



Organic Whole Grain Whole Wheat 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 Hard Red Spring Wheat grain. Nothing is added or removed. The flour is beige in colour with a free flowing granulation.

Storage & Shelf Life

Product should be stored in a clean, cool, dry place. Optimum shelf life is 2 years from 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	10-13%
Protein	10.5-14%
Total Fat	2g
*Saturated	0.3g
*Trans Fat	0
Carbohydrates	72g
*Dietary Fibers	12g
*Sugars	0.4g
Food Energy (Calories)	340
Minerals & Vitamins (mg per 100g)	
Calcium	25mg
Sodium	2mg
Iron	3.6mg
Potassium	340mg
Vitamin A (IU)	0.0
Vitamin C	0.0

What we love about this product

This flour is an easy swap for all of your recipes and adds the traditional whole grain flavour. It works great for breads, sweets, pastries and even sourdough recipes!

