



Wildfarmed Pizza Flour

Product Images



Description

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Additional Information

SKU	56903
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About Producer	Founded over 15 years ago, Wildfarmed offers a thoughtfully curated selection of flours, including strong white bread flour, wholemeal, all-purpose (plain), cake flour, and specialised blends for pizza and flatbreads. At the heart of Wildfarmed's mission is a commitment to regenerative farming—working closely with farmers who prioritise soil health and biodiversity. All crops are grown without the use of herbicides, fungicides, or pesticides, ensuring a more sustainable future for food and farming.
Energy (Kcal)	360
Energy (KJ)	1530
Fat	0.6
of which saturates	0.12
Fibre	2.7
Ingredients	Wheat Flour [Wheat flour, calcium Carbonate, Iron, Niacin (B3), Thiamine (B1)], Vitamin C.
Brands	Wildfarmed
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Halal, Lactose Intolerant
Protein	12.7
Salt	0.025
Size	16kg
Pack Size	1
Storage Instructions	Store in a cool, dry place.
Country of Origin	Great Britain

