

GrainEssentials®



Bay State Milling

Where change cultivates opportunity.



GrainEssentials®
White Whole Wheat
Extra Fine Hard
Extra Fine Soft



Whole grains are here to stay. Packed with plenty of fiber, antioxidants, vitamins and minerals, they provide the natural nutritional power that today's consumers seek. At Bay State Milling, we not only recognize this trend, we embrace it – with whole grain solutions that provide all the health benefits today's consumers want, without sacrificing the taste, texture and consistency, they've become accustomed to.

Description: Carefully selected hard white wheat (Extra Fine Hard) and soft white wheat (Extra Fine Soft) milled extra-fine using advanced technologies.

Applications: Hard white wheat lends itself to superior performance in pan and hearth breads, hard and soft rolls, bagels, pretzels, pizza, flat breads, sweet dough and Danish, tortillas, batters & breaders, pancakes, waffles, and biscuits. Soft white wheat performs best in pastries, cakes, cookies, crackers, muffins, biscuits, pancakes, waffles, brownies, pie dough and batters & breaders.

Benefits: Excellent source of whole grains. Light color. Sweeter flavor profiles, less bitter taste than traditional whole wheat. Reduced particle size producing smooth-textured products. Increased fiber, antioxidants, and natural vitamins and minerals.

Production Capabilities

50 lb. bags, bulk totes & bulk trucks

Custom blends

**Call your Bay State Milling Company
sales representative at 1-800-55-FLOUR.**




Since 1899, Bay State Milling has proudly provided exceptional quality flour and grain products. It is a commitment that extends beyond our deep understanding of advanced milling processes and technologies, and draws upon our unique ability to understand and embrace the changes our customers face.

Thanks to its reduced particle size, lighter color and ability to replace refined flours, GrainEssentials® White Whole Wheat Extra Fine Hard and Extra Fine Soft are cost-effective solutions that can be used in most standard applications. It's delicious in everything from breads and pizzas, to pastries and cakes.

	Grain Essentials® White Whole Wheat Extra Fine Hard	Grain Essentials® White Whole Wheat Extra Fine Soft	Traditional Whole Wheat Flour	Refined White Flour
Improved Nutrition	●	●	●	
Increased Fiber	●	●	●	
Increased Antioxidants	●	●	●	
Increased Natural Vitamins & Minerals	●	●	●	
Sweeter Flavor	●	●		
Reduced Particle Size Producing Smooth Texture	●	●		●
Light Color	●	●		●

	White Whole Wheat Extra Fine Hard	White Whole Wheat Extra Fine Soft
Moisture %	10.0 +/- 1.0%	11.5 +/- 1.5%
Ash %	1.50 +/- 0.20%	1.55 +/- 0.45%
Protein %	13.0 +/- 0.7%	10.0 +/- 1.5%

- *Ingredient declaration: Whole Wheat Flour*
- *Shelf life of 180 days from date of manufacture when stored in a clean, dry area at <70 degree F and <50 percent relative humidity.*
- *Manufactured under the Kashruth Division Supervision of the Orthodox Union. *

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