

A tradition of flour expertise in every bag.



<p>Bouncer® Heritage® Hi-Gluten Artisan</p>	<p><i>Superior high gluten flour made from the finest high protein spring wheat. Excellent for thin crust and hand tossed pizza.</i></p>
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<p>Perfect Diamond® Aristocrat®</p>	<p><i>Premium grade high protein flour. Best used in thin crust and New York style pizzas.</i></p>
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<p>Golden Lion® Premium High Gluten Pizza Flour</p>	<p><i>Top grade high protein flour with excellent tolerance. Great for use in thin crust pizza and brick oven style pizza.</i></p>
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<p>Winona® Patent Heritage® Spring Patent Artisan</p>	<p><i>Medium protein flour with exceptional mixing tolerance. A superior all-around flour for a range of pizza types.</i></p>
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<p>Heritage® European Artisan</p>	<p><i>Low protein flour with good absorption and volume. Terrific for thick crust and pan pizzas.</i></p>
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<p>Contadino</p>	<p><i>“00” type flour milled silky-smooth from select North American wheat to create authentic Neapolitan-style</i></p>
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<p>OrganicEssentials® High Gluten</p>	<p><i>Superior high protein, certified organic flour milled from select organic spring wheat varieties.</i></p>
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Contact a representative at 1-800-55FLOUR (1-800-553-5687) or visit www.baystatemilling.com.

