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Bakery Flour
& Semolina Products





SPERRY® ORGANIC BREAD FLOUR

This superior organic bread flour is ideal for all yeast-raised products not requiring a high gluten flour. Milled from uniquely blended organic wheat, it delivers consistent performance and superb results batch after batch.

DESCRIPTION: A high quality untreated flour milled from selected blends of hard spring and winter wheats.

- USES:**
- Artisan breads
 - French varieties
 - Variety breads
 - Ciabatta
 - Old World Style breads

COLOR: Clean, creamy white

INGREDIENTS: Wheat flour

CODE NO: 57901 (50 lb. bag)

TRUST THE QUALITY, INTEGRITY AND CONSISTENCY OF SPERRY® ORGANIC FLOURS

To create an organic wheat product you must work in harmony with nature. Organic farmers do this, as do the makers of Sperry Organic products. The flour and semolina products created are processed in the same respectful manner used in the fields.

All of Sperry Organic's wheat products are produced in a natural, pesticide-free environment. Our heritage of articulate wheat selection and custom blending techniques allows us to provide our customers with organic products of consistent and dependable quality.

All of the Sperry Organic flour and semolina products are "third-party" certified organic. They are produced at our certified facility in Great Falls, Montana. These products meet the rigid quality standards necessary to produce a high quality organic product.



SPERRY® ORGANIC WHOLE WHEAT FLOUR

A high protein, naturally nutritious, whole wheat flour milled from the finest organic wheat. It delivers the taste and texture your health conscious consumers are demanding from whole wheat goods. It is an excellent choice for a variety of whole wheat baked products.

DESCRIPTION: A high quality fine ground whole wheat bread flour milled from a selected blend of hard red spring wheats.

- USES:**
- Whole wheat breads
 - Multi-grain breads & rolls
 - Artisan breads
 - High fiber breads
 - European breads

GRANULATION: Fine

INGREDIENTS: Whole wheat flour

CODE NO: 57891 (50 lb. bag)



SPERRY® ORGANIC SEMOLINA

Sperry Organic Semolina is milled from 100% organically grown durum wheat. Its natural golden color and high protein level meet your quality standards for creating a delicious natural pasta. It also meets the demands of health-conscious consumers. The small percentage of fines makes it ideal for long pasta products.

DESCRIPTION: A high quality untreated semolina milled from 100% hard amber durum wheat.

- USES:**
- Spaghetti
 - Tagliarini
 - Fettuccine
 - Vermicelli
 - Linguine

COLOR: Clean, golden color

INGREDIENTS: Semolina

CODE NO: 57851 (50 lb. bag)

ALSO AVAILABLE:

Organic Durum Patent Flour, code 57861.

EXCELLENT CHOICE FOR:

Short Goods (Macaroni, Penne) and Sheet Goods (Lasagna).



SPERRY® ORGANIC HYGLUTEN FLOUR

A high gluten flour made from only the highest protein of organic wheat. Its natural gluten strength and consistency is excellent for all types of wholesome hearth breads, bagels and rolls.

DESCRIPTION: A high quality untreated flour milled from selected hard red spring wheats.

- USES:**
- European Style breads
 - "Sour" breads
 - Rustic hearth breads
 - Specialty breads
 - Bagels

COLOR: Clean, creamy white

INGREDIENTS: Wheat flour

CODE NO: 57881 (50 lb. bag)



SPERRY® ORGANIC WHOLE DURUM WHEAT FLOUR

Sperry Organic Whole Durum Wheat flour is milled from 100% organic durum wheat into a finely ground whole wheat flour. This product is well suited for health conscious and whole grain consumers of organic pasta.

DESCRIPTION: A high quality untreated whole durum wheat flour, ground to a fine granulation.

- USES:**
- Spaghetti
 - Fettuccine
 - Linguine
 - Lasagna
 - Macaroni
 - Penne

GRANULATION: Fine

INGREDIENTS: Whole durum wheat

CODE NO: 57871 (50 lb. bag)

U.S. WHEAT GROWING REGIONS

