

the ingredients
for a
GREAT
partnership

CONTENTS

Baking Essentials

Our Baking Essentials Guides are tailored to state-based ranges (NSW/ACT, QLD, VIC and WA), bringing together the products you reach for every day - bakers flour, bread mixes, bread improvers & conditioners, and bakers yeast - to help you get through the rush, day in and day out.

Select your state to get started.

- **NSW/ACT**
- **QLD**
- **VIC**
- **WA**



Signature Sweet National Range

From cakes to muffins, custards to specialty blends, this guide brings together the sweet goods you rely on to help you deliver them with consistency, speed and confidence.

Health & Specialty National Range

Here you'll find the health and specialty flours you rely on most: from ancient grains to gluten free, high-protein, and functional blends, all backed by our consistent quality and dependable service.

Pizza & Pasta National Range

From crisp, low-hydration bases to airy crusts, our pizza flours help you create your signature style. For pasta, premium semolinas and continental sharps deliver an authentic al dente bite, batch after batch.

Baking essentials Product Guides

**Your core ingredients.
Our everyday support.**

We know how fast things move in a commercial bakery. That's why this guide brings together the products you reach for every day – bakers flour, bread mixes, bread improvers & conditioners, and bakers yeast, the ones that help you get through the rush, day in and day out.

This guide is designed to support the day-to-day needs of commercial bakeries across Australia with trusted solutions that keep you going, backed by a supportive partner who understands the rhythm of your day.

Our Baking Essentials Guide is set up by state so you can find what's relevant to you. Click below to choose your state:

[NSW/ACT](#)

[QLD](#)

[VIC](#)

[WA](#)



We ensure our customers are fully supported throughout the annual wheat season changeover. By understanding the quality differences between the new harvest and the previous season, we guide our customers through the transition with confidence and clarity.



Devika Srinivasan

Mauri Technical Manager Wheat & Flour





Baking
essentials
NSW/ACT

We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. *Designed* to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not *every* dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

Our bakers yeast range is tested to deliver reliable fermentation across a range of doughs and baking conditions. Whether you're baking essentials or specialty goods, you'll get the texture and finish you're known for, with the flavour and aroma to match.

NSW / ACT

Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Victory Flour has been at the centre of our operation since we started. Even though we use a range of ingredients from Mauri now, Victory has been the consistent backbone of our bakery operations.



JARROD DEATON

Founder and CEO of Three Mills Bakery





Promax Extra High Protein Flour

Protein: 13.0% -14.0%

Product Code: 103970 **12.5kg** **Pallet QTY:** 90

A premium high protein flour designed to deliver exceptional strength, extensibility and consistency.

Application: Breads, rolls, pastries, noodles, filo pastry & retarded doughs.



Victory Bakers Flour

Protein: 11.8% -12.5%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.0% -12.0%

Product Code: 79081 **12.5kg** **Pallet QTY:** 90

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls & pastries.



Supreme Bakers Flour

Protein: 10.5% -11.5%

Product Code: 72520 **12.5kg** **Pallet QTY:** 90

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 83111	12.5kg 25kg	80 48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

NSW / ACT

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go! ”

Justin King

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.

Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
White M Premix	A bread concentrate for a softer crumb and crispier crust with no preservatives. Includes improver and salt. 4% application rate.	77545	15kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

At Mauri, we know that great baking is both an art and a science. That's why we've developed a range of functional ingredients designed to support bakers in creating consistently high-quality products, whether you're crafting soft sandwich loaves, crusty artisan breads, or anything in between.

Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



Because of our long-standing relationships with our suppliers and our expertise in product development, we've got a wide range of Improvers, Softeners and Strengtheners designed for all parts of the industry. So, whether it's hot bread shops right up to plant bakeries, we can tailor our Improvers for those specific industries.



JOHN KRUIJK

Mauri Technical Applications Manager

Bakers Yeast

Yeast is vital in bread making, not only for leavening, but also for delivering the wonderful flavour and aroma we all love from freshly baked bread. Mauri's Yeast Range is crafted to meet the diverse needs of Australian bakers, offering consistent performance, reliable fermentation, and excellent dough development.

Bake with confidence and consistency in each batch.

Whether you choose Instant Dry or Compressed, our yeast delivers:

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Yeast Compressed

Product Code: 10897 **12kg:** (12 x 1kg Packs)

A high activity compressed yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.





Baking
essentials
QLD



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Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. Designed to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not every dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

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Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Our favourite baking ingredient supplied by Mauri is their Supreme Bakers flour. It's consistency, performance and versatility are ideally suited to our large-scale banana bread and cupcake production lines. It delivers reliable structure and texture in our products, enabling us to produce high volumes with consistency. This is essential to maintaining our brand reputation and our customer satisfaction.



Angela Molloy
The Country Chef Co.





Victory Bakers Flour

Protein: 11.6% - 12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.3% - 12.3%

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls & pastries.



Supreme Bakers Flour

Protein: 10.6% - 11.4%

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	83111	25kg	48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes

Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go!

JUSTIN KING

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.

Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
M&M Bread Concentrate	A bread concentrate containing the salt and improver system that helps save time weighing up ingredients in small production runs. Contains preservatives and extends mould-free shelf life. 4% application rate.	59547	20kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

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Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

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Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
Mauri XL Improver	Designed to provide good dough handling, volume, texture and softness. Optimised for QLD flours with a 1% application rate.	59573	15kg	Breads, rolls, buns, pizza, Turkish bread, baguettes & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



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Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Baking
essentials
VIC

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Bakers Flour

click here for recipe ideas



Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

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- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



Maximus is a very solid flour. We can make all our doughs out of it without any problem.



Ray Johns

The Red Hill Baker





Victory Bakers Flour

Protein: 12% -12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 90

Product Code: 16957 **25kg** **Pallet QTY:** 48

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.4% -12.0%

Product Code: 79081 **12.5kg** **Pallet QTY:** 80

Product Code: 16895 **25kg** **Pallet QTY:** 48

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls, pastries & retarded doughs.



Supreme Bakers Flour

Protein: 10.4% -11.2%

Product Code: 72520 **12.5kg** **Pallet QTY:** 80

Product Code: 16942 **25kg** **Pallet QTY:** 48

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 54476	12.5kg 25kg	80 48	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.



Bread Mixes

Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go!



Justin King

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.

Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Dark Rye Bread Mix	Bake wholesome, nutritious rye bread with a rich, dark texture characteristic of this traditional style.	85863	12.5kg	Traditional free-form loaves & rolls.
Rye Bread Mix	Bake wholesome and nutritious rye breads with a mild, earthy flavour and a light, tender crumb - perfect for creating classic rye loaves with a balanced texture and subtle rye character.	34281	25kg	Traditional loaves & rolls.

Bread Concentrates

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
White M Premix	A bread concentrate for a softer crumb and crispier crust with no preservatives. Includes improver and salt. 4% application rate.	77545	15kg	Breads, rolls, buns, meal & grain breads.

Bread Improvers & Conditioners

At Mauri, we know that great baking is both an art and a science. That's why we've developed a range of functional ingredients designed to support bakers in creating consistently high-quality products, whether you're crafting soft sandwich loaves, crusty artisan breads, or anything in between.

Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Bread Improver	An emulsifier-free improver with no added soy, designed to deliver good handling, volume, texture and softness. Clean label friendly, use at 0.5% application.	78120	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded dough.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



Because of our long-standing relationships with our suppliers and our expertise in product development, we've got a wide range of Improvers, Softeners and Strengtheners designed for all parts of the industry. So, whether it's hot bread shops right up to plant bakeries, we can tailor our Improvers for those specific industries.



JOHN KRUIJK

Mauri Technical Applications Manager

Bakers Yeast

Yeast is vital in bread making, not only for leavening, but also for delivering the wonderful flavour and aroma we all love from freshly baked bread. Mauri's Yeast Range is crafted to meet the diverse needs of Australian bakers, offering consistent performance, reliable fermentation, and excellent dough development.

Bake with confidence and consistency in each batch.

Whether you choose Instant Dry or Compressed, our yeast delivers:

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Yeast Compressed

Product Code: 10897 **12kg:** (12 x 1kg Packs)

A high activity compressed yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



Baking
essentials
WA

We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Bakers Flour

Reliable flour. Repeatable results.

Bakers flours are milled from 100% Australian wheat and tested to make sure you get consistent quality and performance, batch after batch. Whether you're hand-shaping loaves or making high-volume essentials, you can count on strength, extensibility and reliability.

Bread Mixes

Built to save time. *Designed* to hold quality.

Bread mixes don't mean shortcuts. Ours are designed to streamline production while still letting you deliver flavour and texture your customers come back for. From white loaves to grainy favourites, our bread mixes are here to support your creativity and consistency.

Bread Improvers & Conditioners

Because not *every* dough is the same.

Every bakery has its own way of working and our range of improvers and conditioners are built to support that. Whether you're looking to strengthen dough, improve volume, or enhance softness over shelf life, our flexible solutions help you get the best out of your bakes.

Bakers Yeast

Trust the rise. Every time.

Our bakers yeast range is tested to deliver reliable fermentation across a range of doughs and baking conditions. Whether you're baking essentials or specialty goods, you'll get the texture and finish you're known for, with the flavour and aroma to match.



Bakers Flour

Mauri Bakers Flour is made from 100% Australian wheat, delivering consistent strength and performance across seasons. Trusted by bakers nationwide, it's versatile, reliable, and backed by local expert support, helping you bake with confidence, every day.

- ✓ Consistent protein levels deliver reliable dough strength and performance across seasonal variations.
- ✓ Milled to commercial baking standards with proven performance in real bakeries, trusted by professionals across Australia for consistency and quality for over 100 years.
- ✓ Versatile flour range suitable for a wide variety of baked goods, from soft rolls to crusty loaves.
- ✓ Backed by Mauri technical support, with access to local expert advice and troubleshooting to help optimise your bake.
- ✓ Available in bulk formats for convenient large-scale production and efficient inventory management.



The most important ingredient we use is Mauri Supreme Flour. We use it across around 80% of our production, mainly in our pie bases and puff pastry. It consistently produces a golden colour and flaky pastry, and customers regularly comment on how great our pastry tastes.



LARRY PANTALEO
Pinjarra Bakery





Victory Bakers Flour

Protein: 11.5% -12.8%

Product Code: 75155 **12.5kg** **Pallet QTY:** 80

Product Code: 16957 **25kg** **Pallet QTY:** 42

A high protein flour that delivers exceptional dough strength, extensibility and consistency across a range of product applications.

Application: Breads, rolls, pastries & retarded doughs.



Maximus Strong Bakers Flour

Protein: 11.4% -12.5%

Product Code: 79081 **12.5kg** **Pallet QTY:** 80

Product Code: 16895 **25kg** **Pallet QTY:** 42

A moderate to high protein content that delivers consistent and stable dough properties across a range of applications.

Application: Breads, rolls, pastries & retarded doughs.



Supreme Bakers Flour

Protein: 10.8% -11.6%

Product Code: 78799 **12.5kg** **Pallet QTY:** 80

Product Code: 16942/44022 **25kg** **Pallet QTY:** 42

A moderate protein content and reliable quality that can be used across a diverse range of applications.

Application: Breads, rolls, pastries, muffins & cakes.

Other Bakers Flour Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	PALLET QTY	APPLICATION
Strong Bakers Flour	A quality, hard wheat bakers flour with moderate to high protein.	71506	25kg	42	Breads, rolls & pastry products.
Aged Strong Flour	A quality, hard wheat bakers flour that has been aged to give additional processing tolerance.	15119	25kg	42	Breads, rolls & pastry products.
Wholemeal Bakers Flour	100% wholemeal flour with high protein and bran content.	75549 83111	12.5kg 25kg	80 42	Breads, rolls, pastries, muffins & cakes.
Wholemeal Spelt Flour	Ancient grain with high bran content, perfect for artisan baking.	81045	12.5kg	80	Artisan style breads, muffins & pastries.
White Spelt Flour	Wholesome ancient grain, perfect for artisan baking.	82761	12.5kg	80	Artisan style breads & rolls.
Rye Flour	Finely milled rye flour ideal for European style or lighter rye breads.	66648	25kg	48	Artisan style breads & rolls.

Bread Mixes



Mauri Bread Mixes are expertly crafted to help bakers produce premium-quality bread with superior taste, texture, and appearance, without the complexity of scratch baking. Each mix contains a perfect blend of dry active ingredients, requiring only water and yeast to deliver consistent results every time.

Whether you're baking soft white loaves, crusty artisan breads, or hearty wholemeal and grain varieties, our Bread Mixes offer:

- ✓ Reliable performance across a wide range of bread styles.
- ✓ Time-saving convenience with reduced weigh-up and preparation steps.
- ✓ Space-efficient storage ideal for busy bakeries with limited room.
- ✓ Versatile applications from loaves and rolls to pizza bases and savoury inclusions.
- ✓ Customisation potential to add your own signature ingredients like cheese, olives, or herbs.



Our Bun Bread Mix is super consistent. It gives a great product every time and saves a mountain of time through not needing to weigh up multiple ingredients. It's just as simple as pour, mix, add water and yeast, then go! ”

Justin King

Mauri Technical Applications Manager





Soft White Bread Mix

Product Code: 86007 **12.5kg**

Product Code: 34279 **25kg**

Bake delicious white bread that everybody loves. The crumb is light, fresh and fine.

Application: Sliced loaves, rolls & high tops.



Bun Bread Mix

Product Code: 86002 **12.5kg**

A versatile bun mix that bakes a delicious smooth fine crumb that melts in your mouth.

Application: Sliced loaves, rolls & high tops.



Mixed Grain Bread Mix

Product Code: 85890 **12.5kg**

With tasty and visible grains, this is a combination of wholemeal and white flours. Delivers an even soft crumb and tolerance.

Application: Sliced loaves, rolls & high tops.

Other Bread Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Wholemeal Bread Mix	Crafted to deliver a wholesome flavour and texture with excellent volume and tolerance and a delicious soft crumb.	86003	12.5kg	Sliced loaves, rolls & high tops.
Crusty White Bread Mix	Bakes a bold continental style loaf with excellent dough handling properties and a crisp and crunchy crust.	86008	12.5kg	Sliced loaves, rolls, high tops, cobs, viennas & free-form loaves.
Viking Rye Bread Mix	Ready-to-use rye bread premix designed to deliver a traditional rye-style loaf with consistent performance and flavour.	64078	25kg	Traditional free-form loaves & rolls.

