

Flour for professional use

PRODUCT CATALOGUE 2024/2025



AS THE GRAIN SO THE FLOUR



Flour has been a basis of human nutrition for centuries. Therefore RIEPER selects its raw materials with particular care and only the best grain of the highest quality will be transformed into finest flour. We offer a wide range of constantly evolving products whose production is constantly adapted to the latest state-of-the-art knowledge.

OUR HISTORY

The entrepreneurial activity of the Rieper family dates back to the year 1860. At that time, Alois Anton Rieper acquired an estate in Vintl in the Pustertal Valley, which also included a rudimentary grain processing plant and a hydroelectric power station.

His son, Alois Franz Rieper entered the industrial production of flour with the construction of an automatic, electrically driven mill in 1914. Over the years the former daily output of 20 tons was constantly increased through technical upgrades and expansions.

The mill has developed steadily over the years and today processes 240 tons of grain per day.

Today the company is still in the hands of the family and is run by members of the fifth generation.



STATE-OF-THE-ART TECHNOLOGY



Today, RIEPER offers a wide range of constantly evolving products whose production is continuously adapted to the latest technological developments. Thanks to a prudent, decisive management and an open-minded approach to technology, the company has been able to develop steadily and now has state-of-the-art, high-performance systems.

All stages of processing are largely automated and controlled by modern computerised control systems, monitored by specialised personnel. This enables us to respect all quality standards of the processes and products.

All processes in the mill for soft wheat and rye are carefully structured and monitored to optimise the retention of nutrients in the grains.

Necessary maintenance and repairs of the plant are carried out by our own internal specialised staff, thus guaranteeing the functionality and efficiency of all systems and avoiding interruptions.

CERTIFIED QUALITY

RIEPER focusses on valuable ingredients and the safety of all manufactured products. A modern, differentiated quality management system, which is implemented at every stage of the product chain, and full compliance with the analysis plans by our own laboratories ensure that only uncontaminated, hygienically flawless products leave the facility.

Special attention is paid to the highest standards of hygiene in all departments. Compliance with temperature and humidity specifications and the avoidance of contamination and pests is ensured by a appropriate hygiene concept with a wide range of preventative measures.

External Certification Bodies perform annual audits of our various quality management systems:

- **ISO 9001:2015** - International Standard for Quality Management
- **ISO 14001:2015** - International Standard for Environmental Management
- **ISO 45001:2018** - International Standard for Occupational Health and Safety Management
- **ISO 14064** - International Standard for the Quantification, Reporting and Management of GHG
- **IFS FOOD** > Higher Score 96,6%
- **ORGANIC**
- **HALAL**
- **KOSHER**
- **Khorasan KAMUT®**



OUR CERTIFICATIONS:



STRONG FOCUS ON CUSTOMER NEEDS

RIEPER has a state-of-the-art, fully automated warehouse that meets the highest hygiene requirements and a large fleet of lorries. The majority of goods are delivered independently.

Qualified employees plan the logistics and ensure that goods arrive safely and on time at their destination.



STRONG FOCUS ON CUSTOMER NEEDS

Only the right flour is good flour! In addition to high product quality, RIEPER prioritises the needs of its customers. Our experts will provide you with the best possible advice on specific baking products.

Get to know our product range and let us know about your specific requirements and needs. Together with our experienced baking technicians and laboratory staff we'll find the perfect flour for you.

We regularly analyse our flour in our laboratory facilities and carry out various baking tests in the company's own bakery.



PRODUCT RANGE



We offer a rich variety of different types of flour. In addition to the classic soft wheat and rye flour in all their different varieties (first grade flour, higher ash flour, wholemeal flour, and many more), RIEPER offers flour from other cereals such as spelt, buckwheat, khorasan KAMUT® or corn, as well as other specialty products and an extensive range of organic flour. Our baking mixes, all on a purely natural basis, complete the range.



SOFT WHEAT FLOUR PREMIUM

SOFT WHEAT FLOUR – TYPE 00 YELLOW

This flour is made from high-quality wheat varieties with excellent gluten characteristics from Germany and Austria and therefore ensures stable and elastic doughs. It is particularly suitable for doughs with long developing times (such as baked goods that are made with fermentation delay or fermentation interruption) and is recommended for the finest confectionery products rich in fats, sugar and eggs.



