

OUR SPECIAL FLOURS.

Special products require special flours. With the special flours from Pfahnl you can also make products other than bread rolls etc.!

POWER FLOUR HIGH-PROTEIN FLOUR.

The power package among the Pfahnl flours. A special sieving technology gives the flour a very high protein content and small amounts can be added to standard recipes. The flour creates an elastic dough with a dry surface, which makes it better for use in machines. By the time you see the baking results at the latest, you'll be impressed by the larger volume created by our high-protein flour.



WHOLEGRAIN FLOUR.

Are you looking for the perfect flour for your sourdoughs or poolish? The high-gluten wheat flour with a high degree of fineness is ideal for this but can also be used for direct handling. The wholegrain flour enables the dough to absorb a lot of water and creates large pores. This gives the bread a crumb that is full of character and has a particularly aromatic taste.

BUREK FLOUR.

Flours with a low-ash content and light flours that are guaranteed to be free of specks thanks to the latest online measurements. Are you looking for a flour for making particularly thin doughs? With its very elastic gluten and strong bite, the Burek flour is exactly what you need!





POWDERED FLOUR.

The best of two worlds. The Pfahnl powdered flour is the perfect combination of wheat flour and rye flour. Potato starch is added to the powdered flour to make it as free flowing as possible. Throughout the process, the Pfahnl powdered flour enables you to create an appealing look, better crunch and a nicer shape.

WAFFLE FLOUR.

Our high-quality waffle flour lets you make the perfect waffles. Thanks to its low protein and wet gluten content with an adapted viscosity, the finished mixture can be easily poured into the waffle iron to create a particularly delicious and visually appealing form and structure.



BAGUETTINO FLOUR.

French-style flour – with Austrian quality. The special gluten content creates a short bite yet still provides sufficient energy. The flour is prepared using natural ingredients and guarantees the perfect baguette with long-lasting crustiness – made in Austria.