Bread Improvers & Conditioners

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Bread Improvers: The foundation of structure

Think of bread improvers as the framework that holds your baked goods together, like the frame of a house. These blends, typically made with ascorbic acid, enzymes and emulsifiers, help strengthen dough and improve volume and texture. Whether you need a versatile option like our All Purpose Bread Improver, or something more targeted like Soft or Crusty Specialty Improver, we've got you covered.

Clean Label Solutions: Simplicity meets transparency

More and more customers are looking for clean label options, and we're proud to offer solutions that meet that demand. Our CL Supa Soft Improver is free from emulsifiers, meaning fewer additives and a simpler ingredient list. It's a great choice for bakers who want to keep things natural and transparent without compromising on performance.

Dough Strengtheners: Built for add-ins

When you're working with doughs that include grains, seeds, or dried fruits, strength matters. Our dough strengtheners combine enzymes with DATEM emulsifier to reinforce structure while maintaining a soft, appealing texture. They're designed to help your dough hold up under pressure - literally.

Crumb Softeners: Softness that lasts

Softness is key to customer satisfaction, and we offer two great options. CL Premium Softener is a clean label product made with just flour and enzymes, perfect for those seeking simplicity. For extended softness and shelf life, Universal Softener includes emulsifiers to keep your bread fresher for longer.

Dough Relaxers: Smoother processing, better results

Efficiency in the bakery matters, and that's where our Relax Mix comes in. It helps reduce mixing time, improves dough development, and minimises shrinkage in sheeted products. The result? More consistent outcomes and smoother production runs.

Whether you're looking to improve structure, softness, or efficiency, Mauri's range of Improvers, Strengtheners, Softeners and Relaxers are here to support your craft.





All Purpose Improver

Product Code: 84257 **10kg**

Multi-purpose improver for a wide range of bakery applications to impact volume, texture and crumb softness. A soy blend with a 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Soft Specialty Improver

Product Code: 84258 **10kg**

Delivers a white, soft crumb that achieves excellent volume in high top loaves and helps retain its freshness for longer. 1% application rate.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.



Universal Softener

Product Code: 16394 **10kg**

Dough conditioner developed to improve crumb structure with additional softness and freshness. Use with an improver 0.5% application rate. RSPO Certified.

Application: Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia, donuts, instant & retarded doughs.

Other Improvers & Conditioners

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Crusty Improver	Achieves high volume loaves with a superior crust and a defined split. A soy-based blend with a 1% application rate.	86408	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Supa Soft Improver	Premium soy-based, emulsifier-free improver with excellent dough handling, volume, texture and softness over a prolonged shelf life. Clean label friendly, use at 0.5% application rate.	78119	10kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded doughs.
CL Bread Improver	An emulsifier-free improver with no added soy, designed to deliver good handling, volume, texture and softness. Clean label friendly, use at 0.5% application.	78120	15kg	Breads, rolls, baguettes, meal and grain, artisan products, pizza, Turkish bread, focaccia, instant & retarded dough.
CL Premium Softener	Premium softener designed for commercial manufacture of various baked products. Soy & emulsifier free.	81985	15kg	Breads, rolls, buns, baguettes, meal and grain, fruit breads, artisan, pizza, Turkish bread, focaccia & donuts.
Relax Mix	Conditioner that assists with dough development and sheeting, reducing mixing and resting time. Use with an improver at 0.1% - 0.5% application rate.	16602	25kg	Breads, rolls, buns, meal and grain bread, Turkish bread, pizza, focaccia, sheeted pastry & sheeted doughs.
Boost Dough Conditioner	Label-friendly enzyme-based dough strengthener. Reduces gluten addition by up to 50% and improves dough strength and product resilience.	101858	12.5kg	Breads, rolls, buns, meal and grain, pizza, Turkish bread & focaccia.



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JOHN KRUIK

Mauri Technical Applications Manager

Bakers Yeast

Yeast is vital in bread making, not only for leavening, but also for delivering the wonderful flavour and aroma we all love from freshly baked bread. Mauri's Yeast Range is crafted to meet the diverse needs of Australian bakers, offering consistent performance, reliable fermentation, and excellent dough development.

Bake with confidence and consistency in each batch.

- ✓ High activity fermentation for optimal dough rise and texture.
- ✓ Reliable gas production for consistent volume and crumb structure.
- ✓ Enhanced flavour through natural fermentation by-products.
- ✓ Convenient formats tailored to bakery size and process—from portion packs to bulk solutions.
- ✓ No refrigeration required for Instant Dry Yeast, with long shelf life and easy storage.



Instant Dry Yeast

Product Code: 60695 **10kg:** (20 x 500g Packs)

Product Code: 35874 **10kg:** (2 x 5kg Packs)

A high activity instant dried yeast packed in convenient portions.

Application: Breads, rolls, buns, baguettes, grain and fruit breads, artisan bread, Turkish bread, pizza, instant & retarded doughs.



SIGNATURE

Sweet National Product Guide

We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Classic Range

Versatile bases. *DEPENDABLE* results.

From light sponges to the richest of mudcakes, our premium mixes give you moist, fine-textured results with excellent volume and flavour. Whether you're baking slab cakes, cupcakes or celebration rounds, these mixes offer versatility and consistency you're looking for.

Custard & Cheesecake Mixes

***DELICIOUS* favourites. Made simple.**

Serve up smooth, creamy textures and rich flavours with our custard and cheesecake mixes. They're ideal for danishes, slices and baked desserts, helping you add premium options to your sweet range with ease.

Donuts

***SWEET* indulgences. Made easy.**

Whether you're making yeast-raised donuts or spiced cake varieties, these mixes are designed to deliver soft centres, firm golden exteriors, excellent shape and shelf appeal – batch after batch.

Easy Mixes

***CLASSIC* bakes. Efficient performance.**

These time-saving blends are ideal for high-volume environments, delivering dependable structure, colour, and flavour.

Specialty Blends

Golden finishes. *EASY* preparation.

From seasonal favourites to essential baking solutions, this section offers a range of specialty products that save time, simplify preparation and deliver consistent results you can rely on.

Fats, Oils & Bakery Additions

Built for structure. Made for *FLAVOUR*.

From golden pastries to rich cakes and pillowy donuts, our fats and oils help you achieve the flavour, texture and consistency that sets you apart. Deliver creativity and quality at scale.

Dry & Fruit Ingredients

Finishing touches. Stand out *APPEAL*.

Add vibrant colour, texture and surprise to your bakes with our dry and fruit inclusions. Designed to work across loaves, slices and sweet breads, these ingredients provide the finishing touch that keeps customers coming back for more.

Classic Range



Creativity knows no limits with our sweet Classic Range. Each mix is carefully crafted to bring you and your customers superior taste and consistent performance. Easy to use and versatile, they form the basis of countless recipe ideas to help you get more out of each mix.

- ✓ Contains no artificial flavours or colours.
- ✓ Consistent quality every time.
- ✓ Creates endless variations.
- ✓ Expertly crafted from the finest ingredients.



My favourite product is easily the Classic Madelena Rich Cake Mix. It has a really rich, moist crumb. It's the only product in our Sweet Goods range which really gives you that intense texture.



Ellen Miller

Mauri Account Executive, NSW





Classic Crème Muffin Mix

Product Code: 102792

15kg

Sweet and buttery in flavour with a soft, moist crumb, this base features a lightly textured golden surface designed to hold added flavours and suspend inclusions such as fruit and chocolate chips. Ideal for muffins and slices.

