

Big enough to matter, Small enough to care

You bring the craft — years of expertise, attention to detail, and a commitment to doing things right. We deliver the ingredients that elevate it — sourced for quality, designed for consistency, and backed by a team that understands the demands of your work.

At Ben Furney Flour Mills, that story begins in the rich soils of the NSW wheat belt - from our farms and other farming families we've worked alongside for generations grow the grain we proudly mill each day.

For over 100 years, our family has been dedicated to doing things the right way—not the biggest way, but the best way. As a 100% Australian, family-owned business, we believe that quality isn't just a specification—it's a promise. A promise that every bag of flour reflects our hands-on care, from paddock to plate, and delivers the consistency and performance you rely on in your kitchen.

We know that in foodservice, every service matters. Every stretch of dough, every bake, every customer experience depends on products you can trust. That's why we work closely with you—to understand your needs, refine our blends, and ensure our flours deliver the balance, strength, and reliability that great pizza demands.

But what truly sets us apart isn't just what we make—it's how we do it. We're a business built on country values: honesty, partnership, and pride in a job well done. When you choose Ben Furney Flour Mills, you're not just choosing flour—you're becoming part of a family that cares as deeply about your product as you do.



Because at the heart of everything we do is a simple belief: when we help you create something extraordinary, we've done our job right.

WHY IS PROVENANCE IMPORTANT?

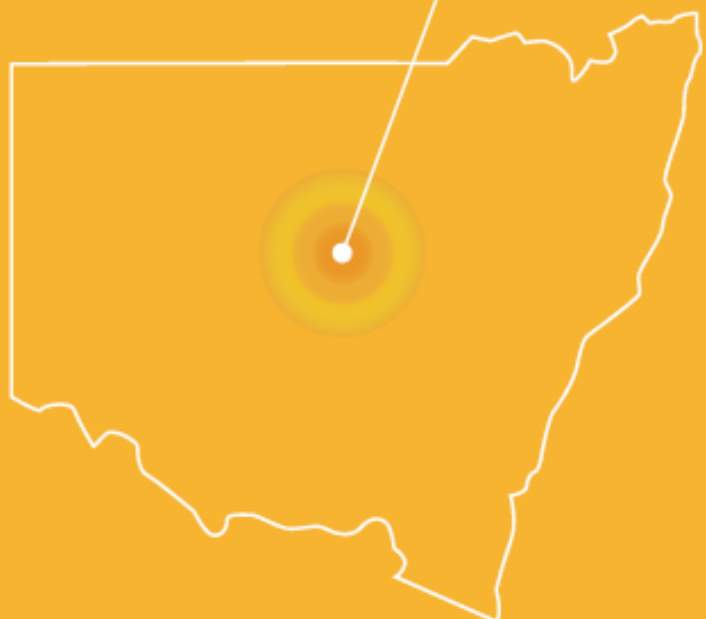
Well, that's really up to you to decide!
At Ben Furney Flour Mills, provenance is important because it means total transparency between ourselves and the customer.

You can ask us, and we will be able to tell you straight away which local farmers within a 200km radius in the Macquarie Valley have provided our grains.

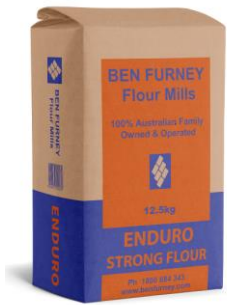
The process to create our range of flours is intricate and detailed. We know that the local support from the farms around us with their good stewardship supports the land and environment. This is something that contributes to our consistent quality and your great tasting product.

DUBBO, NSW 2830

(32°14'34.62"S, 148°36'17.42"E)



Enduro Strong Flour



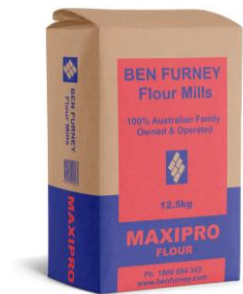
The Good Stuff

- **Strong gluten** network
- High water absorption
- **Excellent gas retention**
- Tolerates **long fermentation** and mechanical stress

Perfect For

- Artisan and commercial **yeast breads**
- **Sourdough** (especially higher hydration styles)
- **Bagels**
- **Pizza bases** requiring chew and structure – long ferment
- **Laminated doughs** where strength is needed (e.g. croissant blends)

