



Organic All Purpose Pastry Flour



Thank you for choosing Nunweiler's

We are proud to offer you Canadian grown and milled whole grain flour. We don't believe in using any additives or preservatives in our flour, simply the entire whole grain kernel. Keeping all the nutrients and the flavor that nature intended.

Description & Uses

This product is milled at low temperatures from Canadian grown organic Soft White Wheat Grain. Nothing is added or removed. The flour is a white to beige in colour with a free flowing granulation.

Storage & Shelf Life

Product should be stored in a clean, cool, dry place. optimal shelf life is 2 years from the milled date under correct storage conditions.

Packaging

Packed in 10kg and 20kg multi-walled paper bags with Nunweiler's lot code and milled on date stamped on the bag. Packed in 2kg and 1 kg Poly bags with Nunweiler's lot code and best before date printed on the nutrition panel.

Allergen Checklist

COMPONENT	PRESENT IN PRODUCT	PRESENT IN OTHER PRODUCTS ON THE SAME LINE	PRESENT IN OTHER PRODUCTS IN THE SAME MANUFACTURING PLANT
PEANUTS AND THEIR DERIVATIVES	×	×	×
TREE NUTS AND THEIR DERIVATIVES	×	×	×
SESAME SEEDS	×	×	×
DAIRY PRODUCTS- MILK, LACTOSE, CASEINATES, WHEY	×	✓ 1&2 Kg Packages	✓
EGGS	×	×	×
FISH- ANCHOVIES, SHELLFISH	×	×	×
SOY PRODUCTS	×	×	×
MSG OR GLUTAMATES	×	×	×
SULPHATES	×	×	×
GLUTEN	✓	✓	✓
MUSTARD	×	×	×

Nutritional Facts

(g per 100g)

Moisture	10-12%
Protein	8.5-9.5%
Total Fat	2g
*Saturated	0.4
*Trans Fat	0
Carbohydrates	74g
*Dietary Fibers	13g
*Sugars	1g
Food Energy (Calories)	330
Minerals & Vitamins (mg per 100g)	
Calcium	33mg
Sodium	3mg
Iron	3.71mg
Potassium	394mg
Vitamin A (IU)	0.0
Vitamin C	0.0

What we love about this product

We love this flour because it is versatile and works great in all of your favourite baking recipes, adding whole grain goodness without compromising taste or texture. It creates chewy cookies, flaky pastry and tender biscuits and rolls.

