

Types of Wheat Flour



All-Purpose Flour

White flour blended from hard and/or soft wheats and can be used for any type of baked good.



Whole Wheat Flour

Flour milled from the bran, endosperm and germ of the wheat kernel. It can be used for any type of baked good.



Bread Flour

A blend of hard, high-protein wheats with a high gluten content. Best used for baguettes, sourdough, dinner rolls, bagels, pretzels, etc.



Cake Flour

Fine-textured flour milled from soft wheat with low protein content. Ideal for cakes, cupcakes, doughnuts, brownies, pancakes, etc.



Pastry Flour

Milled from soft wheat that has a fine texture for croissants, Danish, cookies, crackers, pies, tarts, cinnamon rolls, etc.



Self Rising Flour

All-purpose flour with added salt and leavening agents. Used for quick breads, biscuits, scones, muffins, etc.



Semolina Flour

Made from coarsely milled Durum wheat. Most commonly used for pasta and couscous.



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An Italian flour made from finely milled Durum wheat. The high gluten content is ideal for pizza dough, pasta, etc.