

White Flours

ALTO (Bulk, 16kg)

Untreated, Medium Strength Grade Flour

A medium strength all purpose white bread flour. Suitable for the production of all fermented products.

BOUNTY (Bulk, 16kg)

Untreated Straight Run Bakers Flour

A strong all purpose white bread flour. Suitable for the production of all fermented products.

CANADIAN (Bulk, 16kg)

Milled from 100% Canadian Wheat

An exceptionally strong white bread flour milled from 100% Canadian wheat. Suitable for the production of all fermented products, especially oven bottom baked high volume bread & rolls, where extra dough strength is an advantage.

CORONET (Bulk, 16kg)

Treated Premium Grade Bakers Flour

A premium grade white baker's flour giving good strength and water absorption.

Suitable for the production of all fermented products, high volume bread & rolls, high quality powder raised goods, puff paste, croissant and Danish.

ENCORE (Bulk, 16kg)

French Baguette Flour

A flour milled using selected French wheat varieties. It's formulation is based on a Type 55 Baguette Flour and is ideal for Petit Pains, Baguettes and Pains Parisians.

LONDON GROUND STRONG WHITE (16kg)

Untreated Straight Run Bakers Flour

A strong all-purpose white bread flour. The wheat for this flour is grown by the Benton farming family in Essex, so the flour is for those that are particularly interested in marketing the provenance of their raw materials.

ROYALTY (Bulk, 16kg)

Untreated Premium Grade Bakers Flour

A premium grade white baker's flour giving good strength and water absorption.

Suitable for the production of all fermented products, high volume bread & rolls, high quality powder raised goods, puff paste, croissant and Danish.

TIARA (Bulk, 16kg)

Treated Straight Run Bakers Flour

A strong all-purpose white bread flour. Suitable for the production of all fermented products.

Malted Meals & Speciality Blends

CRUNCHY COB (16kg)

A white base flour containing kibbled malted wheat flakes, kibbled wheat, malted barley flour and wheat bran. Suitable for bread and rolls. For the convenience of the baker this meal also contains salt.

HARVEST MALT (16kg)

A white base flour containing malted wheat flakes and malted barley flour. Suitable for bread and rolls. (Similar to Harvester).

LIONHEART (16kg)

A white base flour containing a blend of oat bran, pinhead oats, wheat bran and kibbled malted oats. Suitable for bread and rolls. This flour gives you excellent flavour and texture and is high in fibre.

MALT'N'BRAN (16kg)

A white base flour containing malted barley flour, malted wheat flakes and wheat bran. Suitable for bread and rolls.

MALTSTER (16kg)

A white base flour containing malted wheat flakes and malted barley flour. Suitable for bread & rolls. (Similar to Granary).

SUSSEX NUTTY (16kg)

A white base flour containing a blend of oat products and selected seeds some of which are toasted for additional flavour.

Bakery Flours - Wholemeal & Brown

LONDON GROUND WHOLEMEAL (16kg)

A strong all-purpose wholemeal bread flour. The wheat for this flour is grown by the Benton farming family in Essex, so the flour is for those that are particularly interested in marketing the provenance of their raw materials.

SAMSON (16kg)

A strong all-purpose wholemeal bread flour. Suitable for bread and rolls.

VICTORIA (16kg)

A strong all-purpose brown bread flour consisting of white base flour with added coarse bran. Suitable for bread and rolls.

Bakery Flours - Culinary/Pastry/Cake

HEAT TREATED CAKE (25kg)

An all-purpose cake flour that has been heat treated to improve its performance. Suitable for the production of sponges and cakes.

IMPERIAL PLAIN (16kg)

Low Protein Plain Flour

A soft general purpose white flour. Suitable for short and sweet pastry, some traditional cake recipes and shortbread.

IMPERIAL SELF RAISING (16kg)

Low Protein Self Raising Flour

A soft self-leavening white flour suitable for biscuits, cakes, sponges and scone recipes to give slight aeration.

