



### Strong/Spring/Bread Flour

|                             |  |  |
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| <b>Carr's Canadian</b>      | 100% premium quality Canadian flour                                      | Top quality rolls, baps, bread and bagels                |
| <b>Carr's Strong</b>        | A blend of Canadian and European wheats                                  | Good quality tinned bread and rolls                      |
| <b>Carr's Baker's</b>       | A blend of Canadian and European wheats                                  | Quality morning rolls, softies and oven bottom breads    |
| <b>Carr's French</b>        | French wheat flour   | French baguettes and continental crusty breads and rolls |
| <b>Moul-Bie T55</b>         | A traditional French bread flour especially suited to artisan processes. | French baguettes and continental crusty breads and rolls |
| <b>Meneba Fresia Bakers</b> | White bread flour  | Tinned breads and morning goods                          |

### Soft/Plain/Winter Flour

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| <b>Carr's Embassy</b>                    | Top grade soft flour, high patent | Top quality hot plate goods, pie shells and all sweet pastry work |
| <b>Carr's Scotch Biscuit</b>             | Good quality, straight run flour  | Biscuits, pie shells and pastry                                   |
| <b>Meneba Kolibri Soft</b>               | Blended white flour               | Cakes, puff pastry, Swiss roll                                    |
| <b>Meneba Ijsvogel Biscuit (Icebird)</b> | Soft biscuit flour                | Biscuits, pie shells and pastry                                   |

### Brown Flour

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| <b>Carr's Brown</b>        | Spring flour with bran  | Bread and morning goods with a light, open texture, visible flecks of bran and a good crust                   |
| <b>Carr's Fibremalt</b>    | Premium malted flour made from a blend of medium ground, malted wheat flake and strong white spring flour | Gives superb taste and aroma to rolls, crusty breads and other fermented goods                                |
| <b>Carr's Wholemeal</b>    | Finely ground, untreated 100% wholemeal flour   | Speciality and close textured breads, bran muffins, cereals and snacks. Can be used to top loaves and muffins |
| <b>Meneba Acacia Brown</b> | Untreated 100% wholemeal flour  | Tinned breads and morning goods   |



## Wheaten/Brown Soda Bread Flour

|                               |   |   |
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| <b>Carr's Stuarts Brown</b>   | A coarse strong brown flour with cracked wheat  | Ideal for oven wheaten, bread and rolls |
| <b>Carr's Universal Brown</b> | Brown flour specifically developed for the production of wheaten. There is no blending required, a 'straight use flour' | Wheaten and brown sodas                 |
| <b>Carr's K Brown</b>         | A coarse brown flour, neutral cereal flavour and odour  | Brown sodas and brown breads            |

## Cake Flour

|                            |   |   |
|----------------------------|---|---|
| <b>Carr's Golden Queen</b> | Top grade high protein, high ratio flour  | Top quality plain and fruit cakes and muffins                                 |
| <b>Carr's Monarch</b>      | As Golden Queen but with added emulsifier | Top quality cakes and sponges. Excellent for fat free sponges and Swiss rolls |
| <b>Meneba Flamingo</b>     | High protein, heat treated cake flour     | Top quality cakes, sponges and Swiss rolls                                    |
| <b>Meneba Condor</b>       | High protein, heat treated cake flour     | Top quality cakes, sponges and Swiss rolls                                    |

## Self-Raising Flour (Can be used for Soda Bread - add salt)

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|---|---|--|
| <b>Carr's Self-Raising</b>              | Top quality, made from patent flour and a blend of balanced baking powders that suit the needs of the craft baker | Excellent for use in the production of hot plate goods, basic cakes, soda farls and scones |
| <b>Carr's Extra Life (Self-Raising)</b> | Same as Self-Raising but with the addition of enzyme technology to extend shelf life                              | Excellent for use in the production of hot plate goods, basic cakes, soda farls and scones |

## Spelt Flours

|   |                                   |                         |
|---|-----------------------------------|-------------------------|
| <b>Meneba Plain Spelt</b>               | White spelt flour                 | Tinned breads and rolls |
| <b>Meneba Speltmeal Wholemeal Spelt</b> | Wholemeal spelt with visible bran | Tinned breads and rolls |

**A further range of speciality flour is available. Please contact us for more information.**



Visit our website [andrewingredients.com](http://andrewingredients.com) for extensive product listings and recipe ideas.