



Health & ,
SPECIALTY
Product Guide



From ancient grains
to modern blends,

Flour Crafted

for today's baker.

At Mauri, we know that every bake represents more than just a product – it's a chance to connect with your customers and deliver something special that keeps them coming back.

That's why we've created this Health & Specialty Guide. It's a practical, easy-to-use resource that supports the evolving needs of commercial bakeries across Australia. You'll find the health and specialty flours you rely on most: from ancient grains to gluten free, high-protein, and functional blends. Backed by our consistent quality and dependable service, these ingredients are designed to help you deliver quality bakes at scale, every day.



We monitor wheat and flour quality at every stage – from grain receipt through milling, bulk deliveries, and packing – to ensure customers consistently receive products that meet our quality standards.



Devika Srinivasan

Mauri Technical Manager Wheat & Flour



We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Culinary & Specialty Flours 03

STRONG foundations. Endless possibilities.

Premium flours for noodles, pasta, steamed buns and more – crafted for versatility and performance.

Semolinas 07

GOLDEN tones. Gold-medal performance.

Versatile semolinas delivering authentic colour, texture and performance for pasta, artisan breads, specialty baking, dusting and toppings.

All Purpose Flours 08

Pure VERSATILITY. Trusted performance.

An essential kitchen staple for pastries, cakes, pizzas, batters, and sauces, delivering smooth, consistent results.

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Delicate bakes. DEPENDABLE results.

Flours designed for cakes, biscuits, and pastries – delivering lightness, texture, and reliability.

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Texture and flavour for all.

A comprehensive range of gluten free mixes and flours for inclusive baking without compromise.

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Layer in the GOODNESS.

Wholegrain, seed, and meal blends to boost nutrition, flavour, and texture in every bake.

Culinary & Specialty Flours

Every great bake starts with the right foundation. Our range of culinary and specialty flours is crafted to give commercial bakers the consistency, colour, and performance you simply can't live without. Whether you're making noodles, pasta, steamed buns or bagels, trust Mauri's premium flours to support your creativity and deliver consistently, batch after batch.

With a long heritage of quality and a commitment to innovation, our specialty flours are expertly milled to help you achieve superior texture and structure in every product. Our heritage extends to supporting our customers too. We understand your world and we're committed to your success. That's Baking Better Together.

- ✓ Versatile across bakery and food applications, suitable for noodles, pasta breads, buns and specialty range.
- ✓ Consistent and dependable results batch after batch.



For products like steamed buns, udon and dumpling wrappers where visual appeal matters, Special White Flour delivers the brightness and consistency needed for a great finish.



Tom Kennedy

Mauri Head of Technical Applications





Special White Flour

Product Code: 16778 **25kg**

Premium low ash flour with moderate to high protein levels and superior colour grade.

Application: Noodles, pasta, steamed buns & bagels.



Strong Low Ash Flour

Product Code: 100704 **25kg**

Low ash flour with high-protein levels and superior colour grade.

Application: Noodles, pasta, steamed buns & bagels.



Kangaroo Low Ash Noodle Flour

Product Code: 102448 **25kg**

Moderate protein flour with an exceptional white colour, formulated for fresh and dry noodle manufacture.

Application: Fresh and dried noodles.



Pioneer Flour

Product Code: 103891 **25kg**

High-ash, high-protein flour providing non-functional protein for binding applications and for use in pre-ferments, supporting flavour development and fermentation performance.

Application: Binders, sourdough pre-ferments, atta-style specialty breads (e.g. naan, roti) & feed applications.



Soya Flour

Product Code: 15364 **20kg**

A full fat, enzyme active soy flour which helps provide a superior white crumb colour in breads.

Application: Breads and rolls.

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Special White Flour	44473	5kg	–	–	–	192	–	–
Special White Flour	16764	10kg	–	–	–	100	–	100
Special White Flour	81820	12.5kg	90	90	–	–	80	80
Special White Flour	88903	12.5kg	–	–	90	–	–	–
Special White Flour	16778	25kg	48	48	–	–	–	–
Strong Low Ash Flour	100704	25kg	42	42	–	–	–	–
Kangaroo Low Ash Noodle Flour	102448	25kg	48	–	48	48	48	–
Pioneer Flour	103891	25kg	48	–	–	48	48	–
Soya Flour	15364	20kg	48	48	48	48	–	48
Pie Mix Complete	36278	15kg	66	66	66	66	66	66



yum! ↪



Semolinas

Mauri's semolina range is crafted for authentic texture, colour, bite and integrity in every batch. From traditional Durum Semolina to versatile Continental Sharps, Mauri supports consistency and creativity in every kitchen – whether you're hand-shaping small batches or producing at scale.

