

**Champion**



# **CHAMPION FLOUR MILLING<sup>LTD</sup> PRODUCT CATALOGUE**

| **2024**





# SERVICING THE NEW ZEALAND BAKING INDUSTRY FOR OVER 160 YEARS

**Champion Flour Milling Limited** is the industry leader in flour, premix, speciality flour and grains, and cereal fibres. The company has been operating for over 160 years and this wealth of experience is important to the continued success of the organisation.

**Champion Flour Milling** became part of Nisshin Flour Milling, and the broader Nisshin Seifun Group in February 2013. Nisshin was established over 110 years ago and is an expanding industry leader. In 1989 Nisshin Flour Milling started expanding our presence in key international markets, as part of our strategy to diversify our manufacturing base and increase our global presence. We now have major plants in Canada (Rogers Foods), Thailand (STC group), and the United States (Miller Milling Company).

Allied Pinnacle is Australia's largest end-to-end bakery ingredient supplier in flour, bakery premixes/ingredients and prepared bakery products. We bring fun, unique, and healthier options to millions of people across Australia every day and have done so for more than 100 years. Customers include major supermarkets, industrial manufacturers, franchises, distributors, and independent bakeries across Australia.

Matching this global manufacturing capacity, Nisshin Flour Milling produces a range of flours for a diverse range of customers.



ALLIED PINNACLE



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### HALAL CERTIFIED

Champion Flour Millings sites  
are Halal certified.



# FLOUR



## BAKERS, ALL PURPOSE FLOUR



### CHAMPION STANDARD FLOUR

5kg

**Order code:** 50157585

**Description:** A white, low to medium protein bakers' flour. Suitable as a white, low to medium protein bakers' flour.

**Application:** A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. With its high viscosity properties it can also be used as a thickener.



### CHAMPION STANDARD FLOUR

10kg

**Order code:** 50026939

**Description:** A white, low to medium protein bakers' flour. Suitable as a white, low to medium protein bakers' flour.

**Application:** A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. With its high viscosity properties it can also be used as a thickener.

## BAKERS, BREAD FLOUR



### WHITE DOVE BAKERS FLOUR

20kg

**Order code:** 50068446

**Description:** A white, low to medium protein bakers' flour. Suitable as a white, low to medium protein bakers' flour.

**Application:** A flour ideal for general purpose baking including breads, buns and pizza. With its high viscosity properties it can also be used as a thickener.



### CHAMPION EPIC (BAKERS) FLOUR

20kg

**Order code:** 50056472

**Description:** A white, medium protein all round bakers' flour. Suitable as a white, medium protein all-purpose bakers' flour milled to give consistency in baking.

**Application:** A flour ideal for general purpose baking including breads, buns and pizza. With its high viscosity properties it can also be used as a thickener.



### CHAMPION MEDAL (BAKERS) FLOUR

20kg

**Order code:** 50066911

**Description:** A white, medium to high protein bakers' flour. Suitable as a white, well balanced medium to high protein bakers' flour where consistent baking performance is required.

**Application:** A flour ideal for bread, buns.

BAKERS, BREAD FLOUR



CHAMPION BETA  
(STRONG) FLOUR

20kg

**Order code:** 50066844  
**Description:** A white, high protein bakers' flour.  
Suitable as a high protein strong bakers' flour for manufacturing premium baked goods.  
**Application:** A flour ideal for artisan breads, buns.



CHAMPION  
WHOLEMEAL  
FLOUR

5kg

**Order code:** 50026942  
**Description:** A 100 % wholemeal flour comprises all components naturally occurring in the grain. Suitable as a baker's flour where wholemeal claims can be made.  
**Application:** A flour Ideal for bread, buns, rolls and other wholemeal applications.



CHAMPION  
WHOLEMEAL  
FLOUR

10kg

**Order code:** 50026954  
**Description:** A 100 % wholemeal flour comprises all components naturally occurring in the grain. Suitable as a baker's flour where wholemeal claims can be made.  
**Application:** A flour Ideal for bread, buns, rolls and other wholemeal applications.