ITEM No. 0017 – 25 KG



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	34 %
Protein	14,5 %

FARINOGRAM

Water absorption	58,5 – 61,5 %
Dough development	4,0 – 11,0 Min.
Stability	9,0 – 14,0 Min.

EXTENSOGRAM

Extensibility	165 – 210 mm
Dough resistance	680 – 950 EE
Energy	160 – 195 cm ²

ALVEOGRAM

W 420
P/L 0,75

SOFT WHEAT FLOUR PREMIUM



SOFT WHEAT FLOUR – TYPE 0 MANITOBA

The special composition of this flour with the highest gluten characteristics results from a blend of the best European wheat varieties. It is suitable for doughs with a particularly long leavening time as well as ciabattas and the finest confectionery such as puff pastry or panettone.



ITEM No. 0051 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	35 %
Protein	15 %

FARINOGRAM

Water absorption	59,0 – 63,0 %
Dough development	4,0 – 11,0 Min.
Stability	6,0 – 13,0 Min.

EXTENSOGRAM

Extensibility	200 – 240 mm
Dough resistance	320 – 450 EE
Energy	100 – 135 cm ²

ALVEOGRAM

W 340
P/L 0,65



SOFT WHEAT FLOUR UNIVERSAL

SOFT WHEAT FLOUR – TYPE 00 BLUE

Type 00 blue flour is milled from the best European wheat varieties with excellent gluten characteristics. This type of flour offers the best baking results, not only for small baked goods with a high volume. In confectionery, it is particularly suitable for brioche and puff pastry specialties, but can also be used in many other ways.



ITEM No. 0018 – 25 KG
 ITEM No. 0023 – 25 KG
 without L-ascorbic acid

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	32,5 %
Protein	14,0 %

FARINOGRAM

Water absorption	57,5 – 61,5 %
Dough development	3,0 – 8,0 Min.
Stability	8,0 – 14,0 Min.

EXTENSOGRAM

Extensibility	155 – 200 mm
Dough resistance	650 – 900 EE
Energy	150 – 180 cm ²

ALVEOGRAM

W 360
P/L 0,85

SOFT WHEAT FLOUR UNIVERSAL



SOFT WHEAT FLOUR – TYPE 0 BLUE

This flour, milled from a special selection of German, Austrian and Hungarian wheat varieties, is suitable for all preparations with medium-length doughs. In confectionery, this flour is particularly suitable for making short pastry.



ITEM No. 0029 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	32 %
Protein	13,8 %

FARINOGRAM

Water absorption	58,0 – 62,0 %
Dough development	2,0 – 7,5 Min.
Stability	6,5 – 13,0 Min.

EXTENSOGRAM

Extensibility	145 – 185 mm
Dough resistance	610 – 810 EE
Energy	130 – 160 cm ²

ALVEOGRAM

W 290
P/L 0,60



SOFT WHEAT FLOUR BALANCE

SOFT WHEAT FLOUR – TYPE 00 RED

An exquisite selection of European wheat varieties guarantees the best quality with medium-high gluten values for this flour. This type of flour is therefore particularly suitable for all direct processing and preparations. In confectionery, this type of flour is particularly suitable for short pastry and choux pastry specialities.



ITEM No. 0025 – 25 KG
 ITEM No. 0045 – 25 KG
 without L-ascorbic acid

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	31 %
Protein	13,5 %

FARINOGRAM

Water absorption	56,5 – 60,5 %
Dough development	2,0 – 7,0 Min.
Stability	7,0 – 14,0 Min.

EXTENSOGRAM

Extensibility	145 – 190 mm
Dough resistance	630 – 850 EE
Energy	135 – 165 cm ²

ALVEOGRAM

W 320
P/L 1,10

SOFT WHEAT FLOUR BALANCE



SOFT WHEAT FLOUR – TYPE 0 RED

Due to the higher extraction rate, this flour is slightly darker in colour and therefore has a higher ash content of up to 0.65%. It is suitable for all direct preparations and processing methods.



ITEM No. 0033 – 25 KG
ITEM No. 0031 – 25 KG
without L-ascorbic acid

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	31,5 %
Protein	13,8 %

FARINOGRAM

Water absorption	57,0 – 61,0 %
Dough development	1,5 – 7,0 Min.
Stability	6,0 – 13,0 Min.

