



Out of  Love  
for  
Flour

HOUSEHOLD FLOUR

 **RIEPER**



# QUALITY WITHOUT COMPROMISE

Flour is an essential ingredient for cooking and baking. The quality flour from RIEPER guarantee you the success of old and new recipes, for new taste experiences every day.

With love for tradition, we have been milling the best grain varieties into many fine types of flour to meet the highest demands of our customers, for over hundred years.

**Discover the variety of our range.**

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## SOFT WHEAT FLOUR TYPE 00 YELLOW

RIEPER type 00 yellow is the finest flour just from the centre of the grain, rich in proteins made from the best European grain varieties. This high-protein flour is ideal for making fine baking goods, such as sweet and salty yeast dough, puff pastry, filo dough, fine cakes and pizza dough.

Pack size: 1000 g and 5000 g

## SOFT WHEAT FLOUR TYPE 0 RED

Thanks to a higher extraction rate, RIEPER flour type 0 red is richer in minerals and slightly darker in colour.

This balanced flour is widely used in the kitchen and is particularly suitable for dumplings, "Spaetzle" (traditional European egg noodles) and other simple doughs.

Pack size: 1000 g and 5000 g







## SOFT WHEAT FLOUR TYPE 00 BLUE

The all-rounder from our range is uncomplicated to work with and can therefore be used in many different ways for cooking and baking. It is particularly suitable for short-crust pastry, sponge dough, for making various bread recipes and for homemade pasta, ravioli and tortelloni.

Pack size: 1000 g and 5000 g

## RYE FLOUR

The classic and tasty RIEPER rye flour is ideal for many fragrant bread recipes, and for the preparation of many typical Tyrolean dishes like "Schlutzkrapfen" (South Tyrolean spinach ravioli) and many more.

Pack size: 1000 g and 5000 g



# SPECIALITY SOFT WHEAT FLOUR



## SOFT WHEAT FLOUR TYPE 1

Type 1 soft wheat flour is a darker flour with a higher proportion of the outer layers of the kernel. This makes it a valuable source of fibre and minerals, versatile in its use and gives dishes and baked goods a full flavour.

Pack size: 1000 g

## SOFT WHEAT FLOUR TYPE 2

The dark RIEPER type 2 soft wheat flour contains a high proportion of the outer layers of the kernel and is a real source of fibre. Thanks to its fine structure, it is easy to use and gives baked goods of all kinds a strong, intense aroma and a slightly darker colour.

Pack size: 1000 g





# SPECIALITY SOFT WHEAT FLOUR



Perfect doughs without lumps

## SOFT WHEAT FLOUR TYPE 0 – COARSE GRANULATION

Thanks to special settings during milling this flour with its coarse granulation is obtained. Liquids are absorbed more evenly, resulting in wonderfully fluffy doughs without lumps. Excellent for liquid batters such as pancakes, crêpes or waffles, for thickening soups and sauces, for perfect potato and “Spaetzle” doughs, as well as for dumplings.

Pack size: 1000 g

For all uses

## ALL PURPOSE FLOUR TYPE 00

The all-rounder in our flour range: the consistently high quality of this flour ensure optimum results for a wide variety of baked goods, such as shortcrust pastry, sponge cakes, bread and homemade pasta.



Pack size: 1000 g





## SPECIALITY SOFT WHEAT FLOUR



### SOFT WHEAT FLOUR TYPE 00 – FOR CAKES

Strong soft wheat varieties with high-quality gluten deliver excellent baking results. With RIEPER cake flour, all sophisticated recipes such as yeast dough, puff pastry, Danish pastry and rich cake doughs will be a full success.

Pack size: 1000 g

### SOFT WHEAT FLOUR TYPE 0 – MANITOBA

A real classic among soft wheat flour. The high content of high-quality gluten gives doughs an elastic, smooth consistency and makes baked goods fine-pored and wonderfully fluffy. Manitoba flour is particularly suitable for the production of baked goods with long dough development times, such as panettone, brioche, heavy sweet yeast doughs and long fermentation pizza doughs.



