

Products and services

- general purpose- and specialized flours of common wheat, semolina and semolina flours, as well as durum wheat flours and rye flours
- packaged flours supplied in packages of 1kg, 5 kg, 25 kg, and 50 kg
- development and production of flour correctors
- wheat bran – granulated and non-granulated
- hay and other forage products



FLOUR TYPE 500

Suitable for different types of bread, bakery products and pastry.



FLOUR TYPE 500 EXTRA

Suitable for bread toast and deluxe bakery products, hamburgers, etc.



FLOUR „ZHITKO“

Suitable for the production of brown breads and bakery products.



PIZZA FLOUR

Suitable for the production of pizza bases, with typical uniform porosity of the crumb.

„BANITSA” FLOUR

Suitable for the production of banitsa, phyllo dough sheets and other yeast free dough types.

„BANITSA” FLOUR EXTRA

Special flour, which guarantees the necessary elasticity and stretching of the dough.

Products



FLOUR SERIES MILLED UNDER THE APPROVED STANDARD „BULGARIA”

Suitable for different types of bread and bakery products and pastry, under the approved Standard „Bulgaria”.



Suitable for different types of bread and bakery products.



BREAD FLOUR

FLOUR FOR BAKED GOODS

Suitable for the production of a wide range of baked goods, both with and without filling.



FLOUR FOR WAFERS

For the wafers production. The structure of the baked products is homogeneous and with distinct crispness.



EASTER BREAD FLOUR

The baking products have high volume, smooth and intensely colored crust and specific fibrous structure.



FLOUR TYPE 400

Suitable for fine pastries and special bakery products.

Products



FLOUR FOR CROISSANTS CLASSIC

For the production of croissants and multi-layered dough products (puff pastry), with multi-layered crumb.



SPONGE CAKE FLOUR

For the production of sponge cake bases and cakes. The crumb has an elastic structure and uniform porosity.



FLOUR CLASSIC

Suitable for different types of bread and bakery products and pastry.

Products description

Flour Type 500 – quality flour suitable for different types of bread and bakery products and pastry.

Bread Flour – universal white (all purpose) flour suitable for bread and bakery products.

Flour Type 700 – suitable for white bread (known as „Dobrudja“), different bakery products and some types of wheat-rye bread.

Flour Type 1150 – darker (light brown) flour, which is used for the production of light brown bread (known as „Tipov“) and as ingredient for the preparation of certain dietary and low calorie breads. The bakery products made with this flour are of small volume, small and uniform porosity, specific color and flavour.

Brown flour – with ash content from 1,600 to 2,900 ash units. It can be used for the production of brown bread, fodder, alcohol, and etc.

Flour „Zhitko“ – suitable for the production of brown breads and bakery products. It features a very good balance between high quality, high ash content and low calorific value. It can be used either alone or in combination with other types of flour.

„Graham“ Flour – whole wheat flour suitable for the production of whole grain, healthy bread. Rich in fibers, vitamins of group „B“, minerals and etc. It is produced by special technology which preserves its valuable nutritional qualities. This type of flour can also be added as an ingredient for other types of bread. The baked loafs have standard volume, specific taste and flavour.

Flour Type 500 Extra – high quality special flour suitable for bread toast and deluxe bakery products, hamburgers, and etc.

Flour for Baked Goods – flour suitable for the production of a wide range of baked goods, both with and without filling. This flour has constant and stable baking properties, which guarantee the desired specific shape and volume of the goods.

„Banitsa“ Flour – suitable for baking goods made of phyllo dough sheets, (known as „Banitsa“); special flour, which guarantees the necessary elasticity and stretching of the dough for the production of banitsa, phyllo dough sheets and other yeast free dough types. We offer 2 types of this flour: „Banitsa Classic“ and „Banitsa Extra“.

Pizza Flour – suitable for the production of pizza bases for various types of technology. The pizza bases have the typical uniform porosity of the crumb.

Flour Type 400 – suitable for fine pastries and special bakery products.

Sponge Cake Flour – suitable for the production of sponge cake bases and cakes. The crumb has an elastic structure and uniform small porosity. We offer two types of this flour: with an ash content not exceeding 0,555 ash units, and the economical version, with ash content not exceeding 0,680 ash units.

Flour for Wafers – this flour is consistent with the technology for the wafers production. The structure of the baked products is homogeneous and with distinct crispness. This flour ensures a good flow (pouring) of the wafer dough. There are two types of flour for wafers - white (with ash content not exceeding 0,555 ash units) and the economical version (with ash content not exceeding 0,680 ash units).

Biscuit Flour – flour of selected wheat with specific water absorption suitable for biscuits, cookies and crackers. This flour ensures the proper dough consistency, which facilitates dough rolling, cutting and maintaining the desired shapes.

Easter Bread Flour – this flour has high gluten content and is intended for dough rich in sugar and fats. The baking products have high volume, smooth and intensely colored crust, specific fibrous structure and the typical palatable aroma and taste.

Flour for Croissants – special flour with high- gluten contents, intended for the production of croissants and multi -layered dough products (puff pastry). Baked products are fragile, with multi-layered crumb, crispy crust and specific fragrance. We offer two types of such flours: „Croissant Classic” and „Croissant Extra”.

Flour series milled under the approved Standard „Bulgaria”

We produce flours of the types „White”, „Dobrudzha” and „Tipov” under the approved Standard „Bulgaria”. These products are accompanied by a special certificate issued by an accredited laboratory pursuant to the requirements of this standard.

Rye Flour Type 1000 – this flour is suitable for healthy and dietary nutrition, rich in natural fibers good for healthy diets, vitamins, minerals and etc. The bakery products made from this type of flour improve the function of the gastrointestinal tract, lower the risk of cardiovascular diseases, and have a favourable effect on the insulin and glucose metabolism. It is suitable for diabetics. Breads made from rye flour have a dark brown color, small volume, poorly developed porosity and moist crumb.

Wheat Bran – wheat bran is used in the production of dietetic breads. They are also used for bread decoration.

Durum Wheat Flour – this flour has good baking quality, it is suitable for the production of bread and bakery products, and as an ingredient for the preparation of other types of bread. This flour may also be used for the manufacture of certain types of pasta.

Wheat and Rye Meal – a specific product that can be used as an ingredient in brown breads.

Cleaned Wheat Kernels – they are used for making a brown bread called „Bonus” or other bread types at the preference of customers. This product can be manufactured with the parameters requested from the customers.