



Wheat (Milling & Biscuit)

Wheat is a versatile crop mainly used for milling into flour for biscuits and bread.

Biscuit and bread wheat differ in terms of how hard their grain is, therefore changing dough which is made from their flour. Biscuit wheat is soft and require special mills to extract the flour. The softness of biscuit wheat means it only absorb small amounts of water when mixed into a dough. Dough made with biscuit flours spread out sideways when baking, and so produce high quality biscuits.

Milling wheat for bread have different requirements. The grain is semi-hard to hard, and produces flour that flow easily when milling. Bread flours can absorb relatively large amount of water and have the capacity to stretch. Bread baking dough is expanded by gas from the fermenting yeast and then must retain that volume when cooked.

Technical Data

Product Name: Wheat

Botanical Name: *Triticum Aestivum*

Food Safety: This product has been produced in accordance with HACCP principles

Shelf life: 12 months from production date

Allergen Statement: Contains gluten

GM Status: Produced in a GM free production process

Certifications available: HACCP. Kosher and Halal available on request

Product Variations:

- Milling Wheat
- Biscuit Wheat

All of the information supplied (the "Data") has been prepared for general information purposes only, and in preparing the Data the Midlands group of companies (Midlands) have relied upon independent laboratory testing and technical services from third parties. Midlands assumes no responsibility whatsoever for any errors or omissions in the Data. As a result the Data is not to be relied upon, and the receiving party should conduct their own investigations with respect to the product and the Data in order to satisfy themselves that it is suitable for their intended purpose.

