



GREAT PLAINS

CANADIAN FLOUR

From the wide-open prairies of Canada to your ovens, Great Plains Canadian Flour brings the natural strength and consistency of Canadian wheat to bakeries across the United Kingdom.

Each bag reflects longstanding expertise from P&H Milling, crafted to deliver dependable results for high street and industrial bakers alike. Our wheat is carefully selected for protein and performance, ensuring your dough rises strong and bakes beautifully, every time.



SETTING THE BAR FOR BAKING PERFORMANCE

- Canadian wheat is prized for its quality, protein and superior dough development
- Canadian grading systems and our strict quality control, deliver repeatable results

THE STRENGTH OF THE CANADIAN PRAIRIES, IN YOUR BAKERY

- Strong gluten network for reliable dough handling and excellent oven spring.
- High water absorption promotes open crumb structure and flexibility in artisan formats
- Versatility across all your baked goods

DECADES OF EXPERTISE

P&H Milling Group, a division of Parrish & Heimbecker, Limited, is a family-owned business with roots that run deep in agriculture for over a century and have been milling quality flour since 1964. With eight mills across Canada, our integration spans sourcing, milling and delivery to ensure strict quality control start to finish.

Our facilities are certified to international food safety and quality standards, ensuring trusted provenance and compliance. With deep export experience serving customers across North America and beyond, we're ready to support your bakery.



MILLING

CONTACT US

P&H Milling Group
greatplainsflour.com

