

Flour Range

Strong/Spring/Bread Flour

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

Soft/Plain/Winter Flour

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

Brown Flour

Carr's Brown	Spring flour with bran	Bread and morning goods with a light, open texture, visible flecks of bran and a good crust
Carr's Fibremalt	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
Carr's Wholemeal	Finely ground, untreated 100% wholemeal flour	Speciality and close textured breads, bran muffins, cereals and snacks. Can be used to top loaves and muffins
Meneba Acacia Brown	Untreated 100% wholemeal flour	Tinned breads and morning goods



Meneba

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Wheaten/Brown Soda Bread Flour

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

Cake Flour

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

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

Carr's Self-Raising	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
Carr's Extra Life (Self-Raising)	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

Meneba Plain Spelt	White spelt flour	Tinned breads and rolls
Meneba Speltmeel Wholemeal Spelt	Wholemeal spelt with visible bran	Tinned breads and rolls

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



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