Maxipro



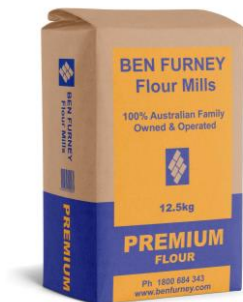
The Good Stuff

- Balanced **strength and extensibility**
- **Moderate water** absorption
- **Develops strength faster** with less mixing than Enduro

Perfect For

- **Everyday breads** (sandwich loaves, rolls)
- **Pizza** (longer fermentation styles)
- **Burger buns**
- **Flatbreads**
- General-purpose bakery production

Premium



The Good Stuff

- Consistent protein for **reliable dough** performance
- More **extensible, less elastic** than higher protein levels

Perfect For

- **Everyday breads** (sandwich, rolls)
- **Sweet yeast goods** (scrolls, babka, brioche when enriched)
- **Muffins**
- **General Purpose Baking**
- **Pizza** – yeast raised pizza

Gold Award



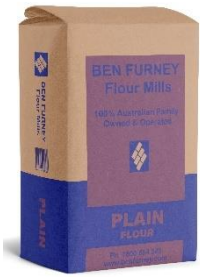
The Good Stuff

- Medium protein plus **coarser semolina fractions**
- **Lower starch damage**
- Increased **dough strength and stability**
- Improved **tolerance to time and heat**

Perfect For

- **Long fermentation breads**
- **Pizza dough** requiring extended bench life
- **Mediterranean-style breads**
- Doughs that sit for hours before makeup

Plain Flour



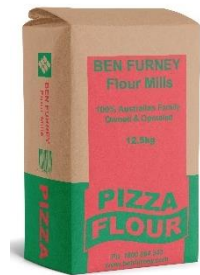
The Good Stuff

- **Lower gluten** strength
- **Soft handling** dough
- **Fine crumb** structure

Perfect For

- Soft rolls
- Buns
- Milk breads
- Hot dog and burger buns
- Pull-apart breads
- Pancakes
- Scones

Pizza Flour



The Good Stuff

- **Moderate-low protein**
- Controlled gluten development (stretch > strength)
- Balanced **water absorption**
- **Faster developing** than 00, softer than bread flour
- Designed for **predictable pizza performance**

Perfect For

- **Deep Pan**, yeast raised pizza
- **Conveyor** ovens
- Thin to medium bases
- Same-day **fermentation**

Sponge Flour



The Good Stuff

- **Chlorination** lowers flour pH for faster structure setting
- **High tolerance to sugar and moisture**
- Excellent **volume and lift**
- **Fine, even crumb structure**
- **Soft**, tender eating quality

Perfect For

- **Sponge cakes** and genoise
- **High-ratio** layer cakes
- **Swiss rolls and roulades**
- **Aerated** cake systems
- Commercial **cake premixes**

Biscuit Flour



The Good Stuff

- Very **low gluten development**
- **High spread** potential
- Fine, **tender texture**

Perfect For

- Biscuits
- Shortbread
- Cookies
- Pastry bases
- Crackers

Special White



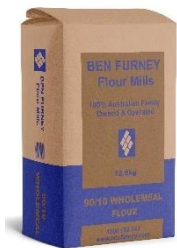
The Good Stuff

- **Extremely fine particle size** (the “00” refers to milling fineness, *not* strength)
- **Very white, very pure** (low ash 0.45)
- **Low enzymatic activity**
- **Smooth, silky dough feel**
- Protein quality is typically **soft/extensible**, not elastic

Perfect For

- **Classic Italian-style pizza** with medium to long fermentation
- Thin bases cooked at very high temperatures
- **Egg pasta**
- **Hand-rolled pasta**
- Filled **pasta** (ravioli, tortellini)
- **Focaccia** (short to medium fermentation)

Meal 90/10 & 100%



The Good Stuff

- Stronger than straight white flour
- **Added fibre and flavour**
- Improved **dough resilience**

Perfect For

- **Country-style breads**
- Sandwich loaves with **wholemeal character**
- **Artisan pan breads**
- **High-fibre rolls**

Type 1 Flour



The Good Stuff

- Tipo 1 style flour (**0.70% ash**)
- **Strong, stable dough** (6 min dev / 22 min stability)
- **Balanced extensibility and strength** (workable yet resilient dough)
- Slightly **creamier colour** vs highly refined flour

Perfect For

- **Artisan breads,**
- **Long-fermentation pizza**
- **Ciabatta/focaccia**