



WESTERN CAPE

MILLING



PRODUCT CATALOGUE

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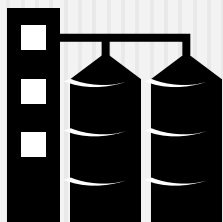
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INTRODUCTION

Over the past 2 decades, Western Cape Milling has become a major contributor of flour products to the Western Cape market, currently holding a significant share.

Our clientele has grown due to our reputation for excellent service, consistency and quality you can trust. Honesty lies at the core of our relationships we have with our clients and is underpinned by our after sales service and product support.

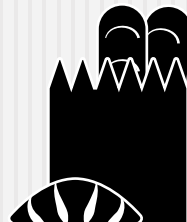
We sell to...



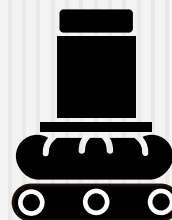
Industrial
Bakeries



Catering &
Wholesale
Distributors



Small & Large
Bakeries



Food Production
Plants

RETAIL RANGE

PURE BAKE CAKE FLOUR

COMPETITIVE
PRICING



SHELF LIFE

6

MONTHS

STORE IN A COOL, DRY PLACE



PAPER BAGS

2,5
10
KG

Our retail flour brand, **Pure Bake**, is aimed at wholesalers & domestic bakers. Exceptional flour sold at **competitive pricing**, our goal is to provide a product that can meet your clients' household needs.

If you are a **wholesaler or food distributor**, contact us today:
 ✉ marketing@wcmilling.co.za 🌐 www.wcmilling.co.za

ROLLER MILL RANGE

CAKE WHEAT FLOUR

Cake flour is ideal for baked products which require flour that gives better baking potential and results in finer, whiter textures. Cake Wheat Flour is used in confectionary applications and other bakery goods which require high-performance flour.



BROWN BREAD FLOUR

Brown bread flour has a low-GI compared to white bread, meaning it won't spike your blood sugar levels. Benefits may include better health, lowered risk of diabetes, obesity & other. Brown Bread Flour has a high bran content & is ideal for baking products that require a higher bran & protein content.



WHITE BREAD WHEAT FLOUR

White Bread Wheat Flour is perfect for baked products which require lighter colours, strong proteins and a good volume.



WHOLE WHEAT FLOUR

Whole wheat flour is high in fibre & more nutritious than white flour. Because of this, whole wheat flour is more absorbent, and requires the addition of extra liquid. If you're looking to add fibre and bulk to your baked goods, whole wheat flour is a good option.



STONE GROUND RANGE

ARTISAN STONE GROUND FLOUR

Our Artisan Stone Ground Wheat Flour is the perfect choice for your selection of artisanal baked goods.

Coarse, stone-milled flour that contains a small amount of fine bran, and is natural, non-GMO and preservative free.



STONE GROUND CAKE WHEAT FLOUR

Stone Ground Cake Wheat Flour is the finest stone-milled wheat flour in our Stone Ground Flour Product Range. Stone Ground Cake Flour is perfect for confectionary applications in your bakery.



STONE GROUND BROWN BREAD WHEAT FLOUR

Stone ground brown bread flour consists of stone ground white bread flour with a 10% addition of bran. A great choice for artisanal bakeries.



STONE GROUND WHITE BREAD FLOUR

Stone Ground White Bread Flour is a stone-milled flour that is slightly coarser than Stone Ground Cake Wheat Flour. Stone ground flour is perfect for artisanal baked products.



COMPLETE MIX RANGE

BROWN BREAD MIX

Brown Bread Mix is a blend between Brown Bread Flour and a percentage Bread Concentrate. It is a convenient pre-mix for bulk production.



WHITE BREAD MIX

Our White Bread Mix is a blending between White Bread Flour and a percentage Bread Concentrate. It is a convenient pre-mix for bulk production.



CRISPY ROLL MIX

The perfect partner for a delicious hamburger or lunch box filler, our Crispy Roll Mix consists of a blending between White Cake Flour and a percentage concentrate, giving you the perfect balance between taste and crunch.



SOFT ROLL MIX

If soft, fluffy and tender is what you are looking for, you have found the perfect product. Our Soft Roll Mix consists of a blend between White Cake Flour and a percentage concentrate for maximum yield.



SELF RAISING FLOUR

Self-Raising flour is a convenient flour to use for cakes and quick bakes such as scones, crumpets and rusks.



OTHER PRODUCTS RANGE

BRAN

Bran is the outer skin of the wheat kernel and is flaky in texture. Typically used to enrich food with fibre, bran is an excellent choice for breads, breakfast cereals or rusks..



CRUSHED WHEAT

Made from raw whole wheat kernels that are crushed, it is a great source of fibre that can help fill an empty stomach. Crushed Wheat can be used in cereals, whole wheat recipes, soups and stews.



RYE FLOUR

Imported from Germany, our 100% quality rye is made by milling and sieving whole rye kernels.

Rye is great to make sourdough bread, cookies, muffins, crackers, pasta and pancakes.



SEMOLINA

Our semolina is made from coarsely-milled wheat endosperm, resulting in a coarser texture than regular flour. Semolina is perfect for pasta, biscuits, pizza and many more.



INDUSTRIAL FLOUR

Industrial Flour is a lower grade flour and has a darker colour. Used in products where gluten performance is not essential, it is popular for biscuits, rusks, sauces and certain processed meats.



POLLARD

Pollard is a fine form of bran with additional grains of coarse endosperm and is light brown. Pollard is popular for the use of spices, sauces and fillers.



CONTACT DETAILS

We deliver in the following areas within the Western Cape:

Bellville, Northern Suburbs, Cape Town City Centre, Cape Flats, Southern Suburbs, Peninsula, West Coast, Stellenbosch, Winelands, South Coast, Helderberg.

Contact your rep if you fall outside our delivery zones, so we can send you a quote on delivery.

To open a credit account with us, contact marketing@wcmilling.co.za for more information.



021 951 2011



marketing@wcmilling.co.za



www.wcmilling.co.za



Pure Bake Flour



Pure Bake Flour