

! Handling Guidelines for Flour Products

First in, First out



Our flour products can be stored for a long period of time, if stored properly. It should be consumed as "first in, first out". Once it's opened, please use it as early as possible.

Sanitation control of storage area



Always keep the storage area clean, including the outside of the building to allow rats and insects to get in. Flour products spilled on the floor may attract insects and its important to clean it quickly. In order to prevent the invasion of insects and rats, we recommends to keep the storage closed and cover all holes and cracks on the walls and floors.

Beware of long-term storage pressure



Flour products tend to clump together under constant strong pressure. We recommend to store products with appropriate up-and-down rotation.

Keep away from odors



Flour products can absorb odors easily. Please keep away from materials with strong smell, like spicy foods and flavorings.

Use pallets for storage



Please do not put bags directly to the floor, as it may cause moisture and other risk of getting dirty or wet. Please use a pallet to ventilate the bottom of the bags and keep it clean.

Eat after heat



Flour needs to be cooked. Since it is hard to digest, please do not eat cookie dough or pancake dough before cooked. For details, please refer to the general incorporated foundation. Please refer to the website of the Flour Milling Promotion Association.[Japanese only]
<http://www.seifun.or.jp/kisochishiki/saikinjouhou.html>

Store at ventilated area away from high temperatures and humidity.



Flour products shall be stored at room temperature, but need to be avoid hot temperature and high humidity area. The quality may be damaged under such conditions. Please keep away from direct sunlight and heat sources, and also keep enough ventilation at storage area.

*As raw material wheat is natural resource, quality of the products may change depending on crop year. For flour, we strive to ensure stable quality through production management. Ash and protein content shall be our general values at the time of preparation of this booklet. Please be aware that protein value may change depending on the quality of raw materials.

*View product labels for our company commercial flour here.[Japanese only]
https://www.e-sousyoku.com/pages/guest/product_display/index.htm

日清製粉

Nisshin Seifun

Flour Products Collection

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Bread flour

We have wide varieties of flours depending on your applications, from Meal Breads to Sweet ones.



1 CAMELLIA カメリア

indication of raw materials	Flour	ash content	0.37%	crude protein	11.8%
Applications	Pullman Breads, Table Rolls, Sweet Buns, etc.				

Our flag-ship item for bread flour with excellent balance of color and flavor. Suitable for a wide range of applications from Pullman bread to sweet buns.



2 SUPER CAMELLIA スーパーカメリア

indication of raw materials	Flour	ash content	0.33%	crude protein	11.5%
Applications	Pullman Breads, Table Rolls, etc.				

Bread flour which has extreme white color. Suitable for making breads with smooth mouth feel, due to its fine texture. This would make a good harmony with flavors of other ingredients.



3 ECHORD エコード

indication of raw materials	Flour	ash content	0.36%	crude protein	11.9%
Applications	Loaf Breads, Pullman Breads, Table Rolls, Sweet Buns, etc.				

Bread flour with rich flavor that spreads in your month. Smooth mouthfeel and well balanced aftertaste bring out gentle flavors and sweetness.



4 SUPER KING スーパーキング

indication of raw materials	Flour/Malt/Thickener (alginic acid)	ash content	0.42%	crude protein	13.8%
Applications	Loaf Breads, Pullman Breads, Frozen dough, etc.				

High protein Bread flour with easy handling in baking process. Bring rich flavor after bake and suitable for making bread that has moderate elasticity.



6 SAVORY セイヴァリー

indication of raw materials	Flour	ash content	0.43%	crude protein	12.7%
Applications	Loaf Breads, Table Rolls, etc.				

Bread flour that has original flavor of raw material wheat. As its fine texture, easy handling for making dough and good harmony with other ingredients.



8 MILLION ミリオン

indication of raw materials	Flour	ash content	0.41%	crude protein	12.2%
Applications	Pullman Breads, Table Rolls, Sweet Buns, etc.				

Bread flour with excellent dough stability and machine resistance. Good for making wide variety of breads such as Pullman loaf.



5 BILLION ビリオン

indication of raw materials	Flour	ash content	0.41%	crude protein	12.8%
Applications	Loaf Breads, Table Rolls, etc.				

Bread flour suitable for making bread with rich aroma and flavors, as well as smooth mouth feeling.



7 NUMBER ONE ナンバーワン

indication of raw materials	Flour	ash content	0.36%	crude protein	11.2%
Applications	Pullman Breads, Sweet Buns, Danish Pastries, etc.				

Bread flour suitable for wide ranges of breads, including sweet buns. Good plain white color inside. Easy handling.

