

HARD & SOFT FLOURS

milled from best quality wheat

HARD FLOURS



- Extracted from the finest and hi-grade imported hard spring wheat
- Also known as "Strong Flour, 1st Class or Bread Flour"
- Application: loaf breads, pan de sal, buns, French bread, tortilla, soft rolls, pizza crust and some noodle products
- Improved, bleached, fortified with vitamin A, iron and enhanced with flour improving agent; Bromate free
- Packaging: 25kg cotton bag and polysack

SOFT FLOURS



- Extracted from the finest and hi-grade imported soft white wheat
- Also known as "3rd Class or Pastry Flour"
- Application: cookies, biscuits, crackers, lumpia wrapper, breadings, cupcakes, snack items, other special noodle and baked products
- Improved, bleached, fortified with vitamin A, iron and enhanced with flour improving agent; Bromate free
- Packaging: 25kg cotton bag and polysack

Gives good quality products

SPECIALTY FLOURS

formulated for special baked products

ALL PURPOSE, CAKE & SIOPAO FLOURS



- Extracted from the whitest and purest portion of soft and hard wheat
- Application:
All-Purpose / Siopao Flour: loaf breads, pizza crust, fruit cakes, ensaymada, buns, puto, cones, waffles, steamed buns and mantou
Cake Flour: chiffon, sponge and butter cakes
- Improved, bleached, fortified with vitamin A, iron and enhanced with flour improving agent; Bromate free
- Packaging: 25kg cotton bag and polysack

BROWN FLOURS



- Made from the finest and hi-grade imported hard wheat
- Contains hard wheat bran as added valuable source of fiber for improved health benefits
- Application: high-fiber breads, cookies, pizza crust, tortillas, brown bread
- Improved, bleached, fortified with vitamin A, iron and enhanced with flour improving agent; Bromate free
- Packaging: 10kg polyethylene bag

Maintains customer satisfaction

BAKERY PRODUCTS

produced from state-of-the-art facilities

YEAST



- Fresh Yeast: Compressed block yeast placed under carefully controlled condition to ensure its optimum performance; Can be added directly with other ingredients; Packaging: 20 x 500g
- Active Dry Yeast: Granular form of yeast; should be mixed in water or milk to start the yeast activity before mixing with other ingredients; Packaging: 12 x 800g
- Instant Dry Yeast: Granular form of yeast; can be mixed directly with other ingredients; Packaging: 20 x 500g
- Application: all yeast leavened baked, steamed and fried products

OTHER BAKERY PRODUCTS



- Milled from high-quality corn grains
- Application: bihon, thickener for soups & sauces, stabilizer for pie fillings, fillers for premixes and other pharmaceutical products
- Packaging: 25kg polysack



- Mixture of leavening agents, ideal for foam typed cakes, batter, steamed breads and some snack items
- Available in two varieties:
Green Pail - Works well on recipes with minimal levels of fat/shortening, sugar or milk
Red Pail - Works well on recipes with high levels of fat/shortening, sugar or milk
- Packaging: 10kg Pail and 20 x 1 kg gusseted bag / case for Green Pail variant



- Mixture of baking enzymes, ascorbic acid and other additives to improve dough strength and enhance the overall quality of the finished products
- Application: for all types of bread products
- Packaging: 20 x 1 kg pillow bag / case

Customizes products according to client specifications