«Belyaevskaya» flour - professional flour No. 1 in Russia!

Manufacturing plants «Belyaevskaya» flour produce wheat flour for the professional market of bakers. Perhaps this is the same flour from which the legendary Russian bread is baked.

The «Belyaevskaya» flour manufacturing plants are equipped with the latest Swiss Buhler equipment, modern laboratories under the supervision of first-class experienced technologists, which together ensure the highest stable quality of the produced flour.

We are inspired by the idea of producing traditional Russian natural wholesome wheat flour.

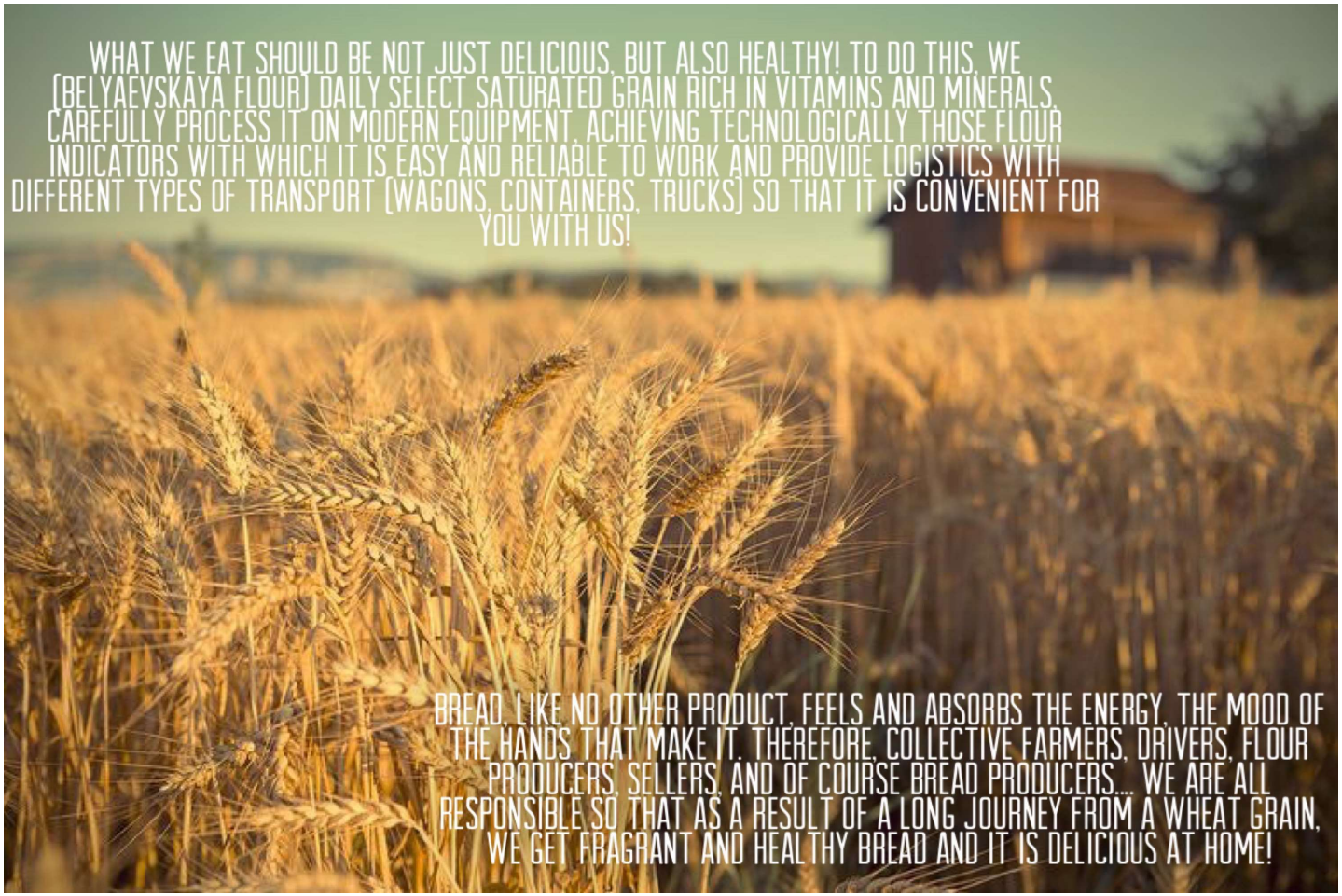


Manufacturing factories «Belyaevskaya» flour

«Novokuznetsky Flour Mill», LLC,
«Novosibirsk Flour Mill №1», LLC,
«Production association
«Ust-Kalmansky Elevator», LLC,
«Production association «Topchikhinsky Flour Mill», LLC
«Flour Mill in Sokolniki», LLC

produce wheat flour for the professional bakery market

Premium quality wheat flour
(packing 2kg, 5kg, 10kg, 25kg, 50kg)
First grade wheat flour
(packaging 25kg, 50kg)
Dumpling flour (packing 50 kg)
Macaroni flour (packing 50 kg)
Rye flour (packing 45kg)
Semolina (packing 25kg, 50kg)