Pack size: 1000 g



## SPECIALITY FLOUR



### WHOLEGRAIN SOFT WHEAT FLOUR

The name stands for itself. Wholegrain flour is obtained from the whole kernel and therefore contains the valuable nutrients from the germ and the fibre-rich hull. The flour is particularly suitable for breads, sheet cakes and other doughs that do not require a high dough volume.

Pack size: 1000 g

### SPELT FLOUR

Spelt grain is one of the oldest grain varieties known to mankind and has only been slightly refined over the centuries. For many people, it is a wholesome alternative to soft wheat. Spelt can be used in a variety of ways in cooking and baking by simply replacing the soft wheat flour.

Pack size: 1000 g





### BUCKWHEAT FLOUR – COARSE GRANULATION

Buckwheat, with its unmistakable taste, is a key ingredient in many typical South Tyrolean dishes. The coarse buckwheat flour is suitable for dumplings, cakes and pancakes. For a customised granulation, mix with fine buckwheat flour as desired.

Pack size: 500 g

### BUCKWHEAT FLOUR – FINE GRANULATION

Also with fine buckwheat flour you can prepare many different dishes, such as "Spaetzle", typical buckwheat noodles "Pizzoccheri", soups, crêpes, pancakes and various pastries. Mix with coarse buckwheat flour as desired.

Pack size: 500 g



### HULLED BARLEY

Barley is one of the oldest grains known to mankind. Cleaned and of the best quality, it is subjected to a gentle hulling process. It is a popular base for many savoury dishes such as soups, stews and salads.

Pack size: 500 g

# ORGANIC FLOUR



## ORGANIC SOFT WHEAT FLOUR TYPE 0\*

The organic alternative in our wide range of flour. In addition to the strict internal quality controls, the EU Organic Regulation guarantees the high quality and safety of this product. As type 0 flour, it has a slightly higher extraction rate and therefore contains valuable nutrients and fibre from the hull.

Pack size: 1000 g

## ORGANIC KHORASAN KAMUT® WHEAT FLOUR\*\*

Khorasan KAMUT® wheat flour is an ancient grain variety that is now grown organically and only in Canada. Khorasan KAMUT® wheat flour is very popular due to its good digestibility and baking properties. It can be used as a delicious alternative to soft wheat. The quantities of liquid specified in recipes must be adjusted upwards.



Pack size: 1000 g



## ORGANIC SPELT FLOUR\*

Thanks to its good baking properties, this valuable spelt flour from certified organic farming can be used in many ways for cooking and baking. Simply try replacing the amount of regular wheat flour in your recipes with this light-coloured organic spelt flour.

Pack size: 1000 g



IT BIO 013  
\* EU agriculture  
\*\* Non-EU agriculture





## PIZZA FLOUR

Thanks to this perfect mixture of the best soft wheat and durum wheat flour, you can bake wonderfully crispy pizza at home. The smooth and elastic dough is particularly easy to work. The flour is suitable for any individual pizza recipe, as well as for focaccia.

Pack size: 1000 g

With dry yeast

## BAKING MIX FOR PIZZA

RIEPER pizza mix is just what you need when time is short. The finest type 00 wheat flour, the best Italian durum flour, a little dry yeast and salt - these are the ingredients of this product. All you need is water and a dash of olive oil to obtain a fine-pored pizza dough in no time, ready to be completed with your desired toppings.



Pack size: 1000 g



## BREAD BAKING MIXES



With dry yeast

### **BAKING MIX FOR WHOLEMEAL BREAD**

A hearty wholegrain bread with flaxseeds and sunflower seeds, rich in natural and valuable ingredients. Perfectly balanced ingredients guarantee easy production, reliable success and freshly baked pleasures. Simply add water and you get a wonderfully fluffy bread in no time at all. Suited for baking machines.

Pack size: 1000 g

### **BAKING MIX FOR BREATL®**

With dry yeast

Breatl® is the bread mix for traditional South Tyrolean rye bread with a wonderful sourdough flavour and typical spices. The baking mix guarantees reliable success thanks to its easy handling without time-consuming sourdough preparation. Simply add water and you will have wonderfully fragrant bread in no time.



