



- Malsena is one of the biggest mills in Baltics operating since 19th century.

- Wide product range – various types of flour and flour mixes – branded & private label.

- Production is certified according to ISO 9001, ISO 14001, ISO 22000 and BRC A level.

TYPE OF WHEAT FLOUR	MAIN QUALITY INDICATORS FOR WHEAT FLOUR					
	Ash content, %	Gluten content, %	Stability, min	Falling number, sec.	Moisture, %	Water absorption, %
FIRST CLASS - WHEAT 550 D	0,55-0,62	25-27	5-10	270-330	14-15	56-58
FIRST CLASS - WHEAT 550 C	0,55-0,62	28-30	5-12	270-330	14-15	58-60
FIRST CLASS - CONFEC-TIONARY FLOUR TYPE 550 (LOW PROTEIN)	0,55-0,60	19-23	-	250-330	14-15	53-55
SECOND CLASS - WHEAT 812 D	0,68-0,76	25-27	4-10	260-310	14-15	57-60
SECOND CLASS - WHEAT 812 C	0,68-0,76	28-30	5-10	270-330	14-15	58-61
PREMIUM CLASS - WHEAT 405 D EKSTRA	0,35-0,45	25-27	3-5	380-350	14-15	52-54
PREMIUM CLASS - WHEAT 405 D KARALIŠKI (ROYAL)	0,47-0,52	25-27	3,0-10,0	270-330	14-15	54-57
WHOLEGRAIN WHEAT FLOUR	1,5-2,0	23-28	-	250-380	12-14	-
WHOLEGRAIN SPELT FLOUR	1,5-2,0	25-31	-	250-350	11-14	-
WHITE SPELT FLOUR	0,68-0,75	25-32	1,0-2,0	250-380	14-15	57-58

TYPE OF RYE FLOUR	MAIN QUALITY INDICATORS FOR RYE FLOUR		
	Ash content, %	Falling number, sec.	Moisture, %
LIGHT RYE FLOUR TYPE 700 815	0,63-0,82	160-200	13,0-14,0
MEDIUM RYE FLOUR TYPE 1370	1,31-1,52	160-190	12,0-13,0
DARK WHOLEGRAIN RYE FLOUR TYPE 1800	1,50-2,00	150-230	12,0-13,0

PACKAGING OPTIONS OF FLOUR & FLOUR MIXES FOR B2B:	kg
PAPER VALVE BAGS	15kg
PP + PE VALVE BAGS	20kg
SEWN PP + PAPER BAGS	25kg
SEWN PP + PAPER BAGS	50kg



CONTACT US:

UAB Malsena Plus
 Stoties str. 65, LT-21366 Vievis, Lithuania
 Tel. +370 528 26160
 E-mail: export@malsena.lt, info@malsena.lt
www.malsena.lt

The facilities of Malsena are certified for organic flour production.





B2C Product Range

Branded Wheat Flour

- Basic All Purpose 550D
- Extra 405D – confectionary, semolina structure
- Royal 405D – confectionary, exceptional whiteness



Special Flours

- Wholegrain rye flour
- Wholegrain wheat flour
- Wholegrain oat flour
- Wholegrain buckwheat flour
- Self-raising wheat flour



SPELT products

- Wholegrain spelt flour
- White spelt flour
- Spelt flour mix for crepes, pizza crust, yeast-pancakes



Flour Mixes

- Various types of pancakes: crepes, yeast-pancakes, plain pancakes, dessert crepes
- Various types of breads: dark bread, white bread, wholegrain bread, buns, pizza crust, ciabatta, baguette
- Confectionary: vanilla / lemon / carrot / chocolate cake, brownie, oat cookies, waffles
- Potato: pancakes, mash



Private Label Packaging Options

Flour

1kg, 1,75kg, 2kg

Flour Mixes

4 x 100-150g, 3 x 150-200g, 2 x 200-250g, 1 x 300-700g, 1kg, 1,75kg, 2kg