CHAMPION  
WHOLEMEAL  
FLOUR

20kg

**Order code:** 50066952  
**Description:** A 100 % wholemeal flour comprises all components naturally occurring in the grain.  
Suitable as a baker's flour where wholemeal claims can be made.  
**Application:** A flour Ideal for bread, buns, rolls and other wholemeal applications.



CHAMPION  
BRONZ  
(WHEATMEAL)  
FLOUR

20kg

**Order code:** 50118388  
**Description:** A wheatmeal flour with a high to medium protein.  
Suitable as a baker's flour where wheatmeal claims can be made.  
**Application:** A flour Ideal for bread, buns, rolls and other wheatmeal applications.

## PASTRY FLOUR



### CHAMPION AORAKI PASTRY FLOUR

20kg

**Order code:** 50157005  
**Description:** A clean low to medium protein pastry flour. Suitable as a medium protein flour for pastry items.  
**Application:** A flour ideal for the manufacture of pastry-type products, sauces and noodles.



### CHAMPION OPAL (PASTRY) FLOUR

20kg

**Order code:** 50066916  
**Description:** A clean medium protein bread and pastry flour. Suitable as a medium protein flour for manufacturing bread and pastry items.  
**Application:** A flour Ideal for, bread, pie bottoms, and tops, croissants, danishes, Chinese style noodles, wontons and spring rolls.



### CHAMPION DOVER (PASTRY) FLOUR

20kg

**Order code:** 50066872  
**Description:** A very fine and white medium protein pastry flour. Suitable as a fine, medium protein refined pastry flour for manufacturing premium pastries and noodles.  
**Application:** A flour Ideal for noodles, pie tops, sauces, roux, croissants, danishes. Chinese style noodles, wontons, spring rolls and steam buns.



**CHAMPION  
HALO (SOFT)  
FLOUR**

20kg

**Order code:** 50066896

**Description:** A white, low-protein soft flour.  
Suitable in a wide range of products where gluten development is not important, typically levelled baked items or densely structured finished products “biscuits, donuts, weak and flaky pastries”.

**Application:** A flour Ideal for maderia cakes, pikelets, crumpets, biscuits, batter, donuts.



**CHAMPION  
HI-TEX (HIGH  
RATIO) FLOUR**

20kg

**Order code:** 50067685

**Description:** A fine and white medium protein high-ratio de-natured cake flour. Suitable as for a wide range of applications where a medium protein high ratio flour where texture and crumb fineness is required.

**Application:** A flour Ideal for sponges, cakes, batters and thickeners.



**CHAMPION  
PEARL (HIGH  
RATIO) FLOUR**

20kg

**Order code:** 50076870

**Description:** A fine and white, high ratio de-natured soft flour. Suitable as a soft, low protein high ratio flour for manufacturing cake, sponges and batters where texture and cake density is important.

**Application:** A flour Ideal for sponges, cakes, batters and thickeners.



## SPECIALTY FLOUR



### CHAMPION SELF RISING FLOUR

10kg

**Order code:** 50026946

**Description:** A flour blended with a complete and balanced set of raising agents. Suitable for a wide range of food service, cake and the home to make levelled baked items.

**Application:** A flour suitable for a wide range of levelled products, scones, muffins and cakes.



### CHAMPION ASCOT (GOURMET) SEMOLINA

20kg

**Order code:** 50066843

**Description:** A fine wheat-based semolina. Suitable as a crusty agent for crusty bread, bread texture modification and topping and cereal to a wide range of bakery items.

**Application:** A wheat based semolina suitable as a small goods binder, dusting agent, crusty agent and carrier in food or feed formulation.



### CHAMPION ZEST COARSE SEMOLINA

20kg

**Order code:** 50066960

**Description:** A coarse wheat-based semolina. Suitable as a crusty agent for crusty bread, bread texture modification and topping and cereal to a wide range of bakery items.