Application: Muffins, slices & loaves.



Classic Arana Silky Sponge Mix

Product Code: 102058

15kg

A superior performance sponge mix blended for a fine crumb with excellent volume. Ideal for all sponge applications, including swiss rolls.

Application: Rounds, celebration cakes, sheeting, slabs & cupcakes.



Classic Variety Loaf and Cake Mix

Product Code: 61081

15kg

A versatile mix that supports a high percentage of inclusions to create moist and densely textured cakes. Ideal for a variety of loaves and homestyle cakes.

Application: Loaves, rounds, celebration cakes, slabs, cupcakes & slices.



Choc Brownie Mudcake Mix

Product Code: 102059

15kg

Rich in real cocoa with a dark chocolate flavour, it produces a moist and dense crumb that won't disappoint. Ideal for a variety of mudcakes, brownies and slices. Rainforest Alliance Certified.

Application: Rounds, celebration cakes, slices, slabs & cupcakes.

Other Classic Range Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Classic Madelena Rich Cake Mix	A premium fine textured cake that delivers a rich, moist and melt-in-the-mouth golden crumb. Versatile to bake loaves, slices and decadent, indulgent cupcakes.	102514	15kg	Rounds, loaves, cupcakes, slices & celebration cakes.
Classic White Blondie Mudcake Mix	Delivers a moist and dense crumb with smooth, indulgent sweetness. A perfect base for other flavour additions such as caramel or marble-style mudcakes and blondie slices.	102061	15kg	Rounds, celebration cakes, slices, slabs & cupcakes.
Classic Hi Ratio Utility Cake Mix	A premium, fine-textured and versatile cake mix that serves up moist, light cakes. Ideal for a variety of slab cakes, lamingtons and cupcakes.	75667	15kg	Celebration cakes, slabs, cupcakes & rounds.
Classic Universal Utility Cake Mix	Moist, soft, and perfect as a plain cake or with the addition of fruits, it's ideal for making slab and block cakes, or light fruit and tea cakes.	102060	15kg	Rounds and inclusions, celebration cakes, slabs & crumbles.

Custard & Cheesecake Mixes



From silky custards to rich cheesecakes, these mixes deliver smooth textures and authentic flavours. Ideal for tarts, slices and baked desserts, each blend ensures consistent quality and ease of preparation. Create show-stopping creations with minimal effort and maximum taste.



The RAP Instant Custard is, for us, the most important sweet goods product. It's a very versatile product. We use it in our fruit danish, pain aux raisins, fruit tarts and vanilla slices.

Keiran McKay

Founder, Baked by Keiran

- ✓ Smooth, creamy textures for patisserie applications.
- ✓ Suitable for fillings, danishes, profiteroles and baked desserts.
- ✓ Full range from instant custard to baked cheesecake.
- ✓ Simple, consistent make-up for reliable, efficient production.



RAP Instant Custard Mix

Product Code: 16581

15kg

In a class of its own, our premium patisserie custard mix delivers a smooth, creamy texture ideal for fillings in danishes and profiteroles.

Application: Filling for cakes, tarts & pastries.



BCM-8 Custard Mix

Product Code: 15838

15kg

A smooth and creamy custard mix, with a rich golden colour that bakes to perfection.

Application: Baked custards, tarts & crème caramel.

Other Custard and Cheesecake Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Velvet Vanilla Slice Mix	Delivers a smooth and creamy texture, ideal for vanilla slice.	36235	15kg	Vanilla slice.
Fromage Cheesecake Mix	A rich, creamy cheesecake filling delivering smooth texture and a reliable set for classic cheesecakes and beyond.	16517	15kg	Cold-set, baked cheesecakes & other patisserie/dessert applications.

Donuts

Whatever style of donut you love to serve up, enjoy reliable performance and effortless indulgence with our Yeast-Raised (YRD) and Cake Donut Mixes. From light, airy yeast-raised donuts to soft, moist spiced-cake varieties, each delivers a delicate crisp exterior and golden finish you can rely on.

- ✓ Two core mixes: Yeast-Raised and Cake.
- ✓ Formulated for a delicate crunch, a soft, tender centre and a golden finish.



YRD Donut Mix

Product Code: 57302

15kg

With the growing trend towards this donut style, our mix delivers golden donuts with a soft and light texture that melts in your mouth.

Application: Yeast-raised donuts, churros & brioche.



Cake Donut Mix

Product Code: 49842

15kg

Delivers soft, moist cake donuts with a perfect star centre and an ideal hint of spice.

Application: Cake donuts.



Easy Mixes

These mixes are designed to save precious time without compromising on quality. With just a few simple additions, you're ready to bake, delivering the same consistency and flavour your customers expect.

- ✓ Just a few simple additions to reduce prep time.
- ✓ Easy to handle mixes for consistent structure, colour and flavour.
- ✓ Versatile mixes for bakeries and cafes.



Lyte Scone Mix

Product Code: 35836

15kg

With a moist and creamy crumb texture and firm golden crust, baking scones has never been easier.

Application: Scones, savoury muffins, dampers & soda bread.



Choux Pastry Mix

Product Code: 81953

15kg

A quality mix to easily create choux pastry, profiteroles and éclairs.

Application: Éclairs & profiteroles.

Other Easy Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Pancake Mix	An easy-to-use mix that produces golden, fluffy pancakes and pikelets.	16608	10kg	Pancakes, pikelets & waffles.



Specialty Blends



When you're creating something special, you need supporting ingredients you can rely on. From lamington coating to pie thickener and seasonal cross mixes, this range delivers a consistent, high-quality finish to your final product - while offering the flexibility to customise and the confidence to scale.



Mauri's technical and operation teams are mostly career millers, bakers, scientists that have a genuine passion for baking. Many of us are home bakers and are in this industry because it is a passion. We know baking; it is what we love.

Jenny Garland

Quality Manager - Sweet Goods, Wetherill Park

- ✓ Easy to use and consistent performance batch after batch.
- ✓ Purpose-built mixes for lamingtons, pie fillings and hot cross buns.
- ✓ Recipes and resources to support setup and scaling.



Cross Mix (Seasonal)

Product Code: 104068

10kg

An easy mix for adding the final touch to your Hot Cross Buns!

Application: Easter buns.



Lam-kote Mix

Product Code: 16580

15kg

A specialty product mix for coating your lamingtons with a consistent appearance and authentic taste. Rainforest Alliance Certified.

Application: Lamingtons.

Other Specialty Blends Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Pie Thickener	Give that clean bakery texture to your favourite pie fillings without added colours or flavours.	16598	15kg	Pies.

Fats, Oils & Bakery Additions

Every great bake starts with the right foundation. Sourced from trusted suppliers, these fats and oils* deliver the quality, functionality and consistency needed to create standout baked goods, supporting reliable results every day. Whether you're creating golden pastries, rich cakes, or melt-in-the-mouth donuts, these products are designed to support your creativity and production – helping you deliver quality at scale, day in, day out.

