

FLOURS

2026 EDITION PRODUCT FOCUS



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BakeRite

INGREDIENTS FOR SUCCESS

Introduction

BakeRite® is the market leading importer, stockist and blender of healthy, natural, and 'Free From' ingredients for the specialist bakery and food & drink markets.

BakeRite® is the 'Brand behind the best brands™' and your assurance of quality this time, next time and every time.

Mission

Delivering world class service supplying free-from ingredients and blends to the best brands.



Quality

BakeRite® puts quality first. BRCGS Grade AA and EU organic certified, we source premium ingredients globally, ensuring consistent, compliant supply and long-term relationships.



What we do...



SpotBuy

Premium quality free-from ingredients delivered next day.



ContractServ

Enjoy preferential locked-in rates for your annual production requirement. Stock held near your site(s) and delivered exactly when you need it.



ProRange

BakeRite® functional ingredients and replacers



Hi-Perform

BakeRite® specialist blends.



Tech360

360degree technical support from our food-scientists and hands-on free-from bakers.



BakeRiteNPD

Committed to making your product the best it can be.



Premix

Your blend delivered when and where you need it.



BlendPak

Your blend retail packed and supplied to your specification.

Sample Service...



FastSample

Simply select the ingredient(s) you require, via the 'Request your free sample' button, complete your details & we will get your samples on the way!



Request your FastSample



How we supply...



Bespoke Bag/Boxes



25Kg BakeRite Sack



Bulk Bag



Truck Load



Tanker Load

> Maize Flours



Maize Flour has become a major player in the Free from and gluten free market. It is a versatile non claggy product and has easy to mix characteristics that make it a favourite. Maize flour can be used on its own as a porridge and as a coarse polenta type grit in Italian recipes. It is a great addition to your gluten free range. Maize contains a fair percentage of both protein and fibre, whilst also offering a good source of minerals and vitamins.

FMT-269	Conventional Flour: Produced by milling kernels of maize to form a fine yellow flour.
FMI-030	Conventional Flour: Produced by milling kernels of maize to form a fine yellow flour, of Italian origin.
FMI-032	White Flour: Produced from dry milled degerminated maize kernels. A good choice for white bread.
FMS-100	Whole Grain Flour: Improved health benefits due to higher nutritional content. Used to achieve a whole-grain product.
FMS-281	Hi-Fibre Flour: Enhanced fibre content. Used to increase the fibre content of finished product.

Benefits

- Blends well with other food ingredients.
- Its non claggy characteristics help give products a lighter texture.
- Increases bread volume and resistance to industrial processing.
- Ideal for low viscosity and lighter textured products.

Applications

- Can be used for breading and in combination with other flours in baked goods.
- Used as an ingredient in pancake mixes, tortillas, cakes, pastries and crackers.
- Beneficial as a thickener in bakery and meat industries.



> Rice Flours



Rice is one of the most important alternative ingredients to wheat and is widely used in gluten free baking. Light and easy to digest, rice is low in fat and contains many valuable nutrients such as vitamins B & E and potassium. Rice is commonly used as a flour or starch to thicken or to improve the texture of gluten free products.

FRM-010	Fine Flour: Produced from broken white rice that has been finely milled and sieved. Applicable as a thickener for soups and stews.
FRM-020	Fine Flour Heat Treated: Produced from broken white rice that has been finely milled and sieved. Applicable as a thickener for soups and stews.
FRM-060	Extra Fine Flour: Has a soft, extra fine consistency. Helps eliminate granular texture in bread and cakes.
FRM-030	Extra Fine Flour Heat Treated: Has a soft, extra fine consistency. Helps eliminate granular texture in bread and cakes.
FRM-219	Whole Grain Brown Flour: Is used to give bakery products a light brown colour. Aids digestion.
FRM-120	Rice Cones: are produced from broken white rice that has been ground and sieved. Reduces stickiness.
FRI-015	Stabilised Rice Bran: is the vitamin-rich outer layer of rice that has been processed to prolong shelf life whilst maintaining its nutritional value.

Benefits

- Good source of many nutrients.
- Low in fat.
- Has a fine consistency similar to wheat flour.
- Excellent thickener and water binder.