**Application:** A wheat-based semolina Ideal for South Asian and European breads, dustings, binding and pasta.



### CHAMPION AROMALT FLOUR

12.5kg

**Order code:** 50084698

**Description:** An enzyme active malt flour prepared by germinating cereal grain under controlled conditions.

**Application:** A premix Ideal for sourdoughs and to aid bread fermentation.



### CHAMPION CHAPATTI FLOUR

10kg

**Order code:** 50067634

**Description:** A blended white bakers flour with fine bran, giving this a medium to high protein level making it ideal as a high yielding chapatti flour idea.

**Application:** A flour used in ethnic Indian flat, unleavened bread.



### CHAMPION CHAPATTI FLOUR

20kg

**Order code:** 50067635

**Description:** A blended white bakers flour with fine bran, giving this a medium to high protein level making it ideal as a high yielding chapatti flour idea.

**Application:** A flour used in ethnic Indian flat, unleavened bread.



**CHAMPION  
RYE FLOUR**

20kg

**Order code:** 50112674  
**Description:** A commercially milled Rye Flour made from 100 % New Zealand rye corn.  
**Application:** A rye flour generally used for rye bread and other baked goods.



**CHAMPION  
RYEMEAL**

20kg

**Order code:** 50067677  
**Description:** A 100% stoneground whole rye corn milled from 100% New Zealand rye corn.  
**Application:** Perfect for rye breads and rolls.



**CHAMPION  
STONEGROUND  
WHOLEMEAL**

20kg

**Order code:** 50067596  
**Description:** A 100% stoneground whole red wheat milled from 100% New Zealand wheat.  
**Application:** Ideal for any baked products to add aesthetic value to the baked goods.



**CHAMPION  
STONEGROUND  
PURPLE  
WHOLEMEAL**

20kg

**Order code:** 50067655  
**Description:** A 100% stoneground whole purple wheat milled from 100% New Zealand wheat.  
**Application:** Ideal for any baked products to add aesthetic value to the baked goods.



**CHAMPION  
SAUSAGE MEAL**

20kg

**Order code:** 50066931  
**Description:** A wheat based cereal binder.  
**Application:** A meal for sausage and meat applications.



**CHAMPION  
KIBBLED  
CEREAL MIX**

20kg

**Order code:** 50067628  
**Description:** A blend of kibbled red wheat, purple wheat and rye corn to produce a mix of grains.  
**Application:** Intended for the production of grain bread to add taste and texture.



## SPECIALITY GRAINS & STONE-MILLED FLOURS



### CHAMPION KIBBLED PURPLE WHEAT

20kg

**Order code:** 50067641  
**Description:** A kibbled grain suitable for soaking and adding to bread and roll varieties for a unique look.  
**Application:** Ideal as grain addition for a variety of grain bread.



### CHAMPION KIBBLED RYE

20kg

**Order code:** 50067643  
**Description:** A Kibbled rye grain made from 100% New Zealand Rye Corn.  
**Application:** An excellent addition to any bread and baked goods where unique eating properties are desired.



### CHAMPION BRAN

20kg

**Order code:** 50078604  
**Description:** The coarse outer layer of clean wheat, small fractions of endosperm and germ unavoidably remain with the bran process.  
**Application:** Ideal as a bran additive to any baked product.



### CHAMPION GRAIN & SEED MIX FOUR

12.5kg

**Order code:** 50066894  
**Description:** A delicious combination of linseed, flaked wheat, corn and malted wheat. Adds interesting texture to a variety of breads and buns.  
**Application:** Add to bread and rolls as a topping.



### CHAMPION SEVEN SEED & GRAIN MIX

12.5kg

**Order code:** 50066895  
**Description:** A blend of flaked oats, linseed, kibbled wheat, malt wheat, wheat bran, soy grits, kibbled rye, sunflower seeds.  
**Application:** Used to make a variety of various shaped loaves and rolls.



# PREMIX



## CONCENTRATES



### CHAMPION SOFT ROLL CONCENTRATE 6%

12.5kg

**Order code:** 50066937  
**Description:** A quality concentrate to produce soft breads and rolls where softness in crust and crumb is required. Usage rate 6% on Cereal weight.  
**Application:** Used in the production of breads and rolls.