- ✓ Ideal for pasta, pizza and artisan bread applications.
- ✓ Versatile across a range of health and specialty bakery uses.
- ✓ Consistent performance, delivering reliable results in commercial production.



Durum Semolina

Delivers superior strength and golden colour expected from high-quality pasta products.

Application: Pasta, artisan breads, dusting & topping.



Hard Wheat Semolina

A hard wheat semolina made from premium white wheat.

Application: Pasta, artisan breads, dusting & topping.



Continental Sharps

Fine semolina produced from hard wheat.

Application: Dusting, topping & specialty products.

All Purpose Flours

A versatile pantry staple designed to perform across a wide range of sweet and savoury applications. From breads, cakes and pastries to batters, coatings and sauces, this flour delivers consistent results and reliable functionality in every use.

- ✓ Versatile across applications – Suitable for breads, cakes, pastries as well as batters, coatings and sauces.
- ✓ Reliable performance – Delivers consistent results with balanced structure and texture across sweet and savoury products.
- ✓ Efficient to work with – Supports smooth mixing, handling and processing in high-volume bakery and kitchen environments.



Sunfield Plain Flour

A versatile general-purpose flour with moderate protein levels.

Application: Flat bread, muffins, sauces & dusting.



Sunfield Self Raising Flour

General purpose flour complete with leavening agents to provide a light and fluffy texture.

Application: Scones, muffins & cakes.

SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Hard Wheat Semolina	76713	12.5kg	90	90	90	90	90	–
Hard Wheat Semolina	15230	25kg	–	–	48	48	48	–
Hard Wheat Semolina	102435	25kg	–	–	–	–	–	48
Durum Semolina	101795	12.5kg	–	–	–	90	–	–
Durum Semolina	16780	25kg	48	48	48	48	48	48
Semolina Sharps	16706	25kg	–	–	–	–	–	42
Continental Sharps	81386	12.5kg	90	90	90	90	–	–
Sunfield Plain Flour	85568	12.5kg	90	90	90	80	80	80
Sunfield Plain Flour	16866	25kg	48	48	48	–	–	42
Sunfield Self Raising Flour	85569	12.5kg	90	90	90	90	90	80
Sunfield Self Raising Flour	41868	25kg	48	48	48	48	–	–
Plain Flour	14999	25kg	–	–	–	48	48	–

GOODNESS

baked in



Specialty Cake, Biscuit & Pastry Flours



Whether you're baking delicate sponges, crisp biscuits or tender pastries, elevate your sweet and savoury creations with Mauri's specialty cake, biscuit, and pastry flours. Milled for lightness, consistent texture and dependable rise, you can bake with confidence knowing your flour will perform exactly as expected. We're here to help you create, innovate, and delight your customers.

- ✓ Fine, specialty-milled flours delivering light, soft cakes and crisp, delicate biscuits.
- ✓ Consistent performance for reliable results in every bake.
- ✓ Versatile across cakes, biscuits, pastries and other sweet applications.



Eagle Pie and Pastry Flour is a good all round flour for pastry that is versatile for puff and pie bottoms.



SCOTT HARRINGTON

Mauri Technical Applications Manager





Finetex Hi Ratio Cake Flour

Product Code: 28310 **25kg**

Streamed fine white chlorinated flour. Ideal to support the high sugar content in high ratio cakes to ensure cakes are light & fluffy.

Application: Sponges, angel and utility cakes & specialty food coatings.



Everest Soft Biscuit Flour

Product Code: 16836 **25kg**

Milled from low protein soft wheats that are high in starch and low in water absorption, for crispier biscuits.

Application: Biscuits, cookies, snack foods & sauces.



Pastry Flour

Product Code: 14998 **25kg**

A medium to low protein flour produced from moderate strength wheat to produce a tender and delicate result.

Application: Puff and short crust pastry, including danishes, croissants, pies & tarts.



Eagle Pie & Pastry Flour

Product Code: 16877 **25kg**

A medium to low protein flour produced from moderate strength wheat for the manufacture of pastry products.