Applications

- Used in the manufacture of bread, snacks, breakfast cereals bakery products and food coatings.
- Perfect for use in low fat applications.
- Used as an alternative to wheat flour.



> Native Flours



Buckwheat Flour

Buckwheat Flour is produced by de-hulling and milling grains of buckwheat to form a beige coloured powder. Found in the cooler climate of Europe and parts of China, buckwheat grows best where there are adequate levels of precipitation. Buckwheat is an excellent source of nutrition, containing good levels of protein and minerals such as magnesium and copper.

Benefits

- Contains high levels of protein.
- Suitable as a thickening and binding agent.
- Has a nutty and slightly earthy taste.
- Becomes gelatinous when heat is applied.

Applications

- Ideal substitute for all-purpose flour.
- Commonly used in pancake mixes and other bakery products.
- Works best when combined with other whole-grain flours.



Cannellini Bean Flour

Cannellini Bean Flour is a gluten-free, high-protein flour made from finely ground cannellini beans. It has a mild, slightly nutty flavour and is rich in fibre, making it a nutritious alternative to traditional wheat flour. This flour is often used in gluten-free baking, thickening soups or sauces, and creating savoury dishes like fritters or pancakes. Its smooth texture and nutritional benefits make it a versatile ingredient in various recipes.

Benefits

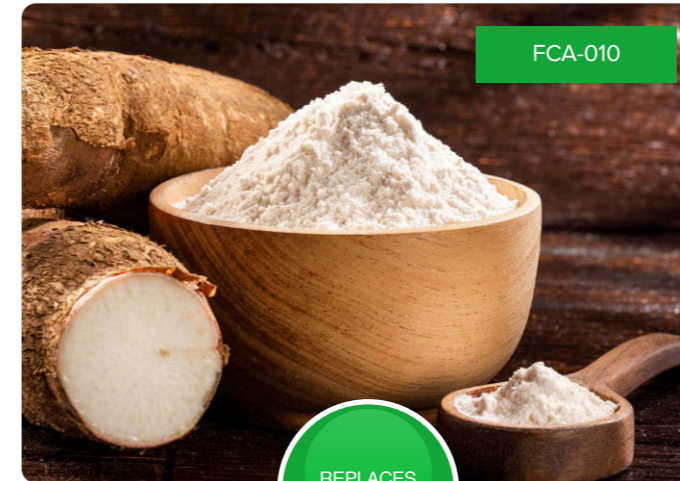
- High in Fibre which aids digestion.
- Rich in Plant Based Protein.
- Adds Carbohydrate.
- Good source of essential minerals.
- Its low glycemic index makes it a great option for people looking to maintain steady energy levels throughout the day.
- Clean Label.

Applications

- Baking.
- Pancakes and Waffles.
- Thickening Agent.
- Fritters and Patties.
- Pasta and Noodles.
- Smoothies and Shakes.



> Native Flours



Cassava Flour

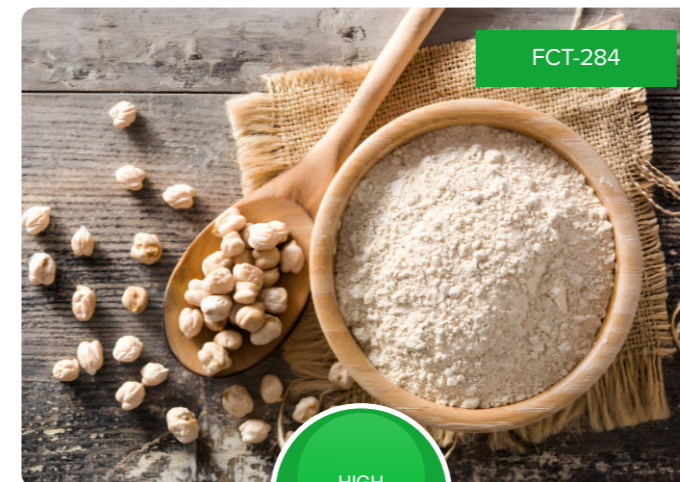
Cassava Flour is produced from whole cassava roots that has been dried and milled to form a creamy white powder. Cassava is a perennial plant that grows best in tropical climates, under moist, fertile, and well-drained soils. First cultivated in South America, the cassava root became a staple food for the natives of that region due to its valuable nutritional benefits.