### CHAMPION DOLAC

12.5kg

**Order code:** 50084705  
**Description:** A mixture of the components of non-fat milk solids and alpha-amylase enzyme. It is a light yellow free running powder with a slight milk aroma.  
**Application:** Used for improving and enriching the crumb and crust colour of bread and roll products.



### CHAMPION EXTENDOH

12.5kg

**Order code:** 50064917  
**Description:** A bakery compound containing L-Cysteine Hydrochloride as an active ingredient, designed to reduce development time for dough made from strong flour, promote pliability and extensibility of dough.  
**Application:** General application in reducing mixing time for pie bottoms, croissant, Danish pastries, puff & flaky pastries, and pizza base.



### CHAMPION PREMIX EASTER CROSSING MIX

10kg

**Order code:** 50066874  
**Description:** A seasonal cream-white coloured free-flowing premix for easter bun crossing.  
**Application:** Used for crossing on Easter Buns. Seasonal Line.

## BREAD PRE-MIXES



### CHAMPION SOFT BREAD MIX EF

12.5kg

**Order code:** 50151229

**Description:** A premium E-Free soft premix that can be used to bake a wide range of bread products.

**Application:** Used to make general loaves, rolls, pizza bases and focaccia.



### CHAMPION E-FREE CRUSTY BREAD MIX

12.5kg

**Order code:** 50157134

**Description:** A premium E-Free crusty premix that can be used to bake a wide range of crusty products.

**Application:** Used to make a variety of crusty products.



### CHAMPION FOUR SEED BREAD MIX

12.5kg

**Order code:** 50067570

**Description:** This specialty mix is a blend of linseed, sunflower, canola and millets. Produces breads with excellent texture and great nutty flavour.

**Application:** Produces breads with excellent texture and great nutty flavour.



### CHAMPION DARK RYE SOUR BREAD MIX

12.5kg

**Order code:** 50066870

**Description:** This specialty European mix blends the distinct flavours of sour and rye to produce tasty and wholesome breads and rolls.

**Application:** Used to make a variety of various shaped loaves and rolls.



### CHAMPION COUNTRY GRAIN PREMIX

12.5kg

**Order code:** 50066865

**Description:** A Multi grain designed to produce a bold volume loaf with a malty flavour and crunchy texture. The grains have been specially selected to eliminate pre-soaking.

**Application:** Easy to use by adding dry yeast and water.



### CHAMPION WHOLEMEAL BREAD MIX EF

12.5kg

**Order code:** 50066957

**Description:** A premium E-Free 100% Wholemeal Premix that can be used to bake a wide range of wholemeal products.

**Application:** An authentic, rustic wholemeal bread mix.



## BREAD PRE-MIXES



### CHAMPION BUN MIX

12.5kg

**Order code:** 50066854

**Description:** An all in one bun mix for producing a wide range of sweet and fruited bun products including hot cross buns.

**Application:** Easy to use by adding dry yeast and water.



### CHAMPION PIZZA BASE MIX

12.5kg

**Order code:** 50066920

**Description:** A white, free flowing powder of pre-blended pizza base ingredients.

**Application:** Can be used for thick and thin pizza bases, focaccia and breads.



BAKING INGREDIENTS



CHAMPION  
BAKING  
POWDER MC72

10kg

**Order code:** 50156933  
**Description:** A free-flowing general purpose baking powder with slow to moderate reaction rate and long bench life. Produces good baking volume with natural taste. Maize cornflour.  
**Application:** Use in dry ingredients.



CHAMPION  
BAKING  
POWDER

20kg

**Order code:** 50066777  
**Description:** A general purpose baking powder with short bench life and short to moderate reaction time. Wheat flour.  
**Application:** Use in baking cakes, biscuits, pancakes and scones.



CHAMPION  
BAKING  
POWDER

2.5kg

**Order code:** 60156789  
**Description:** Double acting baking powder. The finest ingredients, reliable and sure to rise.  
**Application:** Use in baking cakes, biscuits, pancakes, and scones.