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
SP10 Release Spray Cans	Odourless aerosol spray designed to prevent food sticking to trays (contains soy).	16471	6kg (12x500g)	A fast, mess-free way to grease trays, tins and equipment.
Perfex Medium Ready Bits Margarine	Medium grade all vegetable margarine for use in puff pastry lines. Halal accredited.	44786	15kg	Pie tops and other puff pastry applications.
Gilt Shortpaste Margarine	Premium butter flavoured margarine.	104086	12.5kg	Short pastry, sweet crust & quiche bases.
Trio Pie Bottom Shortening	Traditional shortening made from a blend of tallow and vegetable fats.	14845	15kg	Pie bases and quiches.
Sovereign Cake Margarine	Premium cake margarine for cakes with a buttery flavour.	104085	15kg	Cakes.
Duo Vegetable Pie Bottom Shortening	Vegetable shortening developed for premium quality pie bases and quiches. Halal accredited.	57464	12kg	Pie bases and quiches.
Solite Vegetable Cream Shortening	Vegetable shortening for butter style crèmes & fudge icing. Halal accredited.	104087	15kg	Crèmes and fudge icings.
Donut Frying Shortening	All-purpose vegetable frying donut shortening for improved taste and keeping qualities. Halal accredited.	49879	15kg	Frying donuts.

* third-party sourced products, supplied subject to availability and third-party manufacturer warranties, except as required by law.
To confirm state availability, please contact our Customer Service Team on 1800 649 494.



Dry & Fruit Ingredients

Complete your bake with a curated range of complementary ingredients and inclusions* sourced from trusted suppliers.

Carefully selected for quality and performance, these products support texture, structure and flavour - helping deliver consistent results across a variety of applications.

- ✓ Core bakery staples and functional ingredients for reliable daily performance.
- ✓ Quality dried fruits for colour, flavour and texture.



* third-party sourced products, supplied subject to availability and third-party manufacturer warranties, except as required by law.

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS
Sugar Caster	Smooth, fine and white, for all your baking needs.	10701	25kg
Baking Powder	Raising agent for use in cake production.	16556	10kg
Salt Flossy Iodised	For delivering food flavouring and functionality.	71316	25kg
Wheaten Cornflour	A wheat based starch used for thickening.	20667	25kg
Gluten Dry	Dried gluten powder for baking with low-protein flours.	101668	12.5kg
Salt Superfine Iodised	A fine textured iodised salt.	71299	25kg
Icing Sugar Mixture	A finely powdered sugar perfect for smooth icings, glazes and dusting.	14884	15kg
Desiccated Coconut	A finely shredded, gently dried coconut that adds natural sweetness and texture to baking.	36974	11.34kg
Breadcrumbs TLC Fine	Fine textured and white in colour.	16520	10kg
Mixed Spice (Seasonal)	A blend of sweet spices including cinnamon and nutmeg that compliments fruit and other sweet baked goods.	40563	1kg
Currents Dried (Seasonal)	For a delicious burst of sweet flavour and added texture.	10711	12.5kg
Sultanas Turkish	Delivers flavour, texture and sweetness.	28210	12.5kg

To confirm state availability, please contact our Customer Service Team on 1800 649 494.





Health & ,
SPECIALTY
National Product Guide

We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Culinary & Specialty Flours

STRONG foundations. Endless possibilities.

Premium flours for noodles, pasta, steamed buns and more – crafted for versatility and performance.

Semolinas

GOLDEN tones. Gold-medal performance.

High-protein and specialty flours for artisan breads, pasta, and health-focused baking.

All Purpose Flours

PURE VERSATILITY. Trusted performance.

An essential kitchen staple for pastries, cakes, pizzas, batters, and sauces, delivering smooth, consistent results.

Specialty Cake, Biscuit & Pastry Flours

DELICATE bakes. *DEPENDABLE* results.

Flours designed for cakes, biscuits, and pastries – delivering lightness, texture, and reliability.

Gluten Free Range

TEXTURE and flavour for all.

A comprehensive range of gluten free mixes and flours for inclusive baking without compromise.

Grains & Meal Blends

LAYER in the *GOODNESS*.

Wholegrain, seed, and meal blends to boost nutrition, flavour, and texture in every bake.

Culinary & Specialty Flours

Every great bake starts with the right foundation. Our range of culinary and specialty flours is crafted to give commercial bakers the consistency, colour, and performance you simply can't live without. Whether you're making noodles, pasta, steamed buns or bagels, trust Mauri's premium flours to support your creativity and deliver consistently, batch after batch.

With a long heritage of quality and a commitment to innovation, our specialty flours are expertly milled to help you achieve superior texture and structure in every product. Our heritage extends to supporting our customers too. We understand your world and we're committed to your success. That's Baking Better Together.

- ✓ Versatile across bakery and food applications, suitable for noodles, pasta breads, buns and specialty range.
- ✓ Consistent and dependable results batch after batch.



For products like steamed buns, udon and dumpling wrappers where visual appeal matters, Special White Flour delivers the brightness and consistency needed for a great finish.



Tom Kennedy

Mauri Head of Technical Applications





Special White Flour

Product Code: 16778 **25kg**

Premium low ash flour with moderate to high protein levels and superior colour grade.

Application: Noodles, pasta, steamed buns & bagels.



Strong Low Ash Flour

Product Code: 100704 **25kg**

Low ash flour with high-protein levels and superior colour grade.

Application: Noodles, pasta, steamed buns & bagels.



Kangaroo Low Ash Noodle Flour

Product Code: 102448 **25kg**

Moderate protein flour with an exceptional white colour, formulated for fresh and dry noodle manufacture.

Application: Fresh and dried noodles.



Pioneer Flour

Product Code: 103891 **25kg**

High-ash, high-protein flour providing non-functional protein for binding applications and for use in pre-ferments, supporting flavour development and fermentation performance.

Application: Binders, sourdough pre-ferments, atta-style specialty breads (e.g. naan, roti) & feed applications.



Soya Flour

Product Code: 15364 **20kg**

A full fat, enzyme active soy flour which helps provide a superior white crumb colour in breads.

Application: Breads and rolls.

			BAGS PER PALLET AVAILABILITY BY STATE					
PRODUCT	PRODUCT CODE	WEIGHTS	NSW	ACT	QLD	VIC	SA	WA
Special White Flour	44473	5kg	–	–	–	192	–	–
Special White Flour	16764	10kg	–	–	–	100	–	100
Special White Flour	81820	12.5kg	90	90	–	–	80	80
Special White Flour	88903	12.5kg	–	–	90	–	–	–
Special White Flour	16778	25kg	48	48	–	–	–	–
Strong Low Ash Flour	100704	25kg	42	42	–	–	–	–
Kangaroo Noodle Flour	102448	25kg	48	–	48	48	48	–
Pioneer Flour	103891	25kg	48	–	–	48	48	–
Soya Flour	15364	20kg	48	48	48	48	–	48
Pie Mix Complete	36278	15kg	66	66	66	66	66	66

Semolinas

Mauri's semolina range is crafted for authentic texture, colour, bite and integrity in every batch. From traditional Durum Semolina to versatile Continental Sharps, Mauri supports consistency and creativity in every kitchen – whether you're hand-shaping small batches or producing at scale.

- ✓ Ideal for pasta, pizza and artisan bread applications.
- ✓ Versatile across a range of health and specialty bakery uses.
- ✓ Consistent performance, delivering reliable results in commercial production.



Durum Semolina

A hard wheat semolina made from high-protein white wheats.

Application: Pasta making and artisan breads.



Hard Wheat Semolina

Delivers superior strength and a bright yellow colour expected from high-quality pasta products.

Application: Pasta, artisan breads, snack foods & health.



Continental Sharps

Fine semolina produced from hard wheat.