EXTENSOGRAM

Extensibility	140 – 180 mm
Dough resistance	600 – 800 EE
Energy	125 – 155 cm ²

ALVEOGRAM

W 310
P/L 1,05



SOFT WHEAT FLOUR CLASSIC

SOFT WHEAT FLOUR – TYPE 00 VIOLET

This flour is made from a selection of European wheat varieties with low gluten characteristics and is ideal for direct processing with short rising times. In confectionery, it is particularly suitable for low-fat doughs.



ITEM No. 0370 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	26 %
Protein	12,2 %

FARINOGRAM

Water absorption	53,0 – 59,0 %
Dough development	1,0 – 5,0 Min.
Stability	3,0 – 10,0 Min.

EXTENSOGRAM

Extensibility	140 – 180 mm
Dough resistance	260 – 420 EE
Energy	55 – 110 cm ²

ALVEOGRAM

W 200
P/L 0,6

SOFT WHEAT FLOUR CLASSIC



SOFT WHEAT FLOUR – TYPE 0 VIOLET

This flour is a made selection of European wheat varieties with low gluten values. Due to the higher extraction rate, this flour is slightly darker in colour and therefore has a higher ash content. It is suitable for all direct preparation and processing methods in which fermentation stability and fermentation tolerance play a subordinate role.



ITEM No. 0371 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	26,0 %
Protein	12,5 %

FARINOGRAM

Water absorption	53,0 – 59,0 %
Dough development	1,0 – 5,0 Min.
Stability	3,0 – 10,0 Min.

EXTENSOGRAM

Extensibility	140 – 180 mm
Dough resistance	250 – 410 EE
Energy	50 – 110 cm ²

ALVEOGRAM

W 180
P/L 0,55



SOFT WHEAT FLOUR TYPE 1

SOFT WHEAT FLOUR – TYPE 1

In comparison to plain white flour, this darker soft wheat flour contains a higher proportion of the outer layers of the kernel. Therefore, it is an important source of valuable fibre and minerals in the daily diet. It is versatile in its use and gives breads and baked goods a full flavour and a slightly darker note than classic soft wheat flour.



ITEM No. 0065 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,80 %
Wet gluten	33,5 %
Protein	14 %

FARINOGRAM

Water absorption	59,0 – 64,0 %
Dough development	3,0 – 6,0 Min.
Stability	5,0 – 9,0 Min.

EXTENSOGRAM

Extensibility	160 – 220 mm
Dough resistance	300 – 450 EE
Energy	70 – 110 cm ²

ALVEOGRAM

W 230
P/L 1,11

SOFT WHEAT FLOUR TYPE 2



SOFT WHEAT FLOUR – TYPE 2

Type 2 dark wheat flour contains a high proportion of the outer layers of the kernel and has a very high fibre content. Thanks to its fine structure, it is easy to work with and gives breads and baked goods of all kinds a strong, intense aroma and a beautiful dark colour with a rustic touch.



ITEM No. 0057 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	26,0 %
Protein	12,5 %

FARINOGRAM

Water absorption	53,0 – 59,0 %
Dough development	2,5 – 5,5 Min.
Stability	3,0 – 10,0 Min.

EXTENSOGRAM

Extensibility	160 – 220 mm
Dough resistance	200 – 350 EE
Energy	50 – 80 cm ²

ALVEOGRAM

W 155
P/L 1,07



RYE FLOUR

RYE FLOUR – TYPE R 0

This flour is a particularly light type of rye flour made predominantly from German rye and is particularly suitable for light rye doughs such as the typical South Tyrolean “Schüttelbrot” breads.



ITEM No. 0082 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,48 %
Protein	4,6 %

AMYLOGRAM

Maximum viscosity	600,00 AE
Maximum temperature	69,5 °C

RYE FLOUR



RYE FLOUR – TYPE R I

This slightly darker type of rye flour is particularly suitable for preparing rustic, aromatic bread specialties and impresses with its nutritional values. However, it is also suitable for other rye flour recipes and for recipes in combination with soft wheat flour.



ITEM No. 0085 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,95 %
Protein	9,3 %

AMYLOGRAM

Maximum viscosity	800 AE
Maximum temperature	68 °C



RYE FLOUR

RYE FLOUR – TYPE R II

A rye flour with a higher percentage of the outer layers of the kernel, which is particularly suitable for breads with a dark crumb and the preparation of starter doughs and sourdoughs.