CHAMPION  
ACTO BAKING  
POWDER

2.2kg

**Order code:** 60156787  
**Description:** Short bench life, moderate to fast reaction, good stability in dry mixes.  
**Application:** Use in dry ingredients.



## BAKING INGREDIENTS



### CHAMPION TIGER SKIN PASTE

5ltr

**Order code:** 60098519

**Description:** Creates visual appeal to a variety of breads and buns. When brushed on this product will create a cracked finish on crusts.

**Application:** Brush on to breads and buns before baked.



### CLEARAM PIE THICKENER

25kg

**Order code:** 60084719

**Description:** A premium pie thickening agent. It is freeze stable and runs clear when made up.

**Application:** Use to thicken for all usages.



### MAURI PAN YEAST

500gm

**Order code:** 60047658

**Description:** Specially developed for doughs having a sugar level 0-10%. It is acknowledged for its high quality and consistent activity levels.

**Application:** An instant and dried yeast for yeast raised products.



### MAURI PAN YEAST

10kg

**Order code:** 60085653

**Description:** Specially developed for doughs having a sugar level 0-10%. It is acknowledged for its high quality and consistent activity levels.

**Application:** An instant and dried yeast for yeast raised products.



### CHAMPION PREMIX CRÈME WHIP MIX

10kg

**Order code:** 50112384

**Description:** A convenient premix for whipping cream.

**Application:** Ideal to use as a filling in sponge rolls.

DESSERTS



CHAMPION  
JELLY  
BLACKBERRY

2.5kg

**Order code:** 60156815  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



CHAMPION  
LEMON JELLY

2.5kg

**Order code:** 60156816  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



CHAMPION  
LIME JELLY

2.5kg

**Order code:** 60156817  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



CHAMPION  
ORANGE JELLY

2.5kg

**Order code:** 60156820  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



CHAMPION  
PINEAPPLE  
JELLY

2.5kg

**Order code:** 60156821  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



CHAMPION  
RASPBERRY  
JELLY

2.5kg

**Order code:** 60156822  
**Description:** Jelly crystals when mixed with boiling water forms a solid desert.  
**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



## DESSERTS



### CHAMPION STRAWBERRY JELLY

2.5kg

**Order code:** 6050156823

**Description:** Jelly crystals when mixed with boiling water forms a solid desert.

**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



### CHAMPION DANISH CUSTARD

10kg

**Order code:** 50156936

**Description:** An instant yellow Danish custard, quick cold set ideal for slice and pie applications, ideal for piping with a smooth finish.

**Application:** Ideal use in slices and pies, ideal for piping.



### CHAMPION CUSTARD POWDER

10kg

**Order code:** 50156932

**Description:** A light yellow free flowing custard powder with a vanilla flavour.

**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



### CHAMPION CUSTARD POWDER

2kg

**Order code:** 60156788

**Description:** A light yellow free flowing custard powder with a vanilla flavour.

**Application:** Suitable for use in a diverse range of applications including cheese cake fillings, trifles.



SWEET PRE-MIXES (CAKE, MUFFIN)



CHAMPION  
SCONE MIX

10kg

**Order code:** 50066932  
**Description:** A versatile Scone premix.  
**Application:** Easy to use add water to dry mix. Suitable to add dried fruit or preferred flavour.



CHAMPION  
PREMIX SWEET  
MUFFIN MIX

10kg

**Order code:** 50066863  
**Description:** Use as a base for all sweet muffins. Ideal for breakfast or as a snack.  
**Application:** Easy to use by adding water to dry mix. Suitable to add frozen fruit or preferred flavour.



CHAMPION  
PREMIX CRÈME  
MUFFIN MIX

10kg

**Order code:** 50112507  
**Description:** A versatile crème muffin base premix. Ideal for breakfast or as a snack.  
**Application:** Easy to use by adding egg, oil and water to dry mix. With the addition of chocolate (chips, paste), fruits during mixing can transform its finished product taste and appearance.