SUNGOLD PASTRY (16kg)

A blend of a soft wheat flour with added maize, which is suitable for all short and sweet pastry products. This flour gives an excellent short eating quality with a golden colour.



Chapatti Flours

GOLD STAR CHAPATTI (16kg)

High quality Chapatti available in the following grades: White, Medium and Brown.

GOLD STAR SELF RAISING (25kg)

For the production of top quality Naan bread products.

Batter Flours

GOLDEN BOY BATTER (16kg)

A complete mix developed for the fish fryers' market for the production of natural batters that are both golden and crispy, without the need of artificial colours.

Pizza Flours

ALTO (16kg)

A medium strength grade white flour that is suitable for the production of deep pan and thin pizzas.

BRAVO (16kg)

A premium grade white flour that is suitable for the production of deep pan and thin pizzas.

MAESTRO (16kg)

A medium strength grade white flour that is suitable for the production of deep pan and thin pizzas.

ROYALTY (16kg)

A premium grade white flour that is suitable for the production of deep pan and thin pizzas.

Speciality Bread Mixes

CHEESE & ONION (12kg)

A complete mix that requires the addition of yeast and water for the production of bread and rolls containing a cheddar type cheese, kibbled onion, mixed herbs and mustard.

CHEDDAR & SUNDRIED TOMATO (12kg)

A complete mix that requires addition of yeast and water for the production of bread and rolls containing Cheddar type cheese, sun dried tomatoes, kibbled onion, mixed herbs and dried garlic.

MULTI GRAIN/MIXED GRAIN (12kg)

A complete mix that requires just the addition of yeast and water for the production of bread and rolls containing 8 different seeds and grains. Add sultanas and nuts for a Muesli Loaf.

RYE (12kg)

A complete mix that requires just the addition of yeast and water for the production of continental style rye bread and rolls containing caraway seed. This mix contains about 40% Rye flour and can be used to make traditional Rye or a light textured Rye from one mix. It is easy to use, is not sticky or difficult to handle.

SCOFA (12kg)

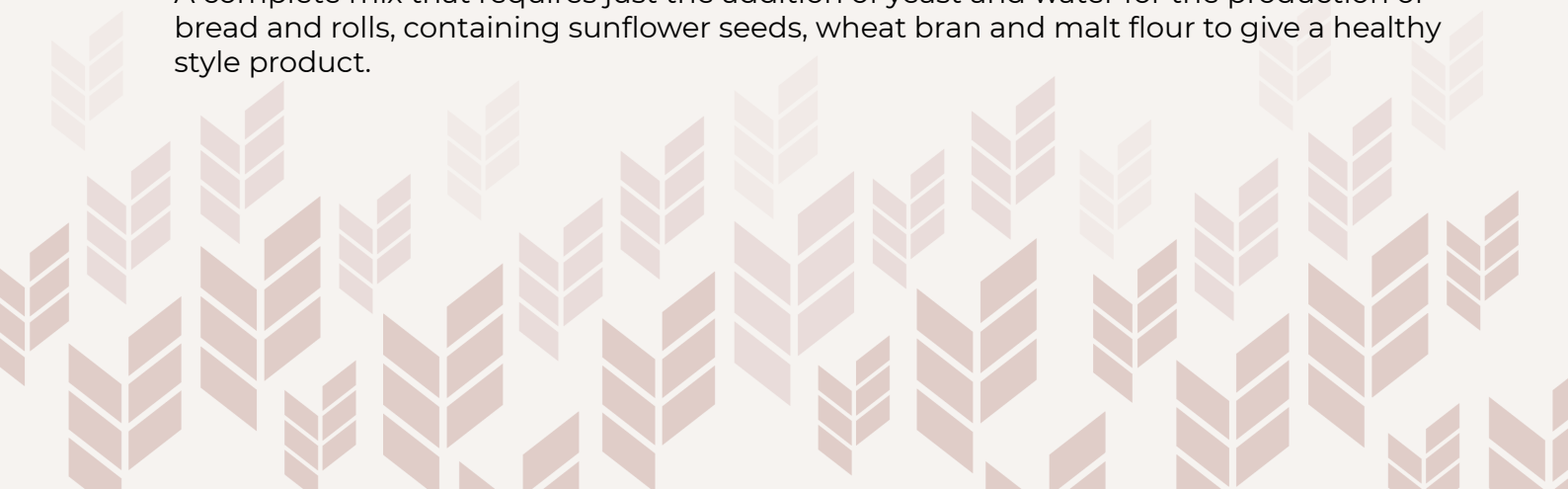
A complete mix that requires just the addition of water for the production of Scottish Soda Bread, made to the original crofter's recipe. It contains bran for health and is easily produced requiring no fermentation. However, yeast can be added to make a more open textured bread with a larger volume.

