



*Everything
you need to grow*



Trust. In every bag.

Firmly rooted in quality and consistency for over 115 years.

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 115 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 one of the industry's most innovative and comprehensive offerings of products. 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. All our wheat is grown in the US, where it's then milled in 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 115 years of experience. So, you can count on them to perform deliciously, no matter what the application. Our dedicated staff of technical and culinary 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 speciality 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 artistic 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, ethnic 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 good 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	Rye	Specialty	Regional
Whole Wheat Fine	White Rye	Self-Rising	Golden Tiger® Premium High Gluten
Whole Wheat Medium	Medium Rye	Cake	Tigre De Oro® Premium High Gluten
Whole Wheat Coarse	Dark Rye	Pastry	Golden Lion® High Gluten
Cracked Wheat Medium	Rye Meal Extra Fine	Contadino "00"-type	Tortilla
Cracked Wheat Coarse	Rye Meal Fine	Farina	Harina
Crushed Wheat Medium	Rye Meal Medium	Baker's Bran	White Pearl® Noodle
GrainEssentials® White Whole	Rye Meal Coarse		High Gluten Pizza
Wheat Extra Fine Hard & Soft	Flaky Rye Meal Fine		
Sprouted Wheat			
Sprouted Wheat Steel Cut			



“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.

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

*Target protein level



A Trusted Family of Ingredients.

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