Benefits

- Contains beneficial levels of fibre and is low in fat.
- Closely mimics the structure, texture, and taste of wheat-based products.
- Due to partial gelatinization, the flour has a high water binding capacity.
- Offers a high degree of expansion under optimal extrusion condition.
- Good thickener due to high starch content.

Applications

- Can be used as a substitute for wheat flour.
- Can be used to give products a light colour, smooth surface and closed structure.
- Produces excellent coatings when used in batters.



Chickpea Flour

Chickpea Flour is also known as gram flour or garbanzo bean flour. Chickpea is grown in many places all over the world. Chickpea contains high levels of protein and fibre and is also considered to be a good source of iron, phosphorus, and folic acid. Grown in at least 35 countries, chickpea has been recognized as the third most important pulse in the world.

Benefits

- Contains high levels of both protein and fibre.
- It is a soft protein that acts in a similar way to egg protein.
- Has a rich pulse flavour and a beige, tan colour.
- Well suited to savoury products.

Applications

- Commonly used as a substitute for wheat flour in baking.
- Also used to replace egg in certain applications.
- Can replace up to 25% of the flour in your baking to increase protein and fibre.



> Native Flours



Full Fat Soya Flour

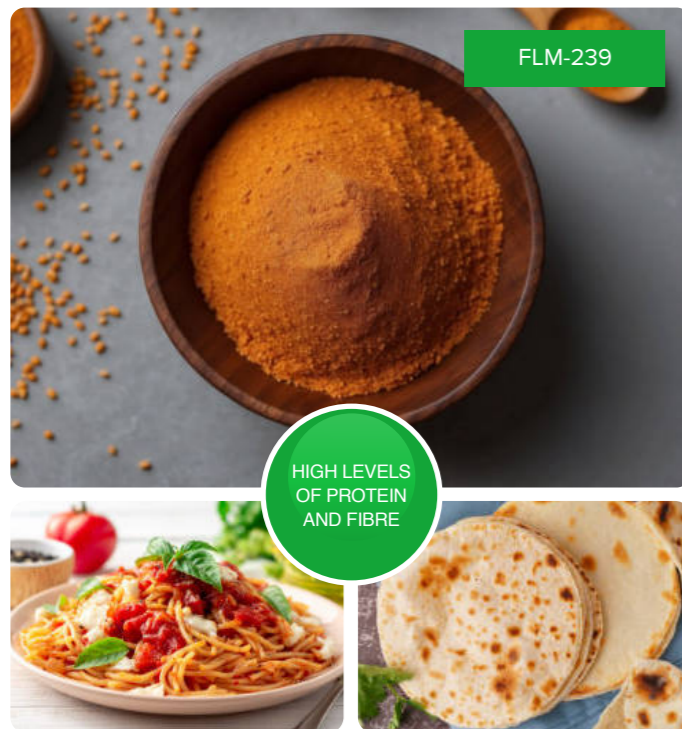
Soya Flour is produced from soybeans that have been dehulled and milled into a fine powder. This high protein flour can be used as a substitute or conjunction with wheat in baked products. Commonly used with “binding” starches such as tapioca, maize etc. The quality protein that is associated with soya is used in bread improvers and many baking recipes where functional strengths are required.

Benefits

- Enzyme active.
- Contains high levels of both protein and fibre.
- Adds smoothness to doughs that eases rolling.
- An all-round baking ingredient that contributes many benefits to mixes.
- Gives a firm bread texture similar to wheat-based bread.
- Low in carbohydrates.

Applications

- Can be used in many bakery products to increase protein level and shelf life.
- Used in bread, pies, biscuits, doughnuts, cakes, pasta and pancake mixes.
- Widely used for its nutritional benefits and versatility in bakery products.



Red Lentil Flour

Red Lentil Flour is a gluten-free, high-protein flour made from finely ground red lentils. It has a mild, earthy flavour and is rich in fibre, iron, and essential minerals. This flour is commonly used in gluten-free baking, as a thickener for soups and sauces, and in savoury dishes like pancakes, flatbreads, and fritters. Red lentil flour is an excellent source of plant-based protein, making it a great addition to vegetarian or vegan diets. Its versatility and nutritional profile make it a popular choice for both traditional and innovative recipes.