SPELT (12kg)

A complete mix that requires just the addition of yeast and water. It contains a base flour made from 100% Spelt, which is an ancient grain variety and has a distinctive nutty flavour. Bread made from Spelt is considered more suitable for many people with a wheat intolerance.

SUNFLOWER (12kg)

A complete mix that requires just the addition of yeast and water for the production of bread and rolls, containing sunflower seeds, wheat bran and malt flour to give a healthy style product.



Speciality Cake Mixes

BRIOCHE (12kg)

A complete artisan style mix that requires just the addition of yeast and water to create a soft, buttery brioche.

BUN & DOUGHNUT (12kg)

A complete mix that requires just the addition of yeast and water for the production of traditional yeast raised doughnuts. The mix is also suitable for fermented bun goods.

CARROT CAKE (12kg)

A complete mix that requires just the addition of water and oil. The mix contains dried carrot pieces and is suitable for the production of all types of unit cakes and sheet work for slices.

CHOCOLATE EGGLESS SPONGE (12.5kg)

A complete mix that requires just the addition of water for the production of all types of sponge based products; unit cakes and sheet work that is suitable for the Ethnic market.

CHOCOLATE FUDGE CAKE (12kg)

A complete mix that requires just the addition of water and oil. The mix contains a chocolate crumb ingredient to produce a dark, rich, indulgent and moist eating cake and is suitable for the production of all types of unit cakes and sheet work for slices.

CHOCOLATE MUFFIN/CRÈME CAKE (12kg)

A mix that requires just the addition of water, oil and egg for the production of muffin style cake based products. The mix is suitable to add other ingredients to, i.e. chocolate chunks or chips.

CHOCOLATE SPONGE (12kg)

A complete mix that requires just the addition of water for the production of all types of chocolate sponge based products; unit cakes and sheet work.

DINKY DONUT (12.5kg)

A complete mix that requires just the addition of water for the production of mini cake doughnuts, as you could buy from a typical kiosk at the seaside. The Dinky Donut is a branded product with a special flavouring from the USA and is available only to purchase in the UK from G.R. Wright's.

FARMHOUSE CAKE (12kg)

A complete mix that requires just the addition of water and fruit. The mix contains a subtle blend of spices and is suitable for the production of all types of unit cakes and sheet work for slices.

GINGER CAKE (12kg)

A complete mix that requires just the addition of water and oil. The mix contains dark molasses sugar to produce a traditional style ginger cake and is suitable for the production of all types of unit cakes and sheet work for slices.

MADEIRA CAKE (12kg)

A complete mix that requires just the addition of water and oil. The mix contains a vanilla/butter flavour and is suitable for the production of all types of unit cakes and sheet work for slices.

MINI DONUT (12.5kg)

An alternative to the Dinky Donut with a different flavour profile. A complete mix that requires just the addition of water for the production of mini cake doughnuts, as you could buy from a typical kiosk at the seaside.

