

Flour Production

Flour milling and enrichment are processes that enhance the nutritional quality of wheat and significantly contribute to overall functionality.

Flour Milling

“Milling” is a process that converts grains into flour, an essential ingredient in many foods. This enhances the **texture** and **functionality** of the grain while also playing a crucial role in preserving its **nutritional value**. The type of flour produced depends on the wheat variety chosen for milling.



Step-by-Step Process

- 1 CLEAN**
Raw cereal grains are cleaned to remove impurities.
- 2 TEMPER**
Cleaned grains are conditioned to reach the optimal moisture content.
- 3 GRIND**
Tempered grains are passed through a series of grinding rollers that crush the grains and begin separating the grain components.
- 4 REFINE**
Grains are passed through additional grinding rollers to further refine the flour.
- 5 SIFT**
Flour is sifted to remove any remaining bran particles and achieve the desired level of fineness.
- 6 ENRICH**
Essential nutrients lost during the milling process are added including vitamins and minerals like iron, B vitamins (niacin, thiamine, riboflavin), and folic acid.

Different Types of Flour

Whole Wheat Flour

Rich in fiber and nutrients, making it a healthier option for baking breads and other baked goods.

All-Purpose Flour

Versatile type of flour that can be used for a wide range of recipes, from bread to cakes due to its finer texture.

Cake Flour

Finely milled flour with a lower protein content than all-purpose flour used in baking delicate pastries and cakes.

Bread Flour

Higher protein content bread flour that is ideal for baking yeast breads and has a chewy texture and structure.

Gluten-Free Flour

Made from wheat alternatives like rice, almonds, or chickpeas, gluten-free flour is suitable for those with gluten sensitivities.