



CHOOSE THE RIGHT FLOUR FOR EACH RECIPE:

	SI TYPE	HR TYPE	IT TYPE	STRENGTH (W)	sourdough		phyllo dough	dough with baking powder	choux pastry	pancakes	flour to thicken soups and sauces		
					leavened dough	puff pastry	sponge cake dough	shortcrust pastry	potato dough	dumplings, spoon dumplings	dough for "zganci"		
Manitoba flour "0"	>500	>500	0	>350	●	●							
Manitoba flour "00"	500	500	00	>350	●	●							
Golden flour	500	550	00	>280	●	●	●						
Primorska special white flour	400	400	00	>230	●		●	●	●		●		●
White wheat flour	500	550	00-0	250-280	●			●	●		●		●
Semi-white wheat flour	850	850	2	>200	●								●
Wholemeal wheat flour					●								
Dark wheat flour	1100	1100		>170	●								●
ORGANIC white wheat flour	500	550	00-0	240-270	●								
Special home-baking pastry flour	400	400	00	>260	●		●	●	●		●		●
Special flour for potica	500	550	00-0	270-300	●								
Special doughnut flour	500	550	00-0	260-290	●								
Special pizza flour	500	550	00-0	280-320	●								
Coarse flour	400	400	00					●				●	
White spelt flour					●	●		●	●		●		●
Wholemeal spelt flour					●	●		●	●		●		
Maize flour					use with other flours	use with other flours		use with other flours	use with other flours	use with other flours	use with other flours		●
Buckwheat flour					use with other flours	use with other flours		use with other flours	use with other flours	use with other flours	use with other flours		●