Benefits

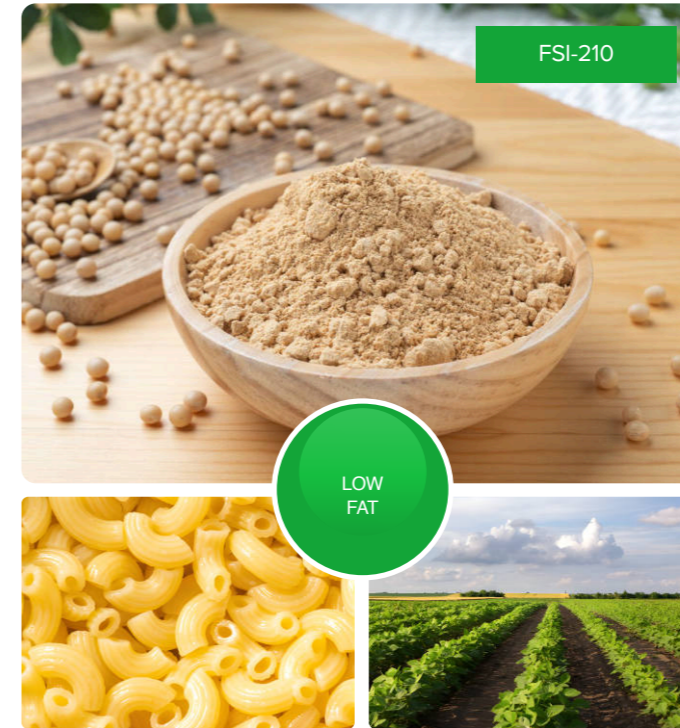
- High in plant-based protein.
- Rich in fibre.
- Good source of iron.
- High in folate.
- Contains magnesium and potassium.
- Gluten-free.

Applications

- Baking.
- Pancakes and Waffles.
- Flatbreads.
- Fritters and Patties.
- Thickening Agent.
- Noodles and Pasta.
- Smoothies and Shakes.



> Native Flours



Low Fat Soya Flour

Defatted Soya Flour is produced from soya beans that have been dehulled, milled and processed to form a low fat fine flour. This high protein flour can be used as a substitute or conjunction with wheat in baked products. Commonly used with “binding” starches such as tapioca, maize etc. The quality protein that is associated with soya is used in bread improvers and many baking recipes where functional strengths are required.

Benefits

- Low in fat and carbohydrates.
- Contains high levels of both protein and fibre.
- Adds smoothness to doughs that eases rolling.
- An all-round baking ingredient that contributes many benefits to mixes.
- Gives a firm bread texture similar to wheat-based bread.

Applications

- Can be used in both sweet and savoury dishes.
- Commonly used in bakery products.
- Widely used for its nutritional benefits and versatility in bakery products.
- Used for extruded products due to low fat content.



Milled Linseed

Milled Linseed is produced by milling the small linseeds to form a coarse flour. Linseed (also known as flaxseed) is best grown in the cooler, moist climate found in countries like Canada, China, and Russia. Linseed is a rich source of protein, fibre and many other nutrients such as iron and calcium. In ancient times, linseed was cultivated for its fibre which was used as a textile, but linseed is now also grown for its nutritious seeds.

Grades Available:

- Brown
- Golden

Benefits

- Contains high levels of both protein and fibre.
- Contains a gel that gives it a very effective binding functionality.
- Offers high levels of fat and very low levels of carbohydrates.

Applications

- Used for baking muffins, breads, loaves, pancakes and cookies.
- Also used in many healthy recipes, including gluten free products.
- Can be used in vegan recipes to replace fat and egg.
- Used in the production of low carbohydrate products.