ORANGE ZEST CAKE (12kg)

A complete mix that requires just the addition of water. The mix conjures up the most delicious orangey tray bakes, loaf cakes, round cakes, cupcakes and muffins with a wonderful summery taste.

PLAIN EGGLESS SPONGE (12.5kg)

A complete mix that requires just the addition of water for the production of all types of sponge based products; unit cakes and sheet work that is suitable for the Ethnic market.

PLAIN MUFFIN/CRÈME CAKE (12kg)

A mix that requires the just addition of water, oil and egg for the production of muffin style cake based products. The mix is suitable to add other ingredients to, i.e. blueberries and chocolate chunks or chips.

PLAIN SPONGE (12kg)

A complete mix that requires just the addition of water for the production of all types of sponge based products; unit cakes and sheet work.

SCONE (12kg)

A complete mix that requires just the addition of water and fruit (optional) for the production of plain and fruited scones.

MILLERS SCONE (12.5kg)

An alternative complete mix to our standard Scone Mix, which produces a slightly softer eating crumb. A complete mix that requires just the addition of water and fruit (optional) for the production of plain and fruited scones.

SUPREME DOUGHNUT (12.5kg)

A complete mix that requires just the addition of yeast and water for the production of yeast raised doughnuts with a soft, short cake style eating texture.

TOFFEE CAKE (12kg)

A complete mix that requires just the addition of water and oil. The mix contains toffee pieces and is suitable for the production of all types of unit cakes and sheet work for slices.

Other Products - Sundries

ALLROUND IMPROVER (12kg)

A general purpose bread improver (use at 1-2% on flour weight)

CLEANED WHEAT (25KG), CRACKED WHEAT (10KG), GLUTEN (25KG), RICE CONES (25KG), RYE FLOUR (16kg)

A 100% flour milled from Rye cereal crop. Suitable for use in Rye bread recipes. **SALT (25KG)**

Bakery Flours - White

GEM (Bulk, 16kg)

Untreated Premium Grade Bakers Flour

A premium grade all-purpose white bread flour. Suitable for the production of all fermented products, including high volume bread & rolls, high quality powder raised goods, puff paste, croissant and Danish.

SOLO (Bulk, 16kg)

Untreated, Medium Strength Grade Flour

A medium strength all-purpose white bread flour. Suitable for the production of all fermented products.

Speciality Bread Mixes

BAGEL (12kg)

A complete mix that requires the addition of yeast and water for the production of Bagels made either using traditional boiling methods or in a conventional steam oven.

CIABATTA (12kg)

A complete mix that requires the addition of yeast and water for the production of Ciabatta and other authentic Italian style breads such as Pugliesi, Focaccia and Il Forenzio. The mix contains a dried sourdough powder to give a distinctive fermented flavour and also requires the addition of some olive oil.

GARLIC & ROSEMARY FOCACCIA (12kg)

A complete mix that requires the addition of yeast and water for the production of Focaccia and other strong flavoured Italian style breads and rolls. The mix contains dried garlic and rosemary and also requires the addition of some olive oil.

MALTY BREAD & ROLL (12kg)

A complete mix that requires the addition of yeast and water for the production of bread and rolls containing a malted wheat flakes, malted barley and wheat bran.

MALT'N'SEEDY (12kg)

A complete mix that requires the addition of yeast and water for the production of bread and rolls containing a malted wheat flakes, malted barley and wheat bran.

OAT & LINSEED (12kg)

A complete mix that requires the addition of yeast and water for the production of bread and rolls containing a blend of oats and linseed for a healthy style product.

SHAMROCK (12kg)

A complete mix for the production of Irish Soda Bread containing buttermilk and pinhead oats to give a distinctive taste and texture.

SUNDRIED TOMATO (12kg)

A complete mix that requires the addition of yeast and water for the production of speciality bread and rolls containing sun dried tomatoes, dried garlic and basil.