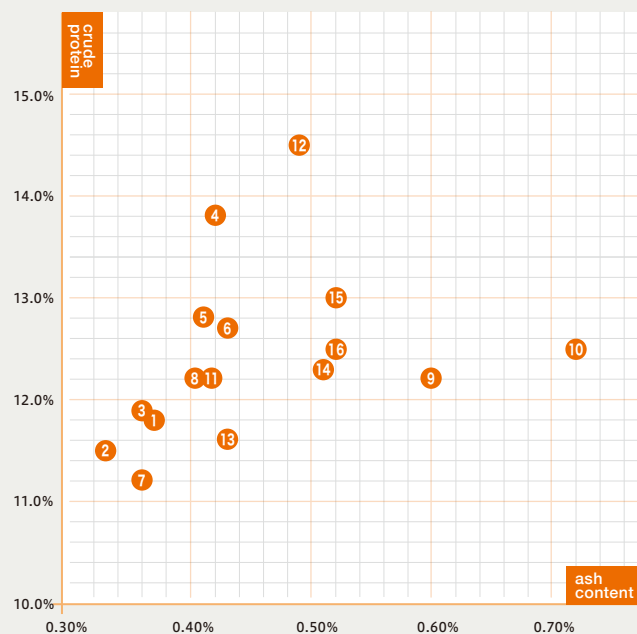


9 LEGENDAIRE レジャンデル

indication of raw materials	Flour	ash content	0.60%	crude protein	12.2%
Applications	Baguettes, White Breads, etc.				

Bread flour which brings out taste and aroma of raw material wheat by our milling technology. Good for making wide range of breads, from hard-type breads such as Baguettes, to sweet buns.

[Quality matrix for Bread flour]



10 DUELIO デュエリオ

indication of raw materials	Flour	ash content	0.72%	crude protein	12.5%
Applications	White Breads, Table Rolls, Danish pastries, Pastas, etc.				

Bread flour made from durum wheat, which has special characteristic in quality of gluten. Bring some sweetness and rich taste with crisp texture and yellowish color.



12 KING キング

indication of raw materials	Flour/Malt/Thickener (alginic acid)	ash content	0.49%	crude protein	14.5%
Applications	Frozen dough, Loaf Breads, Pullman Breads, Variety Breads, etc.				

Freeze resistant flour. As this is high protein flour, suitable for making voluminous breads.



14 JAZZ ジャズ

indication of raw materials	Flour/Thickener (alginic acid)	ash content	0.51%	crude protein	12.3%
Applications	Baked Breads, Sandwich Breads, Pizza, etc.				

Bread flour to realize crispy texture and smooth after-taste. Suitable for toasted breads, sandwiches, pizza, etc.



16 AOSEMI 青蟬

indication of raw materials	Flour	ash content	0.52%	crude protein	12.5%
Applications	Sweet Buns, Variety Breads, etc.				

High protein flour, good for variety breads containing cereal flours and diced fruits.



LYSD'OR リスドオル

indication of raw materials	Flour, Malt	ash content	0.45%	crude protein	10.7%
Applications	Baguettes, Hard Rolls, Croissants, Danish Pastries, etc.				

Aiming authentic flavor and taste of French bread. With sufficient fermentation, it brings very rich flavor and taste.



TERROIR PUR テロワール ピュール

indication of raw materials	Flour	ash content	0.53%	crude protein	9.5%
Applications	Baguettes, Hard Rolls, Croissants, Danish Pastries, etc.				

100% French wheat flour to bring out the rich flavor. Using only selected wheat mainly from Northern France. *Production area may change depending on crop situation.

Pizza flour



RUSTICA ルスティカ

indication of raw materials	Flour	ash content	0.49%	crude protein	10.9%
Applications	Napoli Pizza, Italian Bread				

Flour for Italian Pizza and breads. Will bring crisp and chewy texture,

Bag size 25 25kg/bag 20 20kg/bag 15 15kg/bag 10 10kg/bag 5 5kg/bag



11 BLIZZARD INNOVA ブリザードイノバ

indication of raw materials	Flour/V.C, Enzyme	ash content	0.41%	crude protein	12.2%
Applications	Frozen dough, etc.				

This is to support enough rising when it's baked even minor inclusion in your frozen and fresh dough.



13 MAISON KAYSER TRADITIONAL メゾンカイザートラディショナル

indication of raw materials	Flour, Malt	ash content	0.43%	crude protein	11.6%
Applications	Baguettes, Sweet Buns, etc.				

Produced by Mr. Eric Kaiser, owner of "Maison Kaiser" aiming to be the best flour for making bread. Good for hard breads and also for other varieties, such as pastries and sweet buns.