> Native Flours



Millet Flour

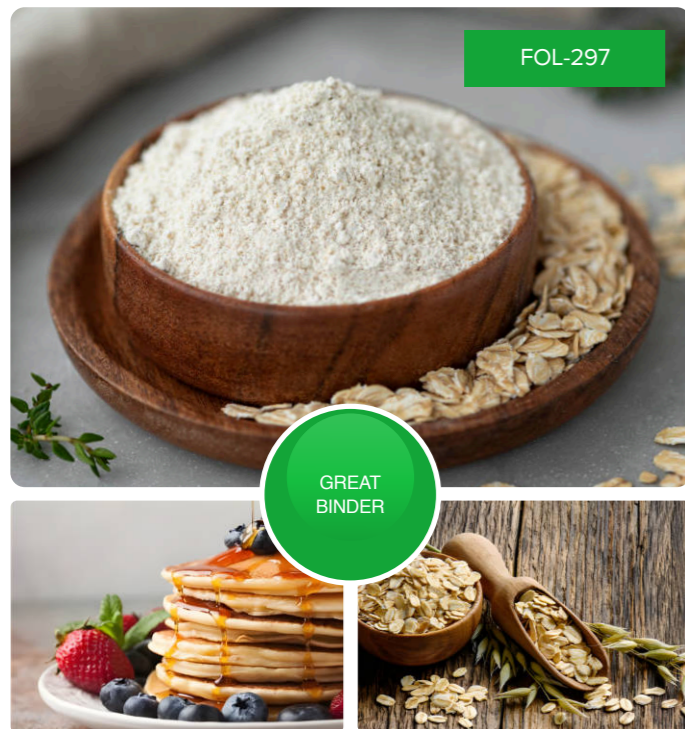
Millet Flour is produced by milling millet seeds to form a pale yellow flour. Millet is a good source of protein and fibre and also contains vital nutrients such as calcium and magnesium. Cultivated for thousands of years, millet is used agriculturally and nutritionally all over the world. Millet flour is a great choice for gluten free baking due to its protein structure and soft consistency.

Benefits

- ◉ Good source of protein, fibre and essential amino acids.
- ◉ Similar protein structure to wheat.
- ◉ Natural subtle taste and creamy colour.

Applications

- ◉ Used to give products such as tortilla wraps a yellow colour.
- ◉ Lends a delicate cake-like crumb to your baked goods.
- ◉ Used alone or in combination with other flours as a substitute for wheat.



Oat Flour

Oat Flour is made by milling oats to produce a fine cream coloured flour. Oats are a good source of both protein and fibre, and they are also very high in many vitamins and minerals. Today's oats are thought to be a descent of two wild oats, the combination originating in Asia although it has now spread across the globe.

Benefits

- ◉ Contains good levels of both protein and fibre.
- ◉ Good binding agent at a rate of 10% in your mix
- ◉ Has a bland, earthy flavour.

Applications

- ◉ Ideal for gluten free baking due to its high binding capabilities.
- ◉ Used in a variety of baking recipes to add a dense texture to baked goods.
- ◉ Commonly used in breads, pancakes, muffins, waffles and many other bakery products.
- ◉ One of the best low glycaemic products in the market.



> Native Flours



Green Pea Flour

Green Pea Flour is produced by milling dried peas to form a green coloured flour. Peas have high levels of protein and are also a great source of many vitamins, minerals and antioxidants. Pea flour is commonly used in low carbohydrate and healthy foods. Known for its low rate of oil absorption, pea flour is also suitable for batter applications.

Benefits

- ◉ Rich source of protein and other nutrients.
- ◉ Has fewer calories than regular flour.
- ◉ Absorbs less oil during the cooking process.

Applications

- ◉ Commonly used in the production of low-carbohydrate and healthy foods.
- ◉ Ideal for sweet and savoury baking.
- ◉ Also used to add flavour and thicken sauces.



Polenta Flour

Polenta Flour is produced from maize and has its roots in the peasant cuisine of northern Italy. Maize is a cereal that is cultivated all over the world due to its capability of growing under diverse climatic, soil and physical conditions. First produced in northern Italy during the 17th century, polenta contains a fair percentage of both protein and fibre, whilst also offering a good source of minerals and vitamins.

Grades Available:

- Fine textured.
- Coarse textured.

Benefits

- ◉ Contains protein, fibre and several other important vitamins and minerals.
- ◉ Rich yellow colour and slightly sweet flavour.
- ◉ Cakes produced with polenta can be made without any added fat.

Applications

- ◉ Cakes made with polenta tend to be moist and dense with a pleasantly grainy texture.
- ◉ Added to bakery products for a golden colour and crumbly consistency.
- ◉ Delicious addition or gluten-free alternative to flour in biscuits and pastries.



