

FOOD SERVICE & WHOLESALE

PRODUCT	PROTEIN	DESCRIPTION
Jasmine No.1	10.2 – 11.7	A light Chapatti Flour
Jasmine No.2	10.2 – 11.7	A dark Chapatti Flour
Chapatti Fines	9.2 – 11.2	Chapatti Flour milled to include fine bran
Jasmine SR Naan	8.2 min	A self raising wheat flour for naan production
Noodle Flour	9.5 – 10.4	Soft white wheat flour developed for noodle production
Malthouse	11.8 – 12.8	A blend of wheat flour, malted wheat flakes, wheat bran and malt flours
Polenta C		A medium coarse maize flour for the production of Polenta, used as a coating or inclusion
YF36 Maize Flour		A fine maize flour suitable for making Caribbean Polenta Fungi and used as a addition to bread and pastry recipes
Rice Flour		A fine rice flour, incorporated in many Chinese recipes including rice balls and dumplings