CHAMPION  
PREMIX SUPER  
SPONGE MIX

10kg

**Order code:** 50066945  
**Description:** A versatile premix for butter sponges, sponge fingers, sponge rolls and other flavoured sponges such as chocolate.  
**Application:** With the addition of egg and water to dry ingredients this is a excellent mix for sponge.

## SWEET PRE-MIXES (CAKE, MUFFIN)



### CHAMPION PREMIX FRUIT CAKE MIX

10kg

**Order code:** 50112482

**Description:** An easy to use mix for cake batter that will support a range of fruits. Can make a light or heavy mix.

**Application:** Ideal for Christmas cakes or Christmas deserts or everyday fruit cake.

### CHAMPION PREMIX PANCAKE & PIKELET MIX

10kg

**Order code:** 50112481

**Description:** A complete powder blend requiring only the addition of eggs and water.

**Application:** A multi purpose mix to produce pancakes or pikelets or waffles.

### CHAMPION CAKE DONUT MIX

10kg

**Order code:** 50066828

**Description:** A cream/tan coloured pre-blend with a slight aroma of spice for cake donut.

**Application:** Suitable for regular cake donuts, mini donuts and donut holes.

### CHAMPION YEAST RAISED DONUT MIX

10kg

**Order code:** 50068545

**Description:** An excellent premix, suitable for many varieties of yeast raised fancy donuts.

**Application:** Suitable for many varieties of yeast raised fancy donuts.

### CHAMPION PREMIX SUPA LITE

10kg

**Order code:** 50112385

**Description:** A pre-blended utility and multipurpose cake mix.

**Application:** Used for a variety of cakes for all occasions.

### CHAMPION BANANA BREAD MIX

12.5kg

**Order code:** 50146602

**Description:** A dry premix for banana bread.

**Application:** All in one banana bread / loaf easy with the addition of water and oil.





FONDANTS



FONDANT  
PINK XS

12.5kg

**Order code:** 50105414

**Description:** A treated sugar syrup containing finely crystalline sugar and having a plastic consistency, which provides colour and flavour when applied to the surface of bakery products.

**Application:** Ideal for decoration on cakes and donuts. Fondant is heated to ideal Temp 45°C to 55°C, dip a donut into the fondant, then let excess fondant run off (1-2 seconds). Place on the Tray and set. Option: add sprinkles, dip in jelly crystals, or roll in sugar/cinnamon mix.



FONDANT  
WHITE XS

15kg

**Order code:** 50105409

**Description:** A treated sugar syrup containing finely crystalline sugar and having a plastic consistency, which provides colour and flavour when applied to the surface of bakery products.

**Application:** Ideal for decoration on cakes and donuts. Fondant is heated to ideal Temp 45°C to 55°C, dip a donut into the fondant, then let excess fondant run off (1-2 seconds). Place on the tray and set. Option: add sprinkles, dip in jelly crystals, or roll in sugar/cinnamon mix



LEMON  
GLAZE

5kg

**Order code:** 50106399

**Description:** A blend of selected ingredients designed to be used as a thin clear icing glaze on a variety of baked products.

**Application:** Pour, dip or paste on hot baked product for lemon glaze to set.

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# FROZEN





## FROZEN RANGE



### APPLE TURNOVER 44 X 165GMS

**Order code:** 50109455

**Description:** Apple Turnovers 165g are frozen unbaked bakery product comprising of flaky sweet puff pastry encasing an apple filling. The puff pastry is folded over the apple filling to produce a semi-circle shape with a glazed surface. The Apple Turnover has a raw sugar topping. This product is a Freezer to Oven product.

**Application:** Once product is baked, then you can add cream, sprinkle with icing sugar and refrigerate or keep at ambient, and is ready to eat.



### FTO MINI APPLE DANISH 42G X 150

**Order code:** 50112111

**Description:** A flaky sweet puff pastry encasing an apple filling. The puff pastry is foldered over the apple filling to form a rectangle. This product is a Freezer to Oven product.

**Application:** Once product is baked, then you can add cream, sprinkle with icing sugar and refrigerate or keep at ambient, and is ready to eat.