15 OCEAN オーション

indication of raw materials	Flour	ash content	0.52%	crude protein	13.0%
Applications	Sweet Buns, Variety Breads, etc.				

High protein flour, good for making wide range of products such as sweet buns. Also good for other variety breads which contains cereal flours and diced fruits.



SOLELD'OR ソレドオル

indication of raw materials	Flour	ash content	0.41%	crude protein	12.0%
Applications	Baguettes, Hard Rolls, etc.				

High protein flour for easy handling to create stable quality. Will bring a soft inside and crispy crust, which is good for voluminous Baguettes with slow aging.



LYSD'OR AUBE リスドオル オーブ

indication of raw materials	Flour, Malt, Vitamin-C, enzyme	ash content	0.44%	crude protein	10.9%
Applications	Hard Rolls				

Flour for hard-roll bread which can bring crispy crust and chewy texture. This makes its dough stretchable and has good machine resistance.



FARINA DA SALONE ファリーナ ダ サローネ

indication of raw materials	Flour	ash content	0.53%	crude protein	11.7%
Applications	Pasta Fresca (Fresh Pasta), Fresh Noodles				

Specially developed with a top chef for fresh pasta. It keeps good elasticity for longer time.

Pastry flour

For Western style to Japanese.
Good for various type of products
for your attractive menu variation.





1 VIOLET
バイオレット

indication of raw materials	Flour	ash content	0.33%	crude protein	7.5%
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Applications Japanese and Western confectioneries

Our flag-ship flour for pastries which has been introduced over 100 years. This can be used for many pastry applications with stable high quality.



2 SUPER VIOLET
スーパーバイオレット

indication of raw materials	Flour	ash content	0.35%	crude protein	6.2%
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Applications Japanese and Western confectioneries

Pastry flour with very low protein content by Nisshin's own technology. This can create very light and soft texture, good for sponge cakes, cookies and Japanese sweets.




3 ANGELIGHT
エンジェライト

indication of raw materials	Flour	ash content	0.36%	crude protein	7.5%
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Applications Sponge cakes, Chiffon cakes, etc.

Pastry flour that won't allow gluten formation during process of dough making. This can bring light and moist texture. Easy to be mixed with other powders, and gives stability in dough.



4 FLOWER
フラワー

indication of raw materials	Flour	ash content	0.37%	crude protein	8.3%
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Applications Japanese and Western confectioneries

Our flag-ship flour for pastries which can be used for many pastry applications. Brings stable firm texture and good for machine production.



6 ASAHI
旭

indication of raw materials	Flour	ash content	0.35%	crude protein	8.1%
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Applications Japanese Manju, Dorayaki, etc.

For traditional Japanese sweets. This brings bright color, soft and moist texture.



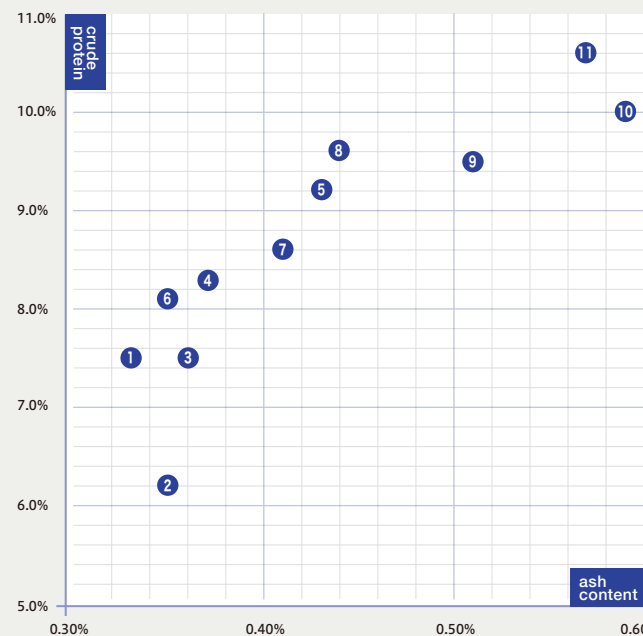
7 MARGUERITE
マーガレット

indication of raw materials	Flour	ash content	0.41%	crude protein	8.6%
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Applications Western confectioneries

Good for baking items, like wafer and corn cups. Well spread mixed in dough and create savory baked color.

[Quality matrix for Pastry flour]






5 ECRITURE
エクリチュール

indication of raw materials	Flour	ash content	0.43%	crude protein	9.2%
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Applications Baked confectioneries

100% French wheat flour, good for making baked items. With rich wheat flavor and easy collapse texture.