Application: Pasta making and sweet pastry.



All Purpose Flours

A versatile pantry staple designed to perform across a wide range of sweet and savoury applications. From breads, cakes and pastries to batters, coatings and sauces, this flour delivers consistent results and reliable functionality in every use.

- ✓ Versatile across applications – Suitable for breads, cakes, pastries as well as batters, coatings and sauces.
- ✓ Reliable performance – Delivers consistent results with balanced structure and texture across sweet and savoury products.
- ✓ Efficient to work with – Supports smooth mixing, handling and processing in high-volume bakery and kitchen environments.



Sunfield Plain Flour

A versatile general-purpose flour with moderate protein levels.

Application: Flat bread, muffins, sauces & dusting.



Sunfield Self Raising Flour

General purpose flour complete with leavening agents to provide a light and fluffy texture.

Application: Scones, muffins & cakes.

SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Hard Wheat Semolina	76713	12.5kg	90	90	90	90	90	–
Hard Wheat Semolina	15230	25kg	–	–	48	48	48	–
Hard Wheat Semolina	102435	25kg	–	–	–	–	–	48
Durum Semolina	101795	12.5kg	–	–	–	90	–	–
Durum Semolina	16780	25kg	48	48	48	48	48	48
Semolina Sharps	16706	25kg	–	–	–	–	–	42
Continental Sharps	81386	12.5kg	90	90	90	90	–	–
Sunfield Plain Flour	85568	12.5kg	90	90	90	80	80	80
Sunfield Plain Flour	16866	25kg	48	48	48	–	–	42
Sunfield Self Raising Flour	85569	12.5kg	90	90	90	90	90	80
Sunfield Self Raising Flour	41868	25kg	48	48	48	48	–	–
Plain Flour	14999	25kg	–	–	–	48	48	–



Specialty Cake, Biscuit & Pastry Flours



Whether you're baking delicate sponges, crisp biscuits or tender pastries, elevate your sweet and savoury creations with Mauri's specialty cake, biscuit, and pastry flours. Milled for lightness, consistent texture and dependable rise, you can bake with confidence knowing your flour will perform exactly as expected. We're here to help you create, innovate, and delight your customers.

- ✓ Fine, specialty-milled flours delivering light, soft cakes and crisp, delicate biscuits.
- ✓ Consistent performance for reliable results in every bake.
- ✓ Versatile across cakes, biscuits, pastries and other sweet applications.



Eagle Pie and Pastry Flour is a good all round flour for pastry that is versatile for puff and pie bottoms.



SCOTT HARRINGTON

Mauri Technical Applications Manager





Finetex Hi Ratio Cake Flour

Product Code: 28310 **25kg**

Streamed fine white chlorinated flour. Ideal to support the high sugar content in high ratio cakes to ensure cakes are light & fluffy.

Application: Sponges, angel and utility cakes & specialty food coatings.



Everest Soft Biscuit Flour

Product Code: 16836 **25kg**

Milled from low protein soft wheats that are high in starch and low in water absorption, for crispier biscuits.

Application: Biscuits, cookies, snack foods & sauces.



Pastry Flour

Product Code: 14998 **25kg**

A medium to low protein flour produced from moderate strength wheat to produce a tender and delicate result.

Application: Puff and short crust pastry, including danishes, croissants, pies & tarts.



Eagle Pie & Pastry Flour

Product Code: 16877 **25kg**

A medium to low protein flour produced from moderate strength wheat for the manufacture of pastry products.

Application: Pies and sausage rolls.

			BAGS PER PALLET AVAILABILITY BY STATE					
PRODUCT	PRODUCT CODE	WEIGHTS	NSW	ACT	QLD	VIC	SA	WA
Finetex Hi Ratio Cake Flour	28310	25kg	42	42	48	42	42	42
Everest Soft Biscuit Flour	16836	25kg	48	–	48	48	48	48
Everest Soft Biscuit Flour	103119	12.5kg	–	–	80	80	–	–
Pastry Flour	14998	25kg	–	–	48	48	48	–
Eagle Pie & Pastry Flour	16877	25kg	48	–	–	–	–	42
Eureka Medium Biscuit Flour	16914	25kg	–	–	–	–	–	42
Continental Farina	15003	25kg	–	–	–	48	–	–



Gluten Free Range



Developed to meet the needs of coeliac and gluten-sensitive customers, Mauri's inclusive gluten free range is crafted for uncompromising taste and quality. These mixes and flours deliver the taste, texture, and performance you'd expect from a leading national baking partner.

From soft breads to moist cakes and muffins, our gluten free products make it easy to expand your menu and satisfy the needs of every customer. With Mauri, you can bake with confidence – knowing that quality and care sit at the heart of every gluten free blend.

- ✓ Gluten Free Products* suitable for customers seeking gluten free options.
- ✓ Versatile for a wide range of sweet and savoury applications, from breads, cakes, muffins, slices and more.
- ✓ Reliable performance across gluten-free baking, helping achieve consistent results.



Our Gluten Free Banana Bread Mix is an extremely versatile gluten free utility cake mix. It can be used in so many cake applications even without adding banana!



JUSTIN KING

Mauri Technical Applications Manager

* Produced on equipment that also handles gluten-containing products. Each batch is tested to confirm no detectable gluten in line with FSANZ gluten-free requirements.





Gluten Free Soft Bread Mix

Product Code: 75673 **15kg**

Produces high quality, soft delicious yeast raised bread as good as the real thing. It's versatile and easy to use.

Application: Loaves, rolls & cookies.



Gluten Free Crusty Mix

Product Code: 79699 **15kg**

A versatile product that provides an authentic crusty exterior with excellent crust characteristics and a soft internal crumb structure.

Application: Rolls, loaves, baguettes, cobs, vienna & Easter buns.



Gluten Free Banana Bread Mix

Product Code: 73611 **15kg**

This versatile mix maintains moistness, while delivering a smooth and rich taste.

Application: Fruit loaves, cakes & muffins.



Gluten Free Mudcake Mix

Product Code: 73612 **15kg**

Produces a consistently rich and moist crumb with a firm texture. This mix is suitable for both white and dark chocolate varieties.

Application: Mudcakes, cakes & cupcakes.

Other Gluten Free Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Gluten Free Bread Mix	A versatile and easy to use bread mix that delivers high-quality breads with a dense texture and full flavour.	61042	15kg	Loaves & rolls.
Gluten Free Flour	A specialty gluten free flour suitable for making a wide range of products; the limit is your imagination.	72813	12.5kg	Loaf bread, cakes, muffins & pancakes.
Gluten Free Sponge Cake Mix	A perfect light crumb texture for traditional sponges, cupcakes and swiss rolls.	73613	15kg	Sponge & cupcakes.
Gluten Free Muffin Mix	Produces soft, moist muffins with a delicious taste and texture.	75672	15kg	Muffins.
Gluten Free Frosting Mix	A versatile gluten free frosting mix delivering smooth texture, consistent performance, and easy handling for a wide range of bakery applications.	87996	15kg	Cakes, cupcakes, muffins, slices, donuts & other gluten free bakery applications.



SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Gluten Free - Flour	72813	12.5kg	80	80	80	80	–	80
Gluten Free - Crusty Bread Mix	79699	15kg	66	66	66	66	–	66
Gluten Free - White Bread Mix	61042	15kg	66	–	–	66	–	–
Gluten Free - Soft Bread Mix	75673	15kg	66	66	66	66	–	66
Gluten Free - Banana Bread Mix	73611	15kg	66	66	66	66	–	66
Gluten Free - Muffin Mix	75672	15kg	66	66	66	66	66	66
Gluten Free - Mudcake	73612	15kg	66	66	66	66	–	66
Gluten Free - Sponge Cake	73613	15kg	66	66	66	66	66	66
Gluten Free - Frosting Mix	87996	15kg	66	–	–	–	–	–

Grains & Meal Blends

Bring nutrition, flavour and texture to your baking with grains and meal blends. Our carefully curated range of wholegrain, seed, and meal products is designed to help you create breads, rolls, and cereals that stand apart for their wholesome goodness.

Mauri's blends are easy to incorporate and deliver consistent results, supporting your commitment to health and quality. Partner with Mauri to offer your customers more taste, more nutrition, and more reasons to come back for another tasty bite.

- ✓ Adds texture, grain character and visual appeal across breads, rolls and specialty products.
- ✓ Consistent performance for reliable processing and uniform results across a wide range of applications.
- ✓ Versatile inclusions and meals that enhance flavour, nutrition and product differentiation.



We use the Mauri's Mega Grain in our grain bread. It has 10 different grains and is seriously good, and you don't have to soak it!



Ray Johns

The Red Hill Baker





Mega Grain Mix



Harvest Seed Blend



Kibbled Wheat

Grains & Meal Blends Summary

				BAGS PER PALLET AVAILABILITY BY STATE					
PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	NSW	ACT	QLD	VIC	SA	WA
Harvest Meal Premix	A wholegrain flake concentrate with a unique blend of bran and germ which, when combined with flour, can deliver the goodness of wholegrain in a wholemeal style product.	82652	10kg	48	–	42	48	–	42
Mega Grain Mix	A convenient no-soak blend of grains and seeds containing malted wheat flakes, rolled oats, barley, triticale and rye, combined with maize grits, buckwheat, linseed, kibbled soy and sunflower seeds for added texture, flavour and visual appeal.	62685	20kg	40	40	40	40	–	40
Harvest Seed Blend	Includes canola, linseed, sunflower seeds & pumpkin seeds.	73032	20kg	54	–	54	54	–	54
Kibbled Wheat	Cracked wheat grains that deliver texture and visible grain pieces across a variety of applications.	16356	25kg	45	45	45	45	–	–
Crushed Wheat	Cracked wheat grains that deliver texture and visible grain pieces across a variety of applications.	102292	20kg	–	–	–	–	–	40
Fine Ground Meal	A fine ground wholegrain concentrate with a unique blend of bran and germ which when combined with flour can deliver the goodness of wholegrain in a wholemeal style product.	63297	20kg	42	–	–	–	–	–
Seven Grain & Seed Mix	Includes rolled malted wheat flakes, linseed, oat flakes, rye, wheat bran, kibbled soy, triticale & sunflower seeds.	36270	15kg	66	66	66	66	66	–
Linseed	A nutritious seed that adds colour, texture and healthy goodness across a variety of applications.	42438	15kg	66	66	66	–	–	66
Kibbled Rye	Cracked rye grains that delivers texture and visible grain pieces that can be used across a variety of applications.	42170	20kg	60	60	60	60	–	–
Crushed Rye	Cracked rye grains that delivers texture and visible grain pieces that can be used across a variety of applications.	39017	20kg	–	–	–	–	–	40
Dark Roasted Malt Flour	Roasted barley malt, enhanced flavour and colour.	61326	25kg	40	40	40	40	–	40
Sesame Seeds	Sesame seeds provide visible creamy-white seeds with mild, nutty crunch in breads, rolls, cereals, and health foods for enhanced flavour, texture & visual appeal.	35080	15kg	60	60	60	66	–	60
Malted Wheat Flour	Added to correct amylase enzyme activity and to adjust/quicken fermentation. Diastatic malt is naturally rich in fermentable sugars and provides alpha-amylase to break down starch.	84946	25kg	20	20	20	20	–	20
Kibbled Purple Wheat	Purple kibbled wheat pieces that add distinctive colour, texture and variety to wholegrain breads, rolls & grain blends.	60649	25kg	40	40	40	40	40	–



PIZZA & PASTA

National Product Guide

Create pizza with *PASSION,* pasta to *PRECISION*

At Mauri, we understand the passion and precision it takes to perfect pizza and pasta.

That's why our range is crafted to deliver authentic Italian-style results with consistency you can count on.

From crisp, low-hydration bases to light, airy crusts, our pizza flours help you shape your signature style. For pasta, our premium semolinas – durum and hard wheat – along with continental sharps, deliver an authentic al dente bite, batch after batch.

We've got your Italian kitchen covered. See what's suitable for your needs below, learn more throughout this guide and choose with confidence.

PRODUCT	PIZZA BASE	PASTA DOUGH	DUSTING/ TOPPING	ARTISAN BREAD
Mauri 00 Flour	✓			✓
Milano Pizza Flour	✓			
Durum Semolina		✓	✓	
Continental Sharps		✓	✓	
Hard Wheat Semolina		✓	✓	



We **BACK YOU** in your Bake

NATIONAL

When you choose Mauri, you're choosing more than high-quality ingredients - you're gaining a partner who understands your business. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Inside Your Dough

Understanding the science behind *GREAT* texture.

Explore the role of hydration and fermentation in shaping the flavour, feel and finish of artisan pizzas and Italian breads.

Meet Our Pizza Expert

***SHARING* knowledge from the Mauri kitchen.**

Insights and technical advice from our AVPN* trained in-house pizza specialist to support your dough development and baking success.

*Associazione Verace Pizza Napoletana

Pizza Flour Range

Flours *CRAFTED* for Italian-style or your signature style performance.

From crisp bases to airy crusts, Mauri's pizza flours are designed for versatility, strength and reliable results.

Pasta Range

Semolinas for pasta *precision*.

Create pasta with authentic bite and silky texture using Mauri's trusted range of semolinas.

ARTISAN TIP

For expert demonstrations on dough mixing, stretching and baking at different hydration and fermentation levels, *WATCH OUR VIDEO GUIDES.*



inside your dough

Great pizza starts with great dough and great dough starts with hydration and fermentation. Mauri 00 Flour is engineered for versatility. Whether you're working with a crisp, low-hydration base or a light, open-crumbed high-hydration crust, our flour delivers the strength and absorption to make it work.

From short to long, cold fermentation, Mauri 00 Flour supports a wide range of dough styles and processes so your pizza is on point, no matter how you make it.



your HYDRATION
your FERMENTATION
and the flour that makes it all work.

ARTISAN TIP

Use longer fermentation for more flavour.

Mauri 00 Flour is designed to hold up to both short and long processes.



Hydration Levels

Low Hydration (55-60%)

Doughs with lower water content produce a firmer, more manageable dough that's easy to shape and ideal for thin, crisp bases. Mauri 00 Flour ensures the dough remains extensible and resists tearing, even at lower hydration.

Result: *CRISP*, thin Italian-style pizza with a *DELICATE* crunch.

Medium Hydration (60-65%)

This range is suitable for Neapolitan pizza. The dough is soft and elastic, easy to stretch by hand, and delivers a balanced crumb – light, yet with enough chew. Mauri 00 Flour's protein quality supports excellent gluten development, so the dough holds its shape and bakes evenly.