> Native Flours



HIGHLY
NUTRITIOUS



White Quinoa Flour

White Quinoa Flour is produced by milling quinoa seeds to form a fine white flour. One of the most nutritious grains available, quinoa is a product with great nutritional values. Quinoa is a source of both protein and fibre and several minerals such as manganese and phosphorous.

Benefits

- Contains high levels of protein.
- Works well in combination with other gluten free flours.
- Adds nutrients.

Applications

- Used in gluten free baking to produce pancakes, muffins, pastries and more.
- Added to sports products for a nutritious boost.



FLEXIBLE
TEXTURE
AID



White Sorghum Flour

White Sorghum Flour is produced by milling grains of sorghum to form a white flour. Sorghum is widely grown across the world, prospering in the warm climates of countries such as the USA, India, Nigeria and Italy. High in nutritional value, sorghum contains significant levels of protein, fibre, potassium, calcium and iron.

Benefits

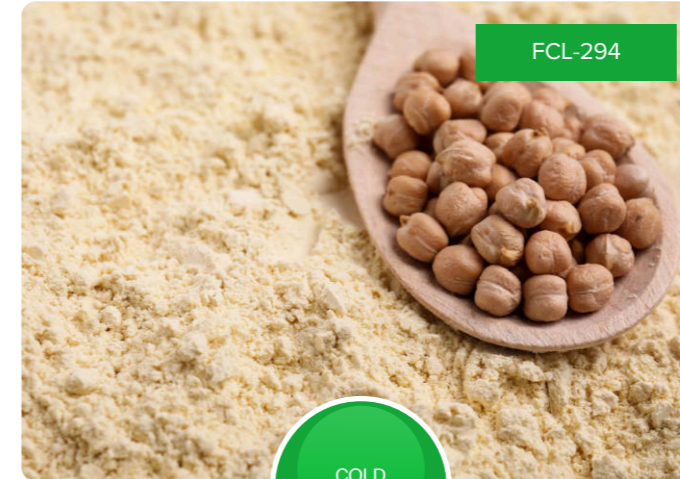
- Excellent source of many important nutrients.
- Gives a flexible texture.
- Improves stability and structure of baked goods.
- Creamy to off-white colour and mild flavour.

Applications

- Well suited for flatbreads, wraps and rotis.
- Common ingredients in gluten free products.
- Versatile and can be used in sweet and savoury recipes.
- Used in combination to replace wheat flour.
- Can be interchanged with maize flour due to similar consistency.



> Pre Gel Flours



COLD
SWELL



Pre-Gel Chickpea Flour

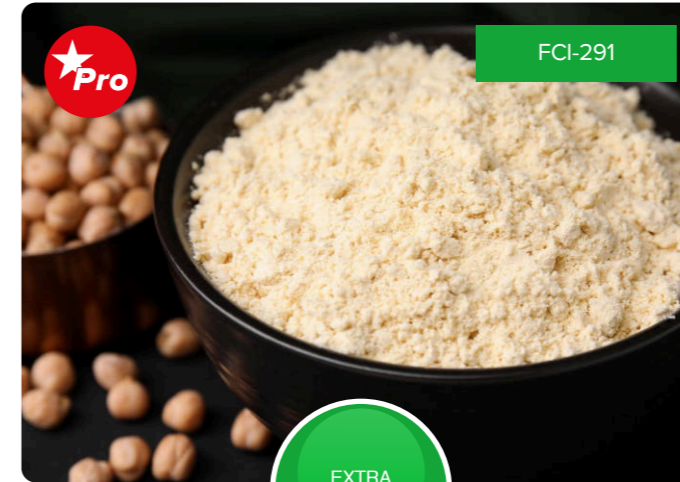
Pre-Gel Chickpea Flour is produced by acidifying and heat-treating chickpea flour. Chickpea is grown in many places all over the world. Chickpea contains high levels of protein and fibre and is also considered to be a good source of iron, phosphorus, and folic acid. Grown in at least 35 countries, chickpea has been recognized as the third most important pulse in the world.