TOKU-OSHIDORI
特おしどり

indication of raw materials	Flour	ash content	0.35%	crude protein	-
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Applications Castella

For Castella sponge cakes, which brings good softness and moist texture, and also create smooth mouthfeel and create nice baking color.



8 MIMOSA
ミモザ

indication of raw materials	Flour	ash content	0.44%	crude protein	9.6%
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Applications Sponge cakes, Cookies, etc.

Good for soft sponge cakes with smooth mouth feels. Bring moderate hardness in case of using in baking items.

9 TOKU-OMU
特オーム

indication of raw materials	Flour	ash content	0.51%	crude protein	9.5%
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Applications Cookies, Biscuits

Well balanced protein content and its quality for pastries. Suitable for biscuits.



11 YUKI
雪

indication of raw materials	Flour	ash content	0.57%	crude protein	10.6%
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Applications Japanese Manju, Dorayaki, etc.

Well balanced protein content and its quality for pastries.


10 OMU
オーム

indication of raw materials	Flour	ash content	0.59%	crude protein	10.0%
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Applications Biscuits and Baked confectioneries

Well balanced protein content and its quality for pastries.





GRAHAM BREAD FLOUR
グラハムブレッドフラワー

indication of raw materials	Whole wheat flour	ash content	1.5%	crude protein	13.5%
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Applications Graham breads, etc.

Whole wheat fine flour grinding hard wheat. Good for Graham breads.




SUPER FINE HARD
スーパーファイン・ハード

indication of raw materials	Whole wheat flour	ash content	1.5%	crude protein	13.5%
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Applications Breads, Hard rolls, Noodles, etc.

Extra fine whole wheat flour(higher protein). Good in process to blend with other ingredients. Good for bread and noodles with smooth texture and wheat flavor.

Whole wheat flour



GRAHAM FLOUR
グラハム粉

indication of raw materials	Whole wheat flour	ash content	1.5%	crude protein	13.5%
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Applications Graham breads, etc.

Whole wheat flour grinding hard wheat. Blending 20-50% of this into bread flour makes high fiber, minerals and vitamins breads.



WHOLE WHEAT FLOUR D
全粒粉D

indication of raw materials	Whole wheat flour	ash content	1.5%	crude protein	10.5%
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Applications Biscuits, Cookies, Breads, etc.

100% Hokkaido wheat flour. Good for biscuits and cookies. Rich in fibers and minerals.




SUPER FINE SOFT
スーパーファイン・ソフト

indication of raw materials	Whole wheat flour	ash content	1.5%	crude protein	10.5%
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Applications Cookies, Biscuits, Noodles, etc.

Extra fine whole wheat flour(lower protein). Good in process to blend with other ingredients. Good for bread and noodles with smooth texture and wheat flavor.

Stone ground flour



LAWRENCE
ロレンス

indication of raw materials	Flour	ash content	1.15%	crude protein	16.0%
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Applications Baguette, Hard rolls, Fresh Noodles, Cookies etc.

Stone ground flour for breads, noodles and pastries to add rich flavor and body.



Bread Flour/Baguette Flour/
Pizza Flour

Pastry Flour/Whole Wheat Flour/
Stone-ground Wheat

Udon Noodles Flour/
Buckwheat Noodles Flour

Chinese Noodles/Variety Noodles/Dumpling Skin/
Rice Flour Products/Pre-Mix Flour for Noodles
with Carbohydrate restriction

Other wheat flour related products


Udon noodles flour

It has a chewy and elastic texture.

Can meet various requirements

of udon applications.






1 KINTOUN
金斗雲

indication of raw materials	Flour	ash content	0.34%	crude protein	8.0%
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Applications Handmade Udon Noodles

For authentic hand-made Udon noodles, which has yellowish brightness on the surface and excellent elastic texture.




2 SHIROTSUBAKI
白椿

indication of raw materials	Flour	ash content	0.34%	crude protein	8.8%
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Applications Handmade Udon Noodles

For authentic hand-made udon noodles, which has bright and light yellow color with smooth and elastic texture.




3 KINSUZURAN
金すずらん

indication of raw materials	Flour	ash content	0.37%	crude protein	9.1%
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Applications Handmade udon, fresh noodles, dried noodles

Good balance of elasticity and stickiness in texture. Sharp and bright yellowish color.




4 MENMATSURI
麵祭

indication of raw materials	Flour, Starch	ash content	0.33%	crude protein	7.8%
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Applications Fresh noodles, Frozen noodles

Transparent surface and well-balanced elastic texture.




6 SHIKI
四季

indication of raw materials	Flour	ash content	0.33%	crude protein	8.7%
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Applications Fresh noodles, Dried noodles

Good color stability and soft texture.