Application: Pies and sausage rolls.

			BAGS PER PALLET AVAILABILITY BY STATE					
PRODUCT	PRODUCT CODE	WEIGHTS	NSW	ACT	QLD	VIC	SA	WA
Finetex Hi Ratio Cake Flour	28310	25kg	42	42	48	42	42	42
Everest Soft Biscuit Flour	16836	25kg	48	–	48	48	48	48
Everest Soft Biscuit Flour	103119	12.5kg	–	–	80	80	–	–
Pastry Flour	14998	25kg	–	–	48	48	48	–
Eagle Pie & Pastry Flour	16877	25kg	48	–	–	–	–	42
Eureka Medium Biscuit Flour	16914	25kg	–	–	–	–	–	42
Continental Farina	15003	25kg	–	–	–	48	–	–

Gluten Free Range



Developed to meet the needs of coeliac and gluten-sensitive customers, Mauri's inclusive gluten free range is crafted for uncompromising taste and quality. These mixes and flours deliver the taste, texture, and performance you'd expect from a leading national baking partner.

From soft breads to moist cakes and muffins, our gluten free products make it easy to expand your menu and satisfy the needs of every customer. With Mauri, you can bake with confidence – knowing that quality and care sit at the heart of every gluten free blend.

- ✓ Gluten Free Products* suitable for customers seeking gluten free options.
- ✓ Versatile for a wide range of sweet and savoury applications, from breads, cakes, muffins, slices and more.
- ✓ Reliable performance across gluten-free baking, helping achieve consistent results.



Our Gluten Free Banana Bread Mix is an extremely versatile gluten free utility cake mix. It can be used in so many cake applications even without adding banana!



JUSTIN KING

Mauri Technical Applications Manager

* Produced on equipment that also handles gluten-containing products. Each batch is tested to confirm no detectable gluten in line with FSANZ gluten-free requirements.





Gluten Free Soft Bread Mix

Product Code: 75673 **15kg**

Produces high quality, soft delicious yeast raised bread as good as the real thing. It's versatile and easy to use.

Application: Loaves, rolls & cookies.



Gluten Free Crusty Bread Mix

Product Code: 79699 **15kg**

A versatile product that provides an authentic crusty exterior with excellent crust characteristics and a soft internal crumb structure.

Application: Rolls, loaves, baguettes, cobs, vienna & Easter buns.



Gluten Free Banana Bread Mix

Product Code: 73611 **15kg**

This versatile mix maintains moistness, while delivering a smooth and rich taste.

Application: Fruit loaves, cakes & muffins.



Gluten Free Mudcake Mix

Product Code: 73612 **15kg**

Produces a consistently rich and moist crumb with a firm texture. This mix is suitable for both white and dark chocolate varieties.

Application: Mudcakes, cakes & cupcakes.

Other Gluten Free Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Gluten Free Bread Mix	A versatile and easy-to-use gluten free bread mix that delivers quality breads with great texture, volume and flavour.	61042	15kg	Loaves & rolls.
Gluten Free Flour	A specialty gluten free flour suitable for making a wide range of products; the limit is your imagination.	72813	12.5kg	Loaf bread, cakes, muffins & pancakes.
Gluten Free Sponge Cake Mix	A perfect light crumb texture for traditional sponges, cupcakes and swiss rolls.	73613	15kg	Sponge & cupcakes.
Gluten Free Muffin Mix	Produces soft, moist muffins with a delicious taste and texture.	75672	15kg	Muffins.
Gluten Free Frosting Mix	A versatile gluten free frosting mix delivering smooth texture, consistent performance, and easy handling for a wide range of bakery applications.	87996	15kg	Cakes, cupcakes, muffins, slices, donuts & other gluten free bakery applications.

SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Gluten Free - Flour	72813	12.5kg	80	80	80	80	–	80
Gluten Free - Crusty Bread Mix	79699	15kg	66	66	66	66	–	66
Gluten Free - White Bread Mix	61042	15kg	66	–	–	66	–	–
Gluten Free - Soft Bread Mix	75673	15kg	66	66	66	66	–	66
Gluten Free - Banana Bread Mix	73611	15kg	66	66	66	66	–	66
Gluten Free - Muffin Mix	75672	15kg	66	66	66	66	66	66
Gluten Free - Mudcake	73612	15kg	66	66	66	66	–	66
Gluten Free - Sponge Cake	73613	15kg	66	66	66	66	66	66
Gluten Free - Frosting Mix	87996	15kg	66	–	–	–	–	–





Grains & Meal Blends

Bring nutrition, flavour and texture to your baking with grains and meal blends. Our carefully curated range of wholegrain, seed, and meal products is designed to help you create breads, rolls, and cereals that stand apart for their wholesome goodness.