Pack size: 1000 g





With dry yeast  
**BAKING MIX FOR SPELT BREAD**

Light wholegrain bread made from high-quality spelt and wheat flour with flaxseeds and pea-meal. Optimally balanced ingredients guarantee easy production, reliable success and freshly baked pleasures. Simply add water and you will get a fragrant spelt bread in no time. Suitable for baking machines

Pack size: 1000 g





# SEMOLINA



## SOFT WHEAT SEMOLINA – COARSE GRANULATION

Best, pure soft wheat semolina with a coarse grain, suitable for preparing creamy desserts, sweet soufflés as well as savoury starters and soups.

Pack size: 500 g

## MIX FOR SEMOLINA DUMPLINGS

Popular and proven mixture of fine soft and durum wheat semolina for the easy preparation of deliciously fluffy semolina dumplings.

Pack size: 80 g







## DURUM WHEAT SEMOLINA – COARSE GRANULATION

RIEPER durum semolina is made from pure durum wheat. Thanks to its coarse granulation, this semolina remains soft and fluffy when cooked and is therefore ideal for preparing hearty starters, fluffy dumplings, desserts and puddings.

Pack size: 500 g

## DURUM WHEAT SEMOLINA – FINE GRANULATION

This high-quality semolina with its fine grain size is made from best, pure durum wheat. Delicious for puddings and creamy deserts, it is also an ideal basis for homemade pasta of all kinds.



Pack size: 500 g



## CORN FLOUR



### CORN FLOUR “POLENTA” – MEDIUM GRANULATION

Only tested corn of first-class varieties is gently ground into this medium-grained flour. It is ideal for preparing creamy polenta dishes.

Pack size: 1000 g

### CORN FLOUR “POLENTA” – COARSE GRANULATION

Only certified corn of first-class varieties is gently ground into this coarse-grained flour. It is ideal for preparing savoury polenta dishes.

Pack size: 1000 g





3 minutes cooking time

## INSTANT POLENTA

Best corn varieties of excellent quality, ground into medium-coarse flour, then gently steamed guarantee the intense flavour of creamy polenta dishes, which can be prepared in just a few minutes.

Pack size: 500 g

## WHITE CORN FLOUR – EXTRA FINE

A South Tyrolean speciality, this extra fine flour made of the best varieties of white corn, serves as main ingredient for many regional dishes.



Pack size: 1000 g



## NEW TASTE EXPERIENCES AND NATURAL PLEASURES

The new RIEPER product line was developed on this paradigm. The result is three products that are orientated towards different nutritional requirements.

The purely plant-based and natural raw materials of these flour fulfil a special function: they supply the body with important nutrients.

For more valuable fibre, protein and vitamins in your daily diet.

All Vitagran flour are versatile in the kitchen and are suitable for cakes, breads, crêpes, pizza and much more.



Info and recipes

[www.vitagran.com](http://www.vitagran.com)







Naturally powerful

## VITAGRAN® MULTIGRAIN FLOUR

The multigrain flour milled from five high-quality types of grain is an important source of fibre in the daily diet. Wheat, spelt, oats, barley and rye are carefully selected and processed into this quality product.

Pack size: 600 g

Protein source

## VITAGRAN® PROTEIN FLOUR

The vegetable protein content obtained from high-quality cereals is the basis of RIEPER protein flour. Thanks to its high proportion, it is considered an important source of protein in the daily diet.



Pack size: 600 g



High vitamin content B1, B2, B3, B12, A

## VITAGRAN® VITAMIN FLOUR

The valuable, natural vitamins in this flour mix are obtained from selected grains and cover part of the recommended daily dose. With natural spermidine from wheat germ concentrate for integration of your daily diet.

Pack size: 600 g

## SEASONAL PRODUCTS



### FLOUR FOR CHRISTMAS PASTRIES

This fine soft wheat flour has been specifically developed for excellent results with all small Christmas biscuits and cookies.

The special characteristics of this flour guarantee smooth doughs that are easy to work with. For the production of tender shortcrust pastry and Christmas biscuits of all kinds. This product is available seasonally only.

Pack size: 1000 g