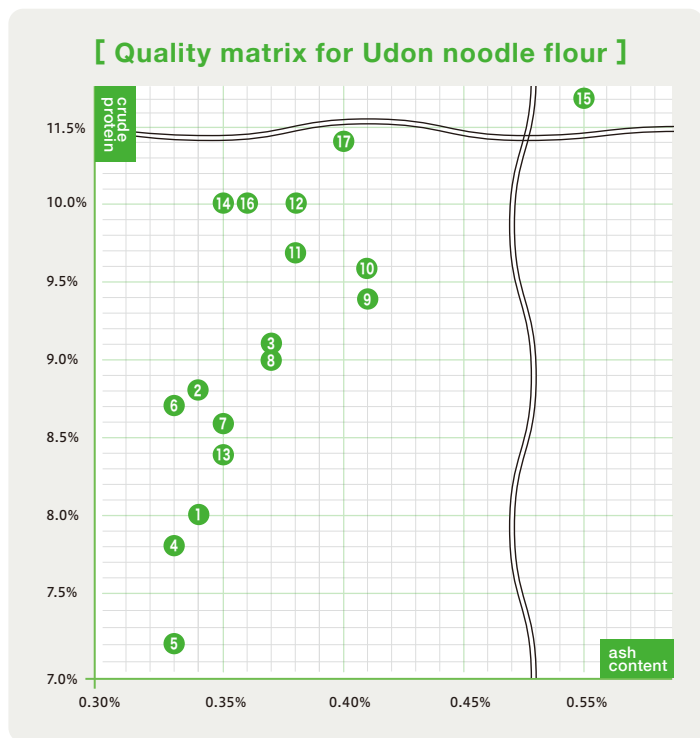



8 SAZANKA
さざんか

indication of raw materials	Flour	ash content	0.37%	crude protein	9.0%
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Applications Handmade udon, Fresh noodles, Dried noodles

Standard flour for authentic hand-made udon noodles. Good for fresh and dried noodles.





5 MEN-ISHIN
麵維新

indication of raw materials	Flour, Starch	ash content	0.33%	crude protein	7.2%
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Applications Fresh noodles, Dried noodles

Transparent surface with smooth and elastic texture.




7 SHIN MENKYOKAIDEN
真麵許皆伝

indication of raw materials	Flour	ash content	0.35%	crude protein	8.6%
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Applications Fresh noodles, Dried noodles

Special elegant texture.




9 MENHASSYU
麵八州

indication of raw materials	Flour	ash content	0.41%	crude protein	9.4%
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Applications Fresh noodles, Frozen noodles, Dried noodles

High protein flour for Udon noodles, which can bring elastic and firmer texture. Can be used in other noodle applications, such as Ramen and Yakisoba(fried noodles).



10 WARABE
わらべ

indication of raw materials	Flour	ash content	0.41%	crude protein	9.6%
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Applications Fresh noodles, Dried noodles

For firmer texture with fine flour aroma.




12 HONSYU HOKUSUI
本州北翠

indication of raw materials	Flour	ash content	0.38%	crude protein	10.0%
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Applications Fresh noodles, Frozen noodles, Dried noodles

100% Hokkaido wheat. Elastic texture.




14 KUMPU
薫風

indication of raw materials	Flour	ash content	0.35%	crude protein	10.0%
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Applications Fresh noodles, Dried noodles

100% local Japanese wheat for Udon noodles. With smooth and elastic texture.



16 DOSANKO U
道産子U


indication of raw materials	Flour	ash content	0.36%	crude protein	10.0%
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Applications Fresh noodles, Dried noodles

Made in Hokkaido with 100% Hokkaido wheat. Elastic and chewy texture.

Buckwheat noodle blending flour

(Biding agent flour for Soba noodle)




CAMELLIA
カメリア

indication of raw materials	Flour	ash content	0.37%	crude protein	11.8%
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Applications Fresh noodles, Dried noodles

For smooth and elastic texture, and good color stability when it blends with buckwheat flour.




MILLION
ミリオン

indication of raw materials	Flour	ash content	0.41%	crude protein	12.2%
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Applications Fresh noodles, Dried noodles

With good color stability, smooth and elastic texture.




MIYABI
雅

indication of raw materials	Flour	ash content	0.50%	crude protein	13.2%
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Applications Fresh noodles, Dried noodles

For smooth and crisp texture.




AOSEMI
青蟬

indication of raw materials	Flour	ash content	0.52%	crude protein	12.5%
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Applications Fresh noodles, Dried noodles

Standard blending flour for buckwheat noodles. Good balance of elasticity and crispness in texture.