Premium quality wheat flour «Belyaevskaya»

(packing 2kg, 5kg, 10kg, 25kg and 50kg)

Flour is great for:

- for classic bread;
- for sweet pastries and baguettes;
- for fast food products — buns for sandwiches and hot dogs;
- for confectionery - cakes, cookies, cakes and donuts;
- for steam products (bao-tzu, mantou, manti, etc.);
- for pasta;



«Belyaevskaya» flour in Russia and for export

Premium quality wheat flour (GOST 26574-2017):

Moisture: 13,8-14,2%
Ash: 0,55%
Whiteness: 57c.u.
Wet gluten content: 28%
Falling number: 270-295sec

Energy value: 1396kj (334kcal)
protein 10,3g, fat 1,1g, carbohydrate 70,6g

1st grade wheat flour (GOST 26574-2017):

Moisture: 13,8-14,2%
Ash: 0,75-0,8%
Whiteness: 40-42c.u.
Wet gluten content: 31%
Falling number: 270-295sec

Energy value: 1382kj (330kcal)
protein 10,6g, fat 1,3g, carbohydrate 69g

Shelf life: 12 months from the date of manufacture under appropriate storage conditions.



«Belyaevskaya» wheat flour

«Belyaevskaya» flour - our daily work is to deliver high-quality wheat flour and semolina for your favorite business and to make it interesting, convenient, profitable and reliable with us.

«Belyaevskaya» flour is a timely implementation of deliveries in full.

The fame and reputation of the «Belyaevskaya» flour brand among the bread and bakery products manufacturers ensures reliable sales to our partners throughout the year.

«Belyaevskaya» flour - we are aimed at long-term partnerships with the professionals in their field, with manufacturers of bread and bakery products, confectionery and semi-finished products throughout Russia from Murmansk to Vladivostok, as well as for export (Belarus, Azerbaijan, Kazakhstan, Kyrgyzstan, Uzbekistan, China, North Korea).

«Belyaevskaya» flour means transparency and security of cooperation, provision of all necessary manufacturer's documents.





Dumpling wheat flour «Belyaevskaya»

Tested on mechanical and manual models for making dumplings. This flour is very malleable, allowing you to roll out the dough effortlessly and has a strong bond in the seams.

High malleability and high gluten keep the finished product from breaking when frozen, and the insets stay intact.

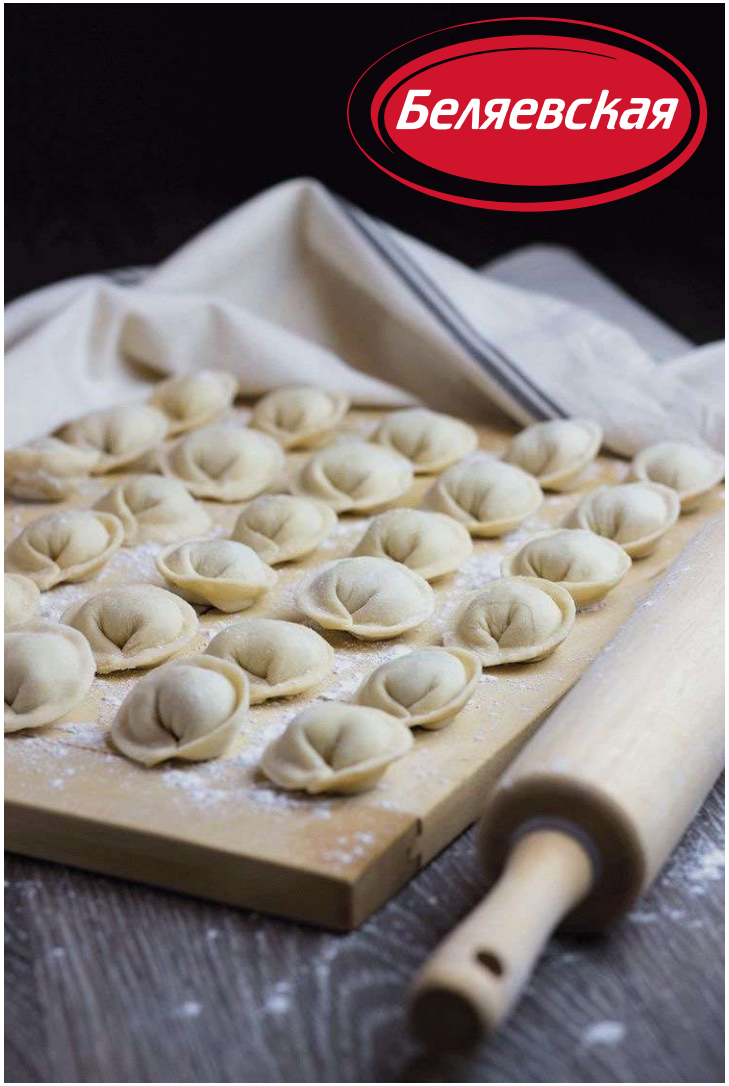
Laboratory test results: Tests have shown that the flour remains milky white after freezing and does not darken due to low temperatures. This flour is suitable for semi-frozen foods.

