

**Product Catalog of Zhaoqing Four Gardener Flour Co.,Ltd.**

Flour Type	Name of product	Specifications				Description	Application
		Moisture (%)	Ash (%)	Wet Gluten (%)	Water Absorption (%)		
Bread Flour	"33" Japanese Style Exclusive Bread Flour	≤14.0	0.42±0.02	34.0±1.0	65±1.0	100% from high quality imported wheat. Strong gluten, low ash, high water absorption. Excellent performance in dough handling and flexibility in fermentation. Bread has good volume, high yield, delicate structure, good taste and long shelf life.	Japanese Style Toast,Loaf Bread, Sweet Bread
	JIN JIA FU Bread Flour	≤14.0	0.52±0.02	36.0±1.0		100% from high quality imported wheat. Strong gluten, high water absorption. Good performance in dough handling and flexibility in fermentation. Bread has good volume, high yield, delicate structure and good taste.	For pullman, roll, European (e.g.Baguette & Dannish) and Japanese bread
	JIA FU Bread Flour	≤14.0		34.0±1.0	100% from high quality imported wheat. Strong gluten, high water absorption. Good performance in dough handling and flexibility in fermentation. Bread has good volume, delicate structure and good taste.	For pullman, roll, European (e.g.Baguette & Dannish) and Japanese bread	
	JIN QI XING Bread Flour	≤14.0		33.0±1.0			64±1.0
	JIA FU 500 Bread Flour	≤14.0	64±1.0		For all kinds of bread		
	BAI HE HUA Bread Flour	≤14.0				64±1.0	For all kinds of bread
	BAI HE HUA 500 Bread Flour	≤14.0	0.65±0.02	33.0±1.0	Made from good quality imported wheat and domestic wheat. Strong gluten, high water absorption. Good performance in dough handling and flexibility in fermentation. Bread has good volume and high yeild.		
	QI XING Bread Flour	≤14.0					
Cake Flour	"33" Japanese Style Exclusive Cake Flour	≤14.0	0.40±0.02	20.0±1.0	55.0±1.0	100% from high quality imported wheat. Fine processed to satisfy specifications of Japanese Style end products. Low and soft gluten, low ash. Cake has bright color and melts in mouth. Steam bun has genuinie white color and comfortable spongy taste.	All kinds of Japanese Style Cookies, Cakes and Snacks
	JIA DE Cake Flour	≤14.0	0.40±0.02	21.0±1.0	55.0±1.0	100% from high quality imported wheat. Low and soft gluten, low ash. Cake has soft and bright color, melts in mouth, and steam bun has natural white color with nice taste.	For top grade chiffon cake, Japanese cake and roast pork steam bun
	BAI HE HUA Cake Flour	≤14.0		22.0±1.0		100% from high quality imported wheat. Low and soft gluten, low ash. Cake has soft and bright color, melts in mouth.	For top grade chiffon cake, pound cake, Suzhou/Chaozhou/Cantonese mooncake
	YIN QI XING Cake Flour	≤14.0	0.42±0.02		24.0±1.0	56.0±1.0	Made from good quality imported wheat and domestic wheat. Medium and soft gluten. Cake has soft structure and nice taste.
	BAI HE HUA 500 Cake Flour	≤14.0		58.0±1.0			For steam bun, stuffed steam bun and roast pork steam bun
	QI XING Cake Flour	≤14.0					
	High gluten Flour	BAI HE HUA High Gluten Flour	≤14.0	0.42±0.02	≥30.0	63.0±1.0	100% from high quality imported wheat. Strong gluten, low ash. End product has glossy color, smooth and chewy mouthfeel.
JIA FU PA150		≤14.0	≥28.0		62.0±1.0	Made from good quality imported wheat and domestic wheat. Low ash, medium resistance and extensibility. End product has natural white color and nice mouthfeel.	For all kinds of noodle and soda biscuit
QI XING High Gluten Flour		≤14.0					
Biscuit Flour	QI XING Low Gluten Flour	≤14.0	0.65±0.02	26.0±1.0	57.0±1.0	Made from good quality domestic wheat, has medium resistance and extensibility. End product is crisp and has no dregs.	For cookie and wafer
	QI XING High Gluten Special Flour ( For Soda Biscuit)	≤14.0	0.45±0.02	≥28.0	62.0±1.0	Made from good quality imported wheat and domestic wheat. End product is crisp, has flexibility in shaping and is fast in proofing.	For soda biscuit
Special use Flour	"33" Strong Gluten Flour	≤14.0	0.46±0.02	≥60.0	≥70.0	High and strong gluten, low ash. End product has nice color and taste.	For top grade fresh noodle, sachima and Cantonese wonton wrapper
	JIA FU Sachima Flour	≤14.0	0.68±0.02	≥55.0		High and good quality gluten. Sachima has low oil absorption and works fast in proofing. It has nice color and tastes soft and tender.	For fresh noodle, sachima and wonton wrapper
	QI XING Durum Flour	≤14.0	0.52±0.02	35-38	≥65.0	Made from durum wheat through special peeling techniques	For spaghetti, pasta and macaroni
	JIA FU Atta Flour	≤14.0				Made from durum wheat through special peeling techniques	For flatbreads like chapati, roti and puri
	Pizza Flour	≤14.0		28.0±1.0	61.0±1.0	Made from good quality imported wheat, has medium gluten and is fast in proofing. End product has flexibility in shaping, has nice roasted color and good taste.	For pizza
	Udon Noodle Flour	≤14.0	0.40±0.02	21.0±1.0	55.0±1.0	The noodle has glossy color and soft & smooth texture.	For udon noodle