11 TOKU-SUZUME
特雀

indication of raw materials	Flour	ash content	0.38%	crude protein	9.7%
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Applications Fresh noodles, Dried noodles

For chewy and elastic texture Udon noodles.



13 MUGIBATAKE
麦畑

indication of raw materials	Flour	ash content	0.35%	crude protein	8.4%
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Applications Fresh noodles, Dried noodles

100% local Japanese wheat for Udon noodles. With good wheat aroma.




15 MEN NO HINAUTA
麵ノ鄙歌

indication of raw materials	Flour	ash content	0.55%	crude protein	11.7%
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Applications Fresh noodles, Dried noodles

100% local Japanese wheat for Udon noodles. With good wheat aroma and flavor. Also good for other noodle applications.




17 HOHUN
宝雲

indication of raw materials	Flour	ash content	0.40%	crude protein	10.4%
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Applications Fresh noodles, Dried noodles

100% local Japanese wheat for Udon noodles. Elastic and chewy texture.






OCEAN
オーション

indication of raw materials	Flour	ash content	0.52%	crude protein	13.0%
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Applications Fresh noodles, Dried noodles

Standard blending flour for buckwheat noodles. Good balance of hardness and crispness in texture.



FURUSATO
ふるさと

indication of raw materials	Flour	ash content	0.70%	crude protein	13.5%
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Applications Fresh noodles, Dried noodles

Good combination with buckwheat flours even high inclusion of Buckwheat.

Flours for Ramen, Chinese noodles, Yakisoba noodles, Dumpling skin.

Varieties of noodles you like to draw, such as color, flavor and texture etc.
We can introduce wide variety of products for your menu.





1**TOKU-NUMBER ONE**
特ナンバーワン

indication of raw materials

Flour

ash content

0.34%


crude protein

11.2%

Applications

Fresh Ramen noodles, Dried noodles, Yakisoba noodles, Dumpling Skins etc.

Our flag-ship item for Chinese noodles and Ramen. Excellent texture, color stability and no appearance of small black particles.



2**MENMUSO**
麵無双

indication of raw materials

Flour

ash content

0.35%


crude protein

12.0%

Applications

Fresh Ramen noodles, Dried noodles, Yakisoba noodles, Dumpling skins etc.

Made with selected raw material wheat to realize elasticity and stability in texture.



3**REIKA**
麗華

indication of raw materials

Flour

ash content

0.34%


crude protein

10.3%

Applications

Fresh Ramen noodles, Dried noodles, Yakisoba noodles, etc.

Good for elastic and chewy texture.



4**MENYUUKI**
麵遊記

indication of raw materials

Flour, Wheat protein

ash content

0.36%


crude protein

12.3%

Applications

Fresh Ramen noodles, Dried noodles, Yakisoba noodles, etc.

Good for elasticity and stability in texture.



6**OHANABATAKE**
お花畑

indication of raw materials

Flour

ash content

0.34%


crude protein

10.5%

Applications

Fresh Ramen noodles, Yakisoba noodles, Dumpling skins etc.

Good for smooth and light elastic texture.



8**TOHRYUMON**
登竜門

indication of raw materials

Flour

ash content

0.39%

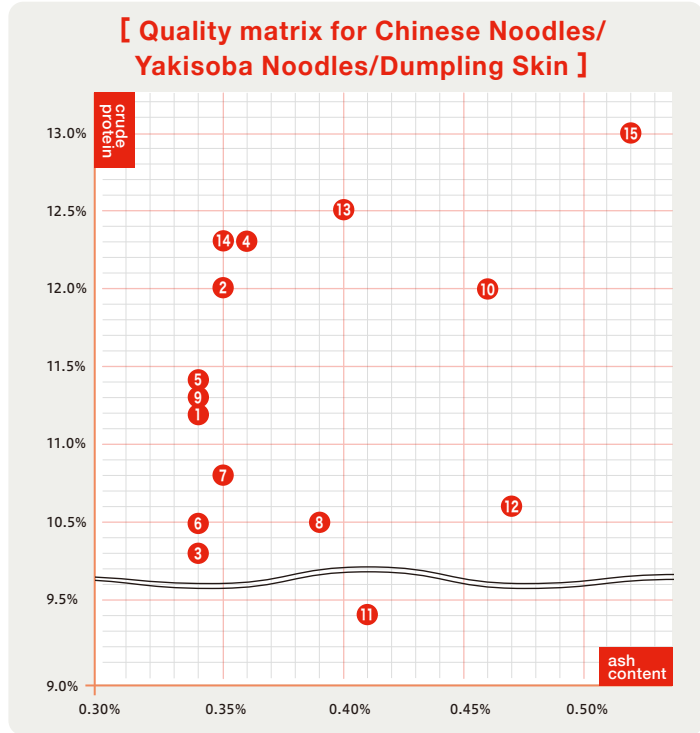
crude protein


10.5%

Applications

Fresh Ramen noodles, Yakisoba noodles

Good for soft and semi-hard texture.