### FTO PAIN AU CHOCOLATE 85G X 40

**Order code:** 50160511

**Description:** A frozen unbaked bakery product comprising of laminated croissant dough enclosing chocolate that is cut and rolled to form the croissant. Product requires no proofing. This product is a Freezer to Oven product.

**Application:** Once product is baked this can be glazed and drizzle truffle mix over finished product.



### FTO PAIN AU RAISIN 90G X 30

**Order code:** 50160512

**Description:** A frozen unbaked bakery product comprising of a danish dough made into a scroll with a smear of custard and added sultanas. The customer bakes the danishes without the need for proofing. This product is a Freezer to Oven product.

**Application:** Once product is baked glaze. This can have dusting sugar and or a truffle mix can be used to decorate.



### FTO MINI CHOCOLATE CROISSANT 35G X 140

**Order code:** 50160508

**Description:** A frozen unbaked croissant. Product requires no proofing. This product is a Freezer to oven product.

**Application:** Once product is baked this can be glazed and drizzle truffle mix over finished product.



### LARGE BUTTER CROISSANT 60G X 100

**Order code:** 50160499

**Description:** A frozen unbaked croissant. Product requires no proofing. This product is a Freezer to oven product.

**Application:** Once product is baked this can be glazed and drizzle truffle mix over finished product.

## FROZEN RANGE

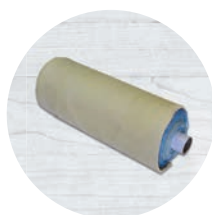


### **FTO THE PASTRYHOUSE CROISSANT 52 X 100G**

**Order code:** 50111022

**Description:** A frozen unbaked croissant. Product requires no proofing. This product is a Freezer to oven product.

**Application:** Once product is baked this can be glazed and drizzle truffle mix over finished product.



### **FTO TPH FP DANISH PASTRY ROLL 1 X 7.6KG**

**Order code:** 60157281

**Description:** A butter puff pastry produced in rolls.

**Application:** Roll can be cut to required size and shape. Add your own fillings and toppings.



### **RTB DANISH SQUARE BLANK 130 X 90GM**

**Order code:** 50111858

**Description:** Danish Squares are a frozen unbaked bakery product comprising of laminated danish dough cut into squares. Filling can be added or leave plain. After baking, the danish is then glazed and iced.

**Application:** Pastry squares ideal for adding your own topping or filling.



### **FTO MINI FETA & SPINACH SWIRLS 42GM X 150**

**Order code:** 50160513

**Description:** A frozen unbaked bakery product with Feta & Spinach. No proofing required as this is part of our Freezer to Oven range.

**Application:** Once baked product is ready to eat.



## CHAMPION FLOUR MILLING PRODUCT CATALOGUE

## NOTES

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# CHAMPION HAS A WIDE RANGE OF AUTHENTIC PRODUCTS

Champion has a wide range of authentic products to meet every professional baker's need, cost structure and performance criteria.

**A few examples of the types of products the larger Champion Flour Milling Group produces across all its segments include:**

- Wheat flour in many varieties
- Processed foods such as pastas, pasta sauce and cereals
- Ready meals, frozen foods, and mixes
- Yeast and Bread Improvers

**Being part of the larger group represents an exciting opportunity for us to:**

- Join a global group of market leading flour producers
  - where flour milling is a core business
- Share and benefit from innovations across different countries and cultures
- Gain access to state-of-the-art technology and processes by being a part of a global network
- Continue the process of building on Champion's lasting presence in New Zealand

The Champion Customer Service Team are here to support you on your baking journey. Our wealth of skills, technical expertise and grain science will enable your business to achieve professional results every time.

**Talk to us today to find out more.**





## THE CHAMPION ADVANTAGE

For over a hundred and sixty years the name of **Champion Flour Milling** has become synonymous with professional success in New Zealand's commercial and home kitchens and food manufacturers.

Our wealth of skills, technical expertise and grain science enable our customers to achieve professional results every time.

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### CONTACT US

For any further information,  
contact your account manager  
or phone customer services:  
**0800 809 804**

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### CHAMPION FLOUR

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