® Enriched Wheat Flour with Bran

A flour with added bran, this flour produces high volume and light colored baked goods.

Large volume bread & baking applications

Bread, pasta, pancakes, cookies and chemically leavened products

Robin Hood® Flour

A variety of pasta applications

Peach Pastry® Bleached Flour

A flour that will create a tender cake with a bright crust colour.

Cakes, cookery, crackers and pastry

Bread & rolls, bagels and pizza

Pita, flat breads and pizza

Flours

Bread & rolls and pizza

Flours

Pourable

All-O-Wheat™ Enriched Wheat Flour

A top patent flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

Bread, pita, pancakes, cookies and chemically leavened products

Whole Wheat Flour

All-O-Wheat™ Whole Wheat Flour

A flour that will create a tender cake with a bright colour and tenderness.

Whole wheat bread