5**SHIKINZAN**
紫金山

indication of raw materials

Flour

ash content

0.34%


crude protein

11.4%

Applications

Fresh Ramen noodles, Yakisoba noodles, Dumpling skins etc.

Good for elastic texture and bright surface.



7**TOKU-HIRYU**
特飛龍

indication of raw materials

Flour

ash content

0.35%


crude protein

10.8%

Applications

Fresh Ramen noodles, Yakisoba noodles, Dumpling skins etc.

Standard flour for color stability and elastic texture.



9**KOSHINOTSUBAKI**
越乃椿

indication of raw materials

Flour

ash content

0.34%

crude protein

11.3%

Applications

Fresh Ramen noodles

Good for smooth, elastic and stability in texture. Recommend to have high water content in noodles.

Bag size **25** 25kg/bag **20** 20kg/bag **15** 15kg/bag **10** 10kg/bag **5** 5kg/bag



10**WAKA**
和華

Uses 100% domestic wheat

25

indication of raw materials

Flour

ash content

0.46%

crude protein

12.0%

Applications

Fresh Ramen noodles, Dried noodles, Yakisoba noodles, Dumpling Skins etc.

100% local Japanese wheat. Good balance of elasticity and stickiness in texture.



12**KABUKIMONO**
傾奇者

25

indication of raw materials

Flour

ash content

0.47%


crude protein

10.6%

Applications

Tsuke-men(Dipping Ramen)

Specially designed for Tsukemen(dipped Ramen) noodles. Elastic texture and natural yellow color. Also good for ramen, which brings good wheat aroma.



14**MONRO**
門樓

25

indication of raw materials

Flour

ash content

0.35%


crude protein

12.3%

Applications

Fresh Ramen noodles, Dried noodles and Yakisoba noodles

Food for elastic and stability in texture.



11**MENHASSYU**
麵八州

25

indication of raw materials

Flour

ash content

0.41%


crude protein

9.4%

Applications

Fresh Ramen noodles, Frozen noodles, Dried noodles

With moderate color tone and protein content, good for many noodle applications, like Chinese noodles, yakisoba(fried noodles), Udon, and biding for buckwheat noodles.



13**ARAMUSYA**
荒武者

25

indication of raw materials

Flour

ash content

0.40%

crude protein

12.5%

Applications

Fresh Ramen noodles

Good for strong elasticity in texture with good wheat flavor.



15**OCEAN**
オーション

25

indication of raw materials

Flour

ash content

0.52%

crude protein


13.0%

Applications

Fresh Ramen noodles, Dipping Ramen noodles

Good for bold noodles with rich wheat flavor to match with garlic and other strong toppings.

Rice flour product



FUWARI
ふわり

Uses 100% domestic rice.

10

indication of raw materials

Rice flour

Applications

Roll cakes, Cookies, Chiffon cakes etc.

100% Japanese local rice. Good for soft and moist texture in sponge cakes. Also good for light crispy texture in cookies.



MINORI
みのり

Uses 100% domestic rice.

20

indication of raw materials

Rice flour

Applications

Breads, Sweet breads, Ramen noodles etc.

100% Japanese local rice. Good for soft and smooth texture with some sweetness in bread.

Premixes for Noodles with Carbohydrate restriction

M-209

M-209

25

Applications

Fresh noodles, Dried noodles

Pre-Mixed flours for varieties of noodles, such as Udon, Chinese noodles, pasta, and buckwheat noodles. This has function of reducing carbohydrate with fibers.

Bread Flour/Baguette Flour/
Pizza Flour

Pasta Flour/Whole Wheat Flour/
Stone-ground Wheat

Udon Noodles Flour/
Buckwheat Noodles Flour

Chinese Noodles/Yakisoba Noodles/Dumpling Skin/
Rice Flour Products/Pre-Mix Flour for Noodles
with Carbohydrate restriction

Other wheat flour related products

Other Wheat Flour Products

Adding more value to your menu by our wide variety of products.



Roasted Flour

This unique roasting technology can avoid gelatinization of starch, as no moisture added. Our roasting varieties bring you options for new product development, quality improvement and process improvement.

ROASTED FLOUR RD
ローストフラワーRD

indication of raw materials

Flour

Applications White sauce, Custard creams, Baked products, Choux pastries, Batters

Roasted wheat flour which has similar white color as that of wheat flour. Smooth after-taste with flavor of wheat. Good matching with flavor of butter and fruits.

