

The background of the advertisement is a photograph of a bakery. Several wooden shelves are filled with a variety of breads. At the top, there are long, golden-brown baguettes. Below them are round loaves, some with a cracked crust and others with seeds. In the foreground, there are more baguettes and some smaller, round rolls. The lighting is warm, highlighting the textures of the breads.

**Bay State
Milling** 
A Trusted Family of Ingredients.

**Everything you
need to grow**

Trust In Every Bag.

Firmly rooted in quality and consistency since 1899

Strong roots. It's why so many bakers, manufacturers, foodservice operators and distributors have grown to trust us. For five generations, Bay State Milling has remained true to its heritage. We have always been, and will always be, a family-owned operation intently focused on quality. It's why, even as we lead the way in breadth of offerings and new applications, we never lose sight of what made us a success in the first place – flour that's as exceptional as the customers we serve.



A comprehensive offering of products, supported by 125 years of experience

For over a century, we've provided the flour companies have grown their reputations on – brands so consistently exceptional they're still in use today. And while the quality of our products hasn't changed, one thing certainly has. Today, Bay State Milling is home to the industry's most innovative and comprehensive offerings of plant-based ingredients. It's just one of the reasons we'll be your miller of choice for years to come.



A company that continues to hold itself to the highest possible standards

At Bay State Milling, we've valued quality above all else since day one. To ensure that same level of excellence endures today, we continually cultivate close relationships with our growers and suppliers. Our US grown wheat is milled in one of our state-of-the-art, BRC-certified, facilities – each with its own quality control lab.



Exceptional baking performance, in all kinds of applications

Our Bakery flours are specially milled to perform in a range of applications, and come in a comprehensive offering of products, supported by 125 years of experience. So, you can count on them to perform deliciously, no matter what the application. Our dedicated staff of technical and baking experts are among the best in the industry. And they're here to help make your products a success.



All the distribution and diversity you need to grow

At Bay State Milling, we have the products and the distribution you need to grow your business. Leading artisan, independent and wholesale bakers, along with foodservice operators and distributors rely on us for traditional flours, organics and specialty flours that set them apart in the marketplace. And they know our proven network of national, regional and local distributors means they'll always have the high-quality ingredients they need to keep customers coming back for more.

Heritage® Brand

Dedicated to the Artisan Baker

Bay State Milling creates a range of artisan-quality flours crafted just for you. Milled from premium stocks of wheat and blended with malted barley flour, Heritage® is produced in a range of protein levels for exceptional performance in all your artisan creations – from crusty hearth breads to deep dish pizza. Unbleached. Unbromated.

Heritage®
Hi Gluten
14.0% protein*



Premium high gluten flour with superior tolerance to fermentation. Excellent volume potential. For use in straight or sponge doughs. Perfect for hearth breads, challah, bolio, bagels, hard rolls, thin crust pizza, croissants.

Heritage®
Spring Patent
12.5% protein*



A high protein patent flour with exceptional fermentation and mixing tolerance. Great for pan breads, rolls, Italian and other hearth breads, buns, pizza, all-around use.

Heritage®
European
11.5% protein*



A patent flour with optimal absorption and volume. Produces bread with a fine texture and grain. Ideal for pan breads, sweet goods, rolls, buns, deep dish pizza.

**Target protein level*



Specialty Flours

Created in the 1920's, Old Doc represents the reliability and old-fashioned goodness of Bay State Milling's rye products.



Whole Wheat

- Whole Wheat Fine
- Whole Wheat Medium
- Whole Wheat Coarse
- Cracked Wheat Medium
- Cracked Wheat Coarse
- Crushed Wheat Medium
- White Whole Wheat Extra Fine
- Sprouted Wheat
- Sprouted Wheat Steel Cut

Rye

- White Rye
- Medium Rye
- Dark Rye
- Rye Meal Extra Fine
- Rye Meal Fine
- Rye Meal Medium
- Rye Meal Coarse
- Flaky Rye Meal Fine

Specialty

- Self-Rising Cake
- Pastry
- Contadino "00"-type
- Farina
- Baker's Bran
- Germ

Regional

- Golden Tiger® Premium High Gluten
- Tigre De Oro® Premium High Gluten
- Golden Lion® High Gluten
- Boss® Tortilla
- White Pearl® Noodle
- Blockbuster®



“Our chances of success are vastly increased if we produce a grade of flour that few, if any, competitors can match.”

Bernard J. Rothwell,
Bay State Milling Founder, 1899

Premium National Flour Brands

Breadth of offerings and applications.

	Hearth breads	French & Italian	Hard rolls	Bagels	NY Thin-crust pizza	Croissants	Soft Pretzels	Flatbreads	Breadsticks	Artisan breads	Pan breads	Soft/dinner rolls	Hamburg/Hotdog buns	Yeast raised donuts	Deep-dish pizza	Sweet goods/rolls	Tortillas	Pancakes/Waffles	Muffins/Quick Breads	Pie crust	Cookies	Batters/Breading	Rye/Specialty	Whole Wheat & Multigrain
Bouncer®	✓	✓	✓	✓	✓	✓																		
Heritage® Hi Gluten	✓	✓	✓	✓	✓	✓																		
Perfect Diamond®	✓	✓	✓	✓	✓	✓	✓	✓	✓															
Aristocrat®	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓											
Winona® Patent		✓				✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓								
Heritage® Spring Patent		✓				✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓								
Big Yield®										✓	✓	✓	✓	✓	✓	✓	✓							
Basco®										✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Heritage® European										✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Wingold® H&R										✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Boxer®																							✓	
Wingold® Whole Wheat Fine																							✓	✓

These are the names you know – for quality, consistency and performance.

Brand / Protein	Flour Type	Benefits
Bouncer® / 14.0%*	Premium High Gluten	Superior tolerance to fermentation. Excellent volume potential, outstanding tolerance during hand or machine make-up. For use in straight or sponge doughs.
Perfect Diamond® / 13.5%*	High Gluten	High protein flour with plenty of strength and bench tolerance.
Aristocrat® / 13.0%*	High Gluten	Superior strength. Extended tolerance under all baking conditions. Exceptional volume.
Winona® Patent / 12.5%*	Spring Patent	Exceptional fermentation, mixing and machining tolerance. Very strong flour with considerable carrying power.
Big Yield® / 12.0%*	Bread	Good absorption and volume. Produces bread with a fine texture and grain.
Basco® / 11.5%*	Bread	Good absorption and volume. Produces bread with a fine texture and grain.
Wingold® H&R / 11.0%*	All-Purpose	Versatile all-purpose flour, good volume, smooth texture, excellent crumb color.
Boxer®	Clear	Carries an average amount of rye and granular wheat. Machines early and produces good volume.
Wingold® Whole Wheat Fine	Whole wheat, finely milled	Excellent source of dietary fiber and nutrients for health-conscious consumers. Reduced particle size for smooth-textured products.

*Target protein level



Looking for organic?

Ask your Bay State Milling Representative about our full complement of organic flours.



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