



ZENITH ECLIPSE JOURNAL

WHEAT FLOUR

Flour with a purpose.

Bread. Biscuits. Everyday production. Begin with the product you make, connect flour composition with dough performance, then bring the specification and delivery plan together.

THE COVER STORY

Start with the application and milling identity.
Read composition and performance together.
Connect lot approval with production and freight.

03

SELECT YOUR PRODUCT

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

Begin with what you bake.

A flour name opens the enquiry. The recipe, production line and acceptance tests turn it into a useful buying specification.



BUILT AROUND YOUR END USE

We review wheat flour enquiries for industrial bakeries, food manufacturers, distributors and institutional buyers. Tell us the finished product, mixing and baking process, and the flour performance your team needs.

Separate refined common-wheat flour from whole-wheat flour, then declare any fortification, additives or treatments. Codex CXS 152 covers its defined refined wheat flour scope; whole-wheat flour requires a separate product definition.

Build the offer around measurable composition and application tests. Add trial approval, quantity, packing and the receiving schedule. Our team will review the proposed milling source and delivery scope against that brief, with origin and product claims confirmed in writing.

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- 04** Connect analysis with performance
- 05** Plan the flour intake
- 06** Align release and delivery
- 07** Build the flour RFQ
- 08** Talk to our team

PRODUCT PORTFOLIO

Choose the flour application.

Commercial flour names need an application brief. Agree the milling identity, composition and performance required for your finished product.



01 All-purpose flour

Refined common-wheat flour for a defined range of bakery or kitchen uses. Set protein, ash and dough requirements around your recipes; all-purpose does not establish one international grade.

02 Bread flour

Start with loaf style, fermentation and mixing conditions. Agree protein basis, gluten quality and suitable dough tests, then approve the offered flour through a trial that reflects your production process.

03 Soft-wheat bakery flour

For a biscuit, cake or pastry brief, describe the texture and processing needs. Specify wheat or blend identity, composition and relevant application tests rather than treating soft wheat as a complete specification.

04 Whole-wheat flour

Confirm the applicable whole-wheat definition, milling description and particle distribution. Include bran and germ handling, storage expectations and recipe trials. Refined-flour limits do not automatically describe this material.

05 Fortified flour

Name the destination programme, required nutrients and addition rates, units, tolerances and verification method. Confirm premix, labels and documentation for the offered flour; fortification is not a universal recipe.

THE BUYER'S QUALITY GUIDE

Connect analysis with performance.

Agree methods, units and reporting bases. Composition and dough behaviour answer different questions about the same flour lot.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & declarations	Record wheat type, refined or whole-wheat identity and milling description. Declare fortification, additives, treatments and wheat allergen information. Check the destination's required product and label definition.
Protein & moisture	State protein method, nitrogen conversion factor and moisture basis. Keep measured moisture with the result. Compare offers on the same basis; protein alone does not establish baking performance.
Ash & particle profile	Name the ash method, incineration conditions and reporting basis; ISO 2171:2023 is a reference. Add particle-size criteria where needed. Ash limits depend on the flour identity and application.
Falling number	Specify ISO 3093:2009 or the agreed method and report seconds. Interpret this viscosity-based indicator of alpha-amylase activity against the process and recipe; a higher result is not always better.
Gluten & dough tests	Name wet-gluten and gluten-index methods, such as ISO 21415-2:2026. Use agreed rheology tests: ISO 5530-1:2026 covers farinograph water absorption and mixing behaviour. Approve against the recipe.
Lot approval & safety	Agree representative sampling, retained samples and trial acceptance. Set relevant contaminant and microbial checks. Ordinary flour is generally raw; ready-to-eat use needs an appropriate validated treatment.

A flour result needs a recipe context.

SOURCE READING
[Codex / Wheat flour identity](#)
[ISO / Ash method](#)
[ISO / Water absorption and mixing](#)

PACKING & RECEIVING

Plan the flour intake.

Match food-contact packaging, handling and storage with the production site before the loading plan is confirmed.

01

BAGS / BAKERY

Bags for production

Specify net weight, liner or barrier needs, closure, pallet arrangement and lot marks. Include destination labels, flour identity and fortification information where required. Agree warehouse handling and inspection.

02

BIG BAGS / FACTORY

Big-bag handling

Share lifting, discharge and dust-control requirements, alongside food-contact pack suitability. Confirm the receiver's equipment and handling limits. Agree the feasible configuration for the offered flour and quantity.

03

BULK / INTAKE PLAN

Suitable bulk systems

For a feasible bulk flour route, identify dedicated receiving silos, transfer connections and discharge arrangements. Confirm hygienic transport, traceability and moisture protection through loading, transfer and receipt.

Let the bakery define the intake.

Keep storage dry and protected from pests, odours and cross-contamination. State the intended storage period, stock rotation and receiving checks when reviewing the offered flour. Packaging and bulk options depend on the mill, quantity and route. The quotation confirms available packs, labels and loading arrangements.

Align release and delivery.

Bring flour approval, cargo readiness and the receiving schedule into the same commercial plan.

OCEAN

ROAD

RAIL

MULTIMODAL

We review flour and freight requirements together. Share the application, offered identity, quantity, packing and receiving place. Include the time needed for laboratory review and production trials before fixing the loading window.

01 Define the delivery

Name the Incoterms® 2020 rule and exact port or place. Align loading, carriage, insurance and destination handling so the flour quotation and freight scope cover the same responsibilities.

02 Connect lot and records

Agree the flour COA, origin evidence, packing list and transport record. Add fortification, treatment, allergen or other declarations needed for the product and destination; confirm issuers and deadlines.

03 Coordinate approval

Link samples, trials and release decisions with cargo readiness and receiving appointments. Confirm food-import requirements and the agreed transport hygiene checks. Keep lot, pack and seal references through handover.

SOURCE READING

[ICC / Incoterms 2020](#)

PROCUREMENT WORKSHEET

Build your wheat flour RFQ.

Give commercial, bakery, laboratory and freight teams these eight details for a comparable offer.

YOUR WHEAT FLOUR ENQUIRY / EIGHT DETAILS

- ☐ Finished product, recipe, process and required application trial
- ☐ Refined or whole-wheat identity, wheat type and milling description
- ☐ Protein, moisture, ash and particle requirements with methods and bases
- ☐ Falling number, gluten and rheology tests with acceptance criteria
- ☐ Fortification, additives, treatment, allergen and destination label requirements
- ☐ Quantity, pack, lot marks and receiving or silo arrangements
- ☐ Destination, Incoterms® rule and shipment or arrival window
- ☐ Sampling, safety checks, approval steps and required documents

Still defining the specification?

Start with the finished product, flour identity, volume and destination if the specification is developing. Share the test methods and production trials your team uses. Identify essential limits and approvals. Our team will confirm the proposed flour, evidence, packing and delivery scope in writing.

[SEND YOUR WHEAT FLOUR REQUIREMENTS](#)



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YOUR NEXT WHEAT FLOUR PURCHASE

Your product. Your requirements.

Let's connect the details.

Share the bakery application, flour identity, composition and dough requirements, quantity, packing and destination. Our team will review your wheat flour enquiry and confirm the applicable product and delivery scope.

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Availability, origin, milling, treatments, analysis, certifications, prices, packing and delivery terms are confirmed in the offer and contract. Application suitability is established through agreed evidence and trials. Images provide editorial context.