

# GRAIN CRAFT



## MONDAKO<sup>®</sup>

Mondako flour is milled from a blend of northern winter and spring wheat. Its consistent mixing time and water absorption is ensured by careful patent stream selection. Known as the foremost flour for pizza operations, this product is well-suited for hand tossed and medium crust pizza applications. It is also chosen by bakers for its high tolerance with laminated and frozen baked goods.



## POWER<sup>®</sup>

Power flour is a premium, high-gluten flour milled from northern hard red spring wheat. Designed to produce baked goods that require long fermentation and retardation periods, Power is perfectly blended for pan and thick crust pizza formulas.



## NEAPOLITAN Italian-Style Pizzeria Flour

Our Neapolitan Italian-Style Pizzeria flour features a finely ground wheat that is grown in the Rocky Mountain Foothills of Idaho. It is here that you will find an ideal combination of high altitude, rich volcanic soils and growing conditions similar to the agricultural regions of Italy. This 00 type flour is the key to producing a light dough with dependable extensibility, the perfect rise and a soft thin crust — all without compromising old world quality or flavor.

# TYPICAL FLOUR CLASSIFICATIONS

## PROTEIN

Classification	Protein Content %	
Hard Wheat Flour		
High Gluten (Spring Wheat)	13.0-14.0	Power 12.7–13.3
Whole Wheat	13.5-14.0	Neapolitan 12.2–12.8
Spring/Winter Wheat Blend	12.0-12.5	Mondako 11.7–12.3
Winter Wheat Bakers	11.3-12.0	
Clear	12.0-14.0	
All Purpose (Hotel/Restaurant) Flour		
Hard Wheat or Soft/Hard Wheat Blend	10.0-11.0	
Pastry Flour (Soft Wheat)	9.0-10.0	
Cookie/Cracker	9.0-10.0	
Cake Flour (Soft Wheat)	7.0-8.0	



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