ITEM No. 0091 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 1,5 %
Protein	10,5 %

RYE FLOUR



RYE FLOUR – TYPE R III

This particularly dark type of flour is ideal for preparing aromatic and traditional types of bread with a unique flavour. It is also suitable for the preparation of starter doughs and sourdoughs.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 2,0 %
Protein	10,8 %

ITEM No. 0106 – 20 KG



WHOLE-WHEAT FLOUR

WHOLE-WHEAT FLOUR

Carefully selected soft wheat varieties are ground into this excellent flour after intensive cleaning. As the whole-grain including the germ is ground, this flour contains a lot of precious nutrients and is particularly rich in fibre. It is ideal in combination with flour types 0 and 00 to improve the nutritional value of baked goods.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,3 – 1,7 %
Protein	13,5 %

ITEM No. 0052 – 25 KG

WHOLE-WHEAT FLOUR



WHOLEMEAL WHEAT FLOUR (GROATS)

High-quality groats made from cleaned whole soft wheat grains.

Available in 3 different granulations:

FINE

MIDDLE

COARSE



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,3 – 1,7 %
Protein	12,1 %

ITEM No. 0062 – 25 KG – FINE
ITEM No. 0063 – 25 KG – MIDDLE
ITEM No. 0060 – 25 KG – COARSE



WHOLE-WHEAT FLOUR

WHOLE-WHEAT RYE FLOUR

Carefully selected rye varieties are ground into this excellent flour after intensive cleaning. As the whole-grain is milled, including the precious nutrients in the germ, it is particularly high in fibre.



ITEM NO. 0103 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,7 %
Protein	10,0 %

AMYLOGRAM

Maximum viscosity	550,00 AE
Maximum temperature	68,5 °C

WHOLE-WHEAT FLOUR



WHOLEMEAL RYE FLOUR (GROATS) FINE GRANULATION

Finely crushed flour from whole, cleaned rye. Suitable for pre-boiled bread doughs or as decorations for bread crusts. Free from all additives.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,3 – 1,7 %
Protein	12,1 %

ITEM No. 0096 – 25 KG



WHOLE-WHEAT FLOUR

WHOLEMEAL RYE FLOUR (GROATS) COARSE GRANULATION

Coarsely ground flour from complete, cleaned rye. Suitable for pre-boiled bread doughs or as decorations for bread crusts. Free from all additives.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,8 %
Protein	10,0 %

ITEM No. 0098 – 25 KG

WHOLE-GRAIN FLOUR



SPELT WHOLE-GRAIN FLOUR

Fine whole-grain flour made from cleaned spelt from European origin. Whole-grain spelt flour is particularly rich in fibre and contains precious nutrients. It is suitable for the preparation of all whole-grain dishes.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,9 %
Protein	14,2 %

ITEM No. 1136 – 25 KG



PIZZA FLOUR

SOFT WHEAT FLOUR TYPE 00 – PIZZA

A flour with particularly high protein values with excellent characteristics. Developed for the production of stone-baked products with long dough fermentation times. Works best for preparing traditional pizza and focaccia.



ITEM No. 0042 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	
Protein	13,4 %

FARINOGRAM

Water absorption	53,0 – 59,0 %
Dough development	1,0 – 5,0 Min.
Stability	3,0 – 10,0 Min.

EXTENSOGRAM

Extensibility	165 – 220 mm
Dough resistance	600 – 850 EE
Energy	150 – 180 cm ²

ALVEOGRAM

W 370
P/L 0,70

PIZZA FLOUR



SOFT WHEAT FLOUR – TYPE 00 – PIZZA SPECIAL

Particular high protein levels of the best qualities make this Pizza flour the first choice for doughs with long fermentation times. The addition of durum wheat semolina gives the pizzas and focaccias a crispy crust and a soft interior at the same time.



ITEM No. 0935 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	32 %
Protein	13,4 %

FARINOGRAM

Water absorption	60 %
Dough development	3,0 – 8,0 Min.
Stability	6,0 – 13,0 Min.

EXTENSOGRAM

Extensibility	135 – 190 mm
Dough resistance	350 – 650 EE
Energy	90 – 140 cm ²

ALVEOGRAM

W 320
P/L 0,60



SPECIALITY FLOUR

SOFT WHEAT FLOUR – TYPE 00 CIABATTA

A strong soft wheat flour with a particularly high gluten content and perfect baking properties. This flour, which was specially developed for typical Italian ciabatta bread gives the dough optimum stability. In confectionery, this flour is suitable for pastries made from heavy yeast doughs with particularly high fat and sugar content.