Benefits

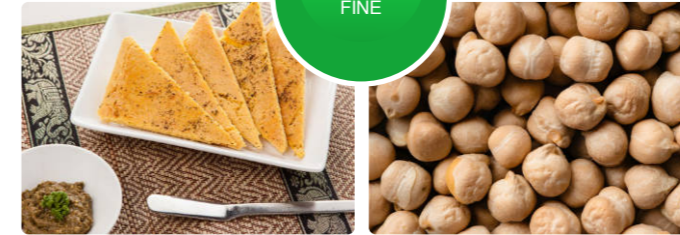
- Pre-gelatinised.
- Contains high levels of both protein and fibre.
- Good binding and bulking agent.

Applications

- Can be used to replace egg in some applications.
- Used as an ingredient for sauces, snacks, pasta, soups and bread making.
- The rapid absorption of fluid makes it a good dough conditioner at room temperature.



EXTRA
FINE



Pro-Evolve 291 Pre-Gel Chickpea Flour

Pro-Evolve 291 Chickpea Flour Pre-Gel adds resistant starch, vitamins and other nutrients. It is also low in fat. Chickpea Flour works exceptionally to replace wheat in bread and baked goods. In extruded snacks and pastas, its elasticity and product cohesion is similar to that available from premium semolina flours. It also absorbs a lot of water, thereby reducing your net materials costs. In vegetarian/vegan products, chickpea flour can replace fat, eggs or dairy and achieve a delicious mouthfeel.

Benefits

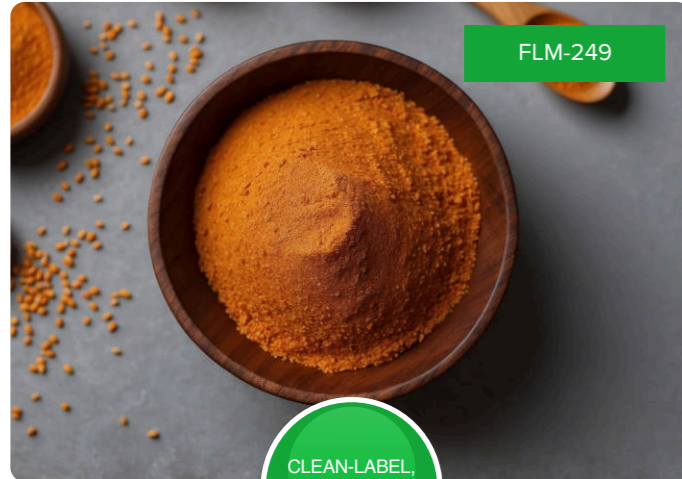
- Low Glycaemic Index and fat.
- Excellent Organoleptic profile.
- Good protein source (>22%).
- Superfine particle size.
- Good oil & water binding.
- Non-GMO, non-allergenic, can replace dairy (in red can be deleted if still too long).
- Flavourless.
- Excellent functionality for cleaner labels.

Applications

- Used in gluten-free pastas, breads, flatbreads, pastries.
- Plant-based meat alternatives.
- Adds elasticity/cohesion in extruded snacks and pastas.
- Replaces fat, eggs, or dairy in vegan products.



> Pre Gel Flours



CLEAN-LABEL,
NUTRIENT-RICH
INGREDIENT



Pre-Gel Red Lentil Flour

Features mild nutty legume flavour with a slight reddish colour. **Pre-gel red lentil flour** is a cold-swelling, gluten-free functional flour that has been pre-cooked and dried, allowing their starch and protein components to hydrate instantly in ambient water. This process stabilizes viscosity, giving good binding properties when used with standard flours. It has medium strength and good dispersibility when mixed with other dry ingredients. The natural high-protein profile of lentils, with its clean-label appeal, is also known for its smooth texture. Pregelatinized red lentil flour provides excellent solutions for support at the initial blending/mixing stage stabilizing the deposited products prior to baking.

Benefits

- Instant cold-water hydration.
- Enhanced thickening & viscosity at the initial mixing stage
- Stable binding & cohesion properties for Coatings
- Softer texture & reduced grittiness.
- Improved freeze-thaw stability.

Applications

- Gluten-free breads, muffins, tortillas, cookies, extruded snacks.
- Instant soups, sauces, dips.
- Plant-based meats and patties (binding + juiciness retention).
- Ideal to produce Extruded Cereals and Snacks.



