

Heritage[®]

Created for the artisan baker.

Milled from selected stocks of premium grade wheat blended with malted barley flour for exceptional baking performance.

Unbleached. Unbromated.



Heritage[®] Hi Gluten

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

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

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.



For more information, contact a Bay State Milling Company representative.

1-800-55flour (1-800-553-5687)

www.baystatemilling.com

Keeping the craft alive since 1899.