Result: *SOFT*, airy crust with a golden, blistered edge.

High Hydration (65-75% and above)

High hydration doughs are wetter and stickier, requiring more skill to handle. The reward is a highly open crumb structure and a light, airy crust with pronounced bubbles and a moist interior. Mauri 00 Flour's strength and absorption capacity allows the dough to take on more water without collapsing, supporting long fermentation and high-hydration styles like contemporary Neapolitan and Roman pizza. This hydration range is also perfect for rustic Italian breads like ciabatta and focaccia, which rely on Mauri 00 Flour's strength and absorption capacity to achieve their airy, open crumb and delicate chew.

Result: Open, airy, artisan-style crust with a moist, *TENDER* bite.

Fermentation Levels

Short Fermentation (2-6 hours)

For quick service or same-day dough, Mauri 00 Flour provides reliable fermentation activity and gluten strength, ensuring the dough rises well and remains easy to work with.

Result: Consistent, *RELIABLE* rise and a mild flavour profile.

Long Fermentation (12-48 hours, cold or ambient)

Extended fermentation, especially under refrigeration, develops deeper flavour and a more complex crumb. Mauri 00 Flour's balanced protein supports slow, steady fermentation, preventing over-proofing and maintaining dough integrity.

Result: Rich, nuanced flavour, and a *BEAUTIFULLY* blistered crust.

ARTISAN TIP

Adjust hydration to match your desired crust style and kitchen process – higher hydration for open, airy crusts; lower for crisp, thin bases.



Meet our Pizza expert

Scott Harrington is part of our technical applications team, working hands-on with pizza professionals to get the best from their dough. As an AVPN* trained specialist, he shares practical advice on everything from fermentation to hydration helping customers get consistent results with Mauri 00 Flour.





Mauri 00 Flour Q&A with Scott

Scott, can you tell us about your role at Mauri and how it connects to our flour products?

I'm part of the technical applications team, working directly with customers to help them get the best results in their restaurants. Sometimes that means troubleshooting when things aren't going well, but often it's about helping customers grow, refine recipes, or train staff. It's a creative role - no two days are the same, and we get to partner closely with pizza professionals to support their craft.

From your experience, what do pizza artisans appreciate most about Mauri 00 Flour?

Two words - versatility and stability. Mauri 00 Flour performs across a huge range of styles - from high-hydration to low-hydration doughs, and different mixing methods. It's stable over long fermentations, which is a big deal for pizza artisans wanting to develop their own signature products. It also takes on water really well, making it easy to handle and work with.

What sets Mauri 00 Flour apart in terms of consistency?

Consistency comes from being milled at a single site in Australia. Whether you're in Queensland, Victoria, or Western Australia, you're getting the same flour every time. That's a big tick for pizza professionals who rely on predictable results.

Are there unique technical advantages to Mauri 00 Flour?

Absolutely. We've hit the right marks on ash content, which helps deliver stability through fermentation. We did a lot of homework - trialling flours, testing fermentation times, and making sure the end result was right. It's not just about specs; it's about how the flour performs in real ovens.

How does Mauri 00 Flour support authenticity in pizza, especially as an Australian-made product?

Authenticity is personal - every pizza artisan has their own interpretation. Mauri 00 Flour's versatility lets them create their own authentic style, whether that's through hydration, fermentation, or process. It stands up to whatever the pizza professional wants to do, and that's what makes it special.

How does it perform in Italian breads like focaccia and ciabatta?

It's amazing for both. Focaccia and ciabatta are high-hydration breads that need elasticity and strength. Mauri 00 Flour delivers a great result - open crumb, airy texture, and beautiful crusts.

SCOTT HARRINGTON

Mauri AVPN* trained pizza expert

*Associazione Verace Pizza Napoletana





Pizza Flour Range

Mauri 00 Flour

- ✓ Milled to Italian Type "00" specification for authentic Italian style pizza bases.
- ✓ Versatile hydration performance delivering consistent results for both low and high hydration doughs.
- ✓ Supports long fermentation to create rich flavour.
- ✓ Proudly Australian made and crafted from premium Australian wheat, supporting local farmers.
- ✓ Reliable, consistent quality trusted by pizza professionals for everyday baking.
- ✓ Expert support available with AVPN* trained specialist ready to help you perfect your pizza.

Inspired by Italian pizza traditions, Mauri's pizza flours are developed to perform in professional kitchens. Whether you're aiming for a crisp base or a light, open crumb, each blend supports excellent dough handling and bake quality. The result is dependable performance across multiple pizza styles.



*Associazione Verace Pizza Napoletana



Milano Pizza Flour

Medium to high protein pizza flour offering easy sheeting, smooth handling, and consistent results across all pizza styles and ovens.

Application: Pizza and focaccia.



Mauri 00 Flour

Crafted with premium Australian wheat to deliver consistent performance across all pizza styles. Proudly milled in Australia in collaboration with Italian flour experts and milled to Italian Type "00" specification.

Application: All artisan pizza styles and signature crusts, focaccia, ciabatta & artisan breads.



Continental Sharps



Fine semolina produced from hard wheat, delivering a distinctive yet fine granular texture ideal for use as a dusting flour, minimising bench and peel sticking during handling and baking.

Application: Dusting, topping & specialty products.

DID YOU KNOW?

Mauri 00 Flour isn't just for pizza. It's the secret to authentic Italian breads:

Focaccia: Mauri 00 Flour supports high hydration and with the addition of olive oil, creates a soft, airy interior and golden crust.

Ciabatta: Mauri 00 Flour delivers strong gluten development for its signature open crumb and chewy bite.





Pasta Range

Mauri Semolinas

- ✓ Ideal for pasta with authentic bite.
- ✓ Versatile use, suitable for both fresh and dried pasta and noodles.
- ✓ Consistent performance delivering reliable results for commercial production.

Mauri's semolina range is crafted for authentic texture, colour, bite and integrity in every batch. From traditional Durum Semolina to versatile Continental Sharps, Mauri supports consistency and creativity in every kitchen - whether you're hand-shaping small batches or producing at scale.



Durum Semolina

Delivers superior strength and golden colour expected from high quality pasta products.

Application: Pasta, dusting & topping.



Hard Wheat Semolina

A hard wheat semolina made from premium white wheat.

Application: Pasta, dusting & topping.



Continental Sharps

Fine semolina produced from hard wheat.

Application: Dusting, topping & specialty products.

SUMMARY

of products & availability

PRODUCT	PRODUCT CODE	WEIGHTS	BAGS PER PALLET AVAILABILITY BY STATE					
			NSW	ACT	QLD	VIC	SA	WA
Mauri 00 Flour	104208	12.5kg	90	90	90	90	90	90
Milano Pizza Flour	64583	12.5kg	80	80	90	80	80	80
Milano Pizza Flour	16891	25kg	—	—	—	—	—	42
Continental Sharps	81386	12.5kg	90	90	90	90	—	—
Semolina Sharps	16706	25kg	—	—	—	—	—	42
Durum Semolina	101795	12.5kg	—	—	—	90	—	—
Durum Semolina	16780	25kg	48	48	48	48	48	48
Hard Wheat Semolina	76713	12.5kg	90	90	90	90	90	—
Hard Wheat Semolina	15230	25kg	—	—	48	48	48	—
Hard Wheat Semolina	102435	25kg	—	—	—	—	—	48