ROASTED FLOUR RZ
ローストフラワーRZ

indication of raw materials

Flour

Applications Curry roux, Custard cream, Baked sweets, Choux pastries

Adding roasting and nutty flavor on baking products. Adding bitterness on custard.

Alpha Flour

Gelatinized wheat flour produced by our unique technology. This can stabilize viscosity in liquid mixing process regardless its temperature.

ALPHA FLOUR P
アルファフラワーP

indication of raw materials

Flour

Applications Instant soups, Various roux

High water-absorbency flour. Can feel less wheat flour smell, as it had been produced under high temperature and pressure.

ROASTED FLOUR RN
ローストフラワーRN

indication of raw materials

Flour

Applications White sauces, Baked sweets

Roasted wheat flour which has similar white color as that of wheat flour. Smooth after-taste with flavor of wheat. Good matching with flavor of butter and fruits. 100% Japanese local wheat.

Characteristics of the brand group

1. Improves mixing uniformity with water, milk, etc.
2. Provide good workability in process due to no gelatinization.
3. Provide less flour smell, with sweet and crisp flavor, and rich taste.
4. Make baked products more crispy.
5. Increase viscosity on white sauces and creams by reducing powdery and gelatinized texture.

ALPHA FLOUR Z
アルファフラワーZ

indication of raw materials

Flour

Applications Breads, Cereal breads, Dorayaki, Pound cakes and Dumpling skins etc.

High water-absorbency flour. Bring elastic texture on bread dough. Can feel less wheat flour smell, as it had been produced under high temperature and pressure.

Characteristics of the brand group

1. High water absorbency.
2. Adds bread moisture and elastic texture.
3. Reduces dry feeling in whole wheat or other whole grain breads.
4. Makes "Dorayaki" soft and moist.
5. Improves crisp texture of steamed cake.
6. Provides viscosity of pound cake dough not to sink other solid ingredients, like dried fruits.

Rye flour

Natural flavor and rich nutrients of Rye. Good for varieties of breads, cookies, pound cakes, etc.

Alles Fein (Whole Rye flour)
アーレファイン

indication of raw materials

Rye flour, Wheat flour

ash content

1.5%

crude protein

8.4%

Applications Rye Breads, Baked Sweets

Fine ground whole Rye flour, made in Germany blended with wheat flour. It can be used not only for authentic Rye bread, but also for various kinds of bread and baked products.



Alles Mittel (Whole Rye flour)
アーレミittel

indication of raw materials

Rye flour, Wheat Flour

ash content

1.5%

crude protein

8.4%

Applications Rye Breads, Cookies

Middle ground whole Rye flour made in Germany blended with wheat flour. It can be used not only for authentic Rye bread, but also for baked products. For cookies, it gives crunchy texture.



Mehl Dunkel (Rye flour)
メールダンケル

indication of raw materials

Rye flour, Wheat Flour

ash content

0.9%

crude protein

7.3%

Applications Rye Breads, Pound Cakes

Fine ground Rye flour made in Germany blended with wheat flour. It can be used not only for Rye bread, but also for butter cakes and pound cakes. For pound cake, it gives moist texture.



HY-GY (wheat germ)

Good for applications with health consciousness. Flake and powder type are available depending on applications.

HY-GY A
ハイギーA

indication of raw materials

Wheat germ

Applications Bread, Baked products, Cereals and Noodles

Highly nutritious wheat germ roasted at high temperature to get crispy flavor.As this is flake shape, appearance of the final product can differentiate from other products.



HY-GY SP
ハイギーSP

indication of raw materials

Wheat germ

Applications Bread, Baked products, Cereals and Noodles

Highly nutritious wheat germ roasted at high temperature to get crispy flavor. As this is powder type, can be blended with other ingredients.



Wheat Bran

Roasted wheat bran with rich nutrients, like dietary fiber.

Good for varieties of cereal products, confectioneries, breads and desserts

WHEAT BRAN M
ウィートブランM

indication of raw materials

Wheat bran

Applications Bread, Baked products, Cereals and Noodles

Fine selected roasted wheat bran. Reducing smell of bran by high temperature and put some crispy flavors. As this is flake shape, appearance of the final product can differentiate from other products.



WHEAT BRAN MP
ウィートブランMP

indication of raw materials

Wheat bran

Applications Breads, Baked products, Cereals and Noodles

Fine selected roasted wheat bran. Reducing smell of bran by high temperature and put some crispy flavors. As this is powder type, can be blended with other ingredients.