WHITE BREAD, ROLL & PIZZA (12kg)

A complete mix for the production of white bread, rolls and pizza bases. Contains yeast.

WHITE SOFT BAP & ROLL (12kg)

A complete mix that requires the addition of yeast and water which contains some additional shortening for the production of white soft type baps and rolls.

WHOLEMEAL BREAD & ROLL (12kg)

A complete mix for the production of wholemeal bread and rolls. Contains yeast.

Speciality Cake Mixes

CHOCOLATE EGGLESS CAKE (12.5kg)

A complete mix that requires the addition of water, vegetable oil and a little glycerine for the production of all types of eggless cake products, small and large that is suitable for the Ethnic market.

DAIRY FREE MUFFIN (12.5kg)

A complete mix that requires just the addition of oil or shortening, glycerine and water for the production of dairy free muffin based products.

GOLDEN BRIOCHE (12kg)

A complete mix developed to give you a deeper golden colour crumb that requires just the addition of yeast and water to create a soft, buttery Brioche.

LONG LIFE GENOESE CAKE MIX (12.5kg)

A complete mix with preservative that requires just the addition of water, oil and glycerine for the production of Genoese cake based products.

LONG LIFE MADEIRA CAKE MIX (12kg)

A complete mix with preservative that requires just the addition of water, oil and glycerine for the production of Madeira cake based products.

LONG LIFE STANDARD CAKE MIX (12.5kg)

A complete mix with preservative that requires just the addition of water, oil and glycerine for the production of general cake based products.

PANCAKE MIX (12kg)

A complete mix that requires just the addition of water for the production of American style pancakes.

PLAIN CUPCAKE MIX (12.5kg)

A complete mix that requires just the addition of water and oil for the production of cupcake style cake based products.

PLAIN EGGLESS CAKE (12.5kg)

A complete mix that requires the addition of water, vegetable oil and a little glycerine for the production of all types of eggless cake products, small and large that is suitable for the Ethnic market.

SAVOURY SCONE MIX (12kg)

A complete mix that requires just the addition of water and cheese (optional) for the production of cheese/savoury scones.



Product Information List - RETAIL -



Pre-packed flours

STRONG WHITE FLOUR (5 X 1.5kg)

Wright's Strong White is a baker's grade flour, milled from locally grown Crusoe wheat from Benton's Farm.

STRONG WHOLEMEAL FLOUR (5 X 1.5kg)

Wright's Strong Wholemeal is a baker's grade flour, milled from locally grown Crusoe wheat from Benton's Farm.

PLAIN FLOUR (5 X 1.5kg)

A soft general-purpose white flour. Suitable for short and sweet pastry, some traditional cake recipes and shortbread.

SELF RAISING FLOUR (5 X 1.5kg)

A soft self-leavening flour suitable for biscuits, cakes, sponges and scone recipes to give slight aeration.

Retail Bread Mixes

BREAD MIXES (5 X 500g)

Our retail sized bread mixes are packed in 5 x 500g and contain the necessary yeast to produce bread and rolls by simply adding water and/or oil where stated. The 500g pack works very well in 2lb sized bread machines.

The range includes: Cheddar & Sundried Tomato, Cheddar Cheese & Onion, Ciabatta, Garlic & Rosemary Focaccia, Malty, Mixed Grain, Oat & Linseed, Premium White & Wholemeal.

Retail Cake Mixes

CAKE MIXES (5 x 500g)

Our original retail sized cake mixes are packed in 5 x 500g block bottom paper bags and simply require water and oil to produce a moist eating cake in the shape of the loaf tin, tray bake and cupcakes or muffins.

The range includes: Chocolate Fudge, Carrot, Ginger, Madeira, Orange and Toffee.

SCONE MIX (5 x 500g)

In addition to the above original cake mixes, we now have a Scone Mix product that is packed in 5 x 500g block bottom paper bags. This mix produces 12 good sized consumer scone portions.