ITEM No. 0282 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,55 %
Wet gluten	33,5 %
Protein	14,5 %

FARINOGRAM

Water absorption	58,5 – 61,5 %
Dough development	4,0 – 11,0 Min.
Stability	8,0 – 14,0 Min.

EXTENSOGRAM

Extensibility	160 – 200 mm
Dough resistance	700 – 900 EE
Energy	160 – 185 cm ²

ALVEOGRAM

W 410
P/L 0,75

SPECIALITY FLOUR



SOFT WHEAT FLOUR – TYPE 0 – COARSE GRANULATION

This flour with a coarse granulation guarantees optimum liquid absorption without forming lumps. It also makes all potato dough specialities particularly fluffy. Due to its coarse grain size, it is also particularly suitable for liquid batters, as dusting flour and for binding sauces.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Protein	12,0 %

ITEM No. 0009 – 25 KG



SPECIALITY FLOUR

SPELT FLOUR

Spelt flour has better nutritional values than wheat flour. It is also particularly well tolerated and gives baked goods a delicate flavour. It is suitable for a wide variety of preparation methods, even in combination with soft wheat flour. The special protein structure of spelt ensures best results in all baked goods.



ITEM No. 0090 – 25 kg

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,75 %
Wet gluten	30,0 %
Protein	13,5 %

FARINOGRAM

Water absorption	55,0 %
Dough development	2,0 – 4,0 Min.
Stability	2,0 Min.

EXTENSOGRAM

Extensibility	230 mm
Dough resistance	200 EE
Energy	65 cm ²

SPECIALITY FLOUR



MULTIGRAIN FLOUR

The special blend of five different types of grain (wheat, spelt, oats, barley and rye) results in a unique taste experience. The flour can be used universally and has a high content of fibre.



ITEM NO. 0092 – 25 KG

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	0,85 – 1,00 %
Protein	13 %

FARINOGRAM

Water absorption	53,0 – 59,0 %
Dough development	1,0 – 5,0 Min.
Stability	3,0 – 10,0 Min.

EXTENSOGRAM

Extensibility	165 – 220 mm
Dough resistance	600 – 850 EE
Energy	150 – 180 cm ²

ALVEOGRAM

W 370
P/L 0,70



SPECIALITY FLOUR

BUCKWHEAT FLOUR

This flour is milled from carefully cleaned buckwheat. Its special nutritional values and full flavour make buckwheat a highly prized food. The flour is recommended for desserts, traditional Italian "pizzoccheri" pasta, pancakes and buckwheat crêpes. The two products can be mixed together to obtain the personally preferred granulation. Available in 2 different granulations:

FINE

COARSE



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	2,3 %
Protein	9,8 %

ITEM No. 0121 – 25 KG – FINE

ITEM No. 0126 – 25 KG – COARSE

SPECIALITY FLOUR



CORN FLOUR

In addition to its wheat flour, RIEPER also offers a range of corn flour for the preparation of polenta. Only corn of first-class and tested quality is used for this flour-line. Corn flour for the typical Italian dish "polenta" is available in medium and fine grain sizes. The range also includes an instant polenta semolina, cooking in 5 minutes, and a very fine corn semolina locally used for a traditional South Tyrolean dish.



- ITEM No. 0107 – 25 KG – CORN FLOUR MIDDLE GRANULATION
- ITEM No. 0111 – 25 KG – CORN FLOUR COARSE GRANULATION
- ITEM No. 0115 – 25 KG – CORN FLOUR EXTRA FINE GRANULATION



ORGANIC FLOUR

ORGANIC SOFT WHEAT FLOUR – TYPE 0

Only selected wheat varieties from controlled organic cultivation are milled with care to produce this type of flour. Suitable for simple doughs and direct processing.



ITEM No. 1115 – 25 KG



IT BIO 013
EU Agriculture

FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,65 %
Wet gluten	32,0 %
Protein	10,6 %

FARINOGRAM

Water absorption	57,5 – 61,5 %
Dough development	3,0 – 7 Min.
Stability	5 – 9 Min.