Mauri's blends are easy to incorporate and deliver consistent results, supporting your commitment to health and quality. Partner with Mauri to offer your customers more taste, more nutrition, and more reasons to come back for another tasty bite.

- ✓ Adds texture, grain character and visual appeal across breads, rolls and specialty products.
- ✓ Consistent performance for reliable processing and uniform results across a wide range of applications.
- ✓ Versatile inclusions and meals that enhance flavour, nutrition and product differentiation.



We use the Mauri's Mega Grain in our grain bread. It has 10 different grains and is seriously good, and you don't have to soak it!



Ray Johns

The Red Hill Baker

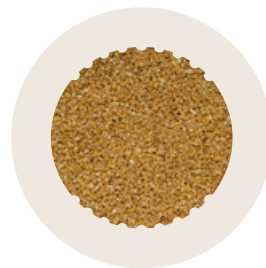




Mega Grain Mix



Harvest Seed Blend



Kibbled Wheat

Grains & Meal Blends Summary

				BAGS PER PALLET AVAILABILITY BY STATE					
PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	NSW	ACT	QLD	VIC	SA	WA
Harvest Meal Premix	A wholegrain flake concentrate with a unique blend of bran and germ which, when combined with flour, can deliver the goodness of wholegrain in a wholemeal style product.	82652	10kg	48	–	42	48	–	42
Mega Grain Mix	A convenient no-soak blend of grains and seeds containing malted wheat flakes, rolled oats, barley, triticale and rye, combined with maize grits, buckwheat, linseed, kibbled soy and sunflower seeds for added texture, flavour and visual appeal.	62685	20kg	40	40	40	40	–	40
Harvest Seed Blend	Includes canola, linseed, sunflower seeds & pumpkin seeds.	73032	20kg	54	–	54	54	–	54
Kibbled Wheat	Cracked wheat grains that deliver texture and visible grain pieces across a variety of applications.	16356	25kg	45	45	45	45	–	–
Crushed Wheat	Cracked wheat grains that deliver texture and visible grain pieces across a variety of applications.	102292	20kg	–	–	–	–	–	40
Fine Ground Meal	A fine ground wholegrain concentrate with a unique blend of bran and germ which when combined with flour can deliver the goodness of wholegrain in a wholemeal style product.	63297	20kg	42	–	–	–	–	–
Seven Grain & Seed Mix	Includes rolled malted wheat flakes, linseed, oat flakes, rye, wheat bran, kibbled soy, triticale & sunflower seeds.	36270	15kg	66	66	66	66	66	–
Linseed	A nutritious seed that adds colour, texture and healthy goodness across a variety of applications.	42438	15kg	66	66	66	–	–	66
Kibbled Rye	Cracked rye grains that delivers texture and visible grain pieces that can be used across a variety of applications.	42170	20kg	60	60	60	60	–	–
Crushed Rye	Cracked rye grains that delivers texture and visible grain pieces that can be used across a variety of applications.	39017	20kg	–	–	–	–	–	40
Dark Roasted Malt Flour	Roasted barley malt, enhanced flavour and colour.	61326	25kg	40	40	40	40	–	40
Sesame Seeds	Sesame seeds provide visible creamy-white seeds with mild, nutty crunch in breads, rolls, cereals, and health foods for enhanced flavour, texture & visual appeal.	35080	15kg	60	60	60	66	–	60
Malted Wheat Flour	Added to correct amylase enzyme activity and to adjust/quicken fermentation. Diastatic malt is naturally rich in fermentable sugars and provides alpha-amylase to break down starch.	84946	25kg	20	20	20	20	–	20
Kibbled Purple Wheat	Purple kibbled wheat pieces that add distinctive colour, texture and variety to wholegrain breads, rolls & grain blends.	60649	25kg	40	40	40	40	40	–

BAKING BETTER TOGETHER



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