INCREASES THE
DOUGH YIELD



Pre-Gel Yellow Lentil Flour

Pre-Gel yellow lentil flour is a cold-swelling, gluten-free functional flour produced from yellow lentils that have been precooked and dried, enabling rapid hydration and viscosity development in cold or ambient systems. By pre-gelatinizing the starch fraction, the flour disperses more easily, bind water more effectively, and delivers improved texture. With its naturally high protein and fibre content and clean-label positioning, Pregel yellow lentil flour nutritionally enhances produces where smoothness structure, and moisture retention is key, with it effectively holding higher levels of water.

Benefits

- Instant cold-water hydration.
- Faster, more consistent viscosity.
- Improved binding and cohesion.
- Smoother texture / reduced graininess.
- Clean-label functional thickener.
- High protein boost.
- Good stability in chilled/frozen applications.

Applications

- Gluten-free bakery
- Sweet & Savoury snacks
- Plant-based meats.
- Instant soups, sauces & gravies.
- Meal kits & cup meals.
- Dips & emulsified sauces
- Protein enrichment



> Pre Gel Flours



INCREASES THE
DOUGH YIELD



Pre-Gel Maize Flour

Pregelatinized maize flour (gluten free) is a cold-swelling functional flour produced from maize that has been precooked and dried, allowing it to hydrate instantly in cold or ambient water. This processing step gelatinizes the starch granules, giving the flour excellent instant thickening, binding, and viscosity-building properties without the need for heat. As a result, pregelatinized maize flour is widely used where rapid hydration, smooth texture, and consistent performance are essential, helping stabilize the deposited product prior to baking.

Benefits

- Instant cold-water swelling
- Viscosity adjustment
- Improved binding and cohesion.
- Enhanced texture and mouthfeel.
- Increased water absorption.
- Stabilization of masses and doughs.
- Improvement of freshness retention in baked goods.

Applications

- Gluten-free products.
- Long-life baked goods.
- Extruded products.
- Sponge cakes.
- Baking agents and ready-made flours.
- Sauces, creams, and fillings.



ENHANCED
CREAMINESS AND
MOUTHFEEL



Pre-Gel Pea Flour

Pregel pea flour is a cold-swelling, gluten-free functional flour produced from peas that have been precooked and dried, allowing the starch and proteins to hydrate instantly in cold or ambient water. This processing step unlocks enhanced thickening, binding, and emulsification properties while maintaining the natural nutritional profile of peas. This means it also can bring high levels of protein to the end product. As a result, Pregel pea flour offers a versatile clean-label, high protein ingredient solution where rapid hydration and nutrient dense are needed.

Benefits

- Cold water swelling functionality.
- Improved binding, structure, and softness.
- Faster and more predictable thickening,
- Higher water absorption & moisture retention.
- Protein rich and clean label.
- Good freeze-thaw stability.

Applications

- Gluten free bakery.
- Instant soups, sauces, and gravies.
- Instant porridges, puddings, and shakes.
- Cold-process mixes and beverages.
- Protein-fortified snacks.
- Extruded applications.



> Pre Gel Flours



Pre-Gel Rice Flour

Pregel Rice Flour is a cold-swelling, gluten-free functional flour produced from rice that has been precooked and dried, enabling the starch granules to hydrate instantly in cold or ambient water. Through gelatinization the flour develops rapid viscosity, and enhanced textural properties without the need for heat. Naturally mild in flavour, hypoallergenic, and clean-label, Pregel Rice Flour offers excellent performance in delicate food systems where smooth texture and reliable thickening are essential

Benefits

- ⦿ Cold water swelling.
- ⦿ Viscosity adjustment / consistency / thickening agent.
- ⦿ Pronounced extension of freshness retention in baked goods.
- ⦿ Smooth, fine texture.
- ⦿ Improved binding & film-forming properties.
- ⦿ Enhanced water absorption & moisture retention.

Applications

- ⦿ Gluten-free bakery
- ⦿ Instant drinks & porridges.
- ⦿ Cold-mix sauces & soups.
- ⦿ Baby foods & medical nutrition.
- ⦿ Patties, spreads & emulsions.
- ⦿ Extruded applications.





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