EXTENSOGRAM

Extensibility	160 – 210 mm
Dough resistance	250 – 450 EE
Energy	100 – 120 cm ²

ALVEOGRAM

W 300
P/L 0,65

ORGANIC FLOUR



ORGANIC SPELT FLOUR – TYPE 0

This spelt flour is made from organically grown spelt. It is particularly well tolerated and gives bakery products and pastries a delicate flavour. It is suitable for a wide variety of preparation methods, also in combination with organic soft wheat flour.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	0,66 – 0,85 %
Protein	12 %

ITEM No. 1275 – 25 KG



IT BIO 013
EU Agriculture



ORGANIC FLOUR

ORGANIC RYE FLOUR – TYPE R I

This slightly darker organic rye flour is particularly suitable for preparing rustic, aromatic bread specialities. It is also suitable for other rye flour recipes and for recipes with soft wheat flour mixtures.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	< 0,95 %
Protein	9,3 %

ITEM No. 1038 – 25 KG



IT BIO 013
EU Agriculture

ORGANIC FLOUR



ORGANIC KHORASAN KAMUT® FLOUR

Khorasan KAMUT® wheat is an ancient grain related to durum wheat. Today, khorasan KAMUT® wheat comes from controlled organic cultivation and is very popular thanks to its excellent baking properties. With its mild and slightly nutty flavour, khorasan KAMUT® flour is a delicious alternative to soft wheat flour.



FLOUR INDICATORS

Moisture	< 15,5 %
Ash	1,0 %
Protein	15,5 %

ITEM No. 0313 – 25 KG



IT BIO 013
Non-EU Agriculture



BREAD MIXES

BREATL® MIX

A baking mix for the preparation of the typical flavoured South Tyrolean rye sourdough bread such as traditional Breatl or Vinschgerl. The mix is free from preservatives and technical additives. Quick and easy to prepare by adding water, salt and yeast.

INGREDIENTS:

Rye flour (62%), soft wheat flour type 0, dried natural sourdough (wholemeal rye flour, barley malt), spices.



ITEM No. 0207 – 25 KG



BREAD MIXES



SPELT BREAD MIX

This baking mix is a blend of spelt flour and soft wheat flour for the preparation of wholegrain spelt bread. The ingredients used have been carefully selected, mixed and, after simple preparation, guarantee a fine and aromatic type of bread. The baking mix contains only natural ingredients of the highest quality.

INGREDIENTS:

Wholegrain spelt flour (45,7 %), type 00 soft wheat flour, type 0 soft wheat flour, baker's pea-meal, flaxseed, salt, wholegrain rye sourdough (wholegrain rye flour, wholegrain rye bread, barley malt, starter cultures), apple fibre, ascorbic acid.



ITEM No. 0276 – 25 KG



BREAD MIXES

KNUSPERSPITZ MIX

A baking mix for the preparation of crispy traditional South Tyrolean bread rolls. All natural flavor, without any preservatives or other technical additives. Quick and easy to make by adding water and yeast.

ZUTATEN:

Soft wheat flour type 00, rye malt flakes, wheat baking meal, rye baking meal, soya meal, dried natural sourdough (wholegrain rye flour, barley malt), salt, barley malt and caraway seeds.



ITEM No. 1287 – 25 KG



BREAD MIXES



RUSTIKO MIX

A baking mix for the preparation of a rustic white bread high in fibre from the outer layers of the kernel. The appearance is darker than traditional white bread.

ZUTATEN:

Soft wheat flour type 2, wholegrain soft wheat flour, acidity regulator: lactic acid, L-ascorbic acid.



ITEM No. 1289 – 25 KG



BREAD MIXES

BREAD ROLL MIX

This baking mix made from soft wheat flour is suitable for preparing the best bread rolls with a crispy crust and a particularly fluffy crumb.

INGREDIENTS:

Soft wheat flour type 00, baking ferment (wheat flour, dextrose, wheat ferment), malt flour (barley, wheat), brown sugar, vegetable oil (rapeseed), enzymes, L-ascorbic acid, salt, malt flour (wheat).



ITEM NO. 0272 – 25 KG



CUSTOMISED PRODUCTS



OWN BAKING MIXES

Impress your customers with a baking mix that we compose exclusively for your bakery. Get in touch with our technical staff to get more information about this additional service.

GOODMILLS SORTIMENT

Are you looking for special ingredients? Through our partner company GoodMills, we can supply you with excellent raw materials that are otherwise unavailable.



We are at your disposal for personal advice and individual enquiries!



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