Dumpling wheat flour (STO 00939773-3-2014):

Moisture: 13,8-14,2%
Ash: 0,54%
Whiteness: 61c.u.
Wet gluten content: 28%
Water absorption: 58%
Sieve residue №43 2,2%
Falling number: 280sec

Energy value: 1380kj (330kcal) protein 10,5g, fat 1,0g, carbohydrate 70g
Shelf life: 12 months from the date of manufacture under the appropriate storage conditions





Macaroni wheat flour «Belyaevskaya»

It allows to get elastic, moderately dense dough for noodles and pasta. Pasta flour products have a smooth, uniform surface, during drying, as well as in a ready-made form, pasta perfectly retain the shape. Increased whiteness of the flour ensures that there is no dark inclusions on the surface of the finished product.

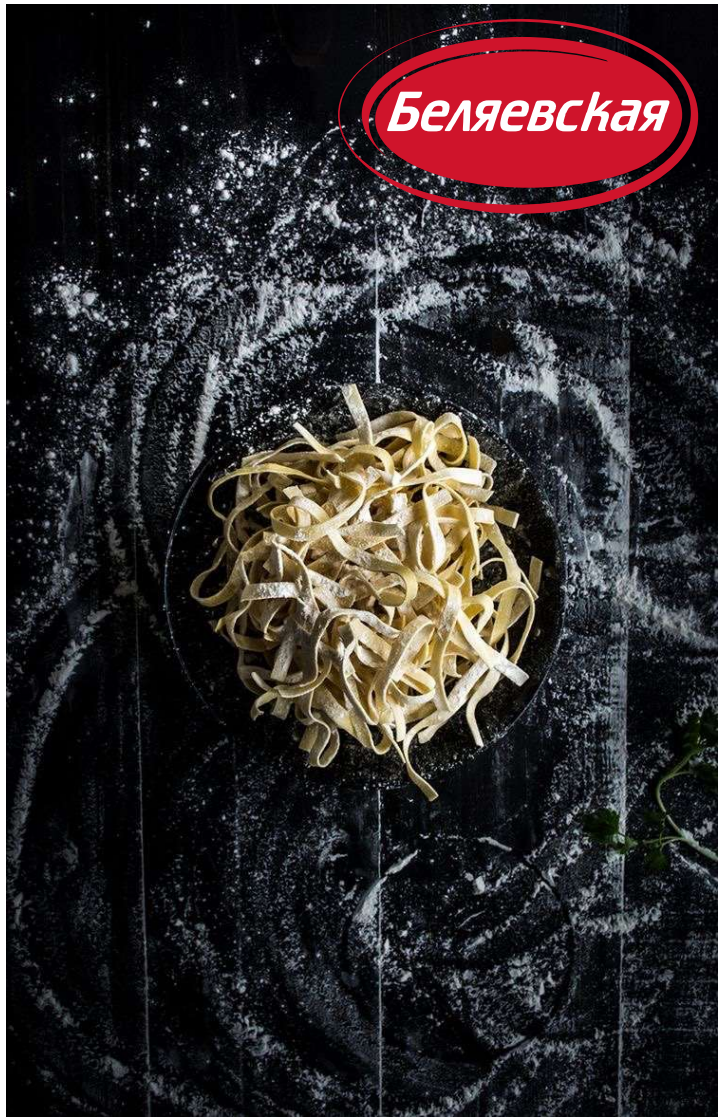
Macaroni wheat flour (STO 00939773-1-2016):

Moisture: 13,8-14,2%
Ash: 0,49%
Whiteness: 63c.u.
Wet gluten content: 27%
Water absorption: 61%
Sieve residue №43 0.4%
Falling number: 280sec

Energy value: 1380kj (330kcal) protein 10.5g, fat 1,0g, carbohydrate 70g

Shelf life: 12 months from the date of manufacture under the appropriate storage conditions





Year 2002 «Production association «Ust-Kalmansky Elevator», LLC

An enterprise with a hundred years of experience in receiving, storing and processing grain.

It is located in the zone of famous Altai wheat growth with a wonderful ecology of the Altai foothills. Since 2002, all manufactured products have been produced and sold under the «Belyaevskaya» trademark.



Year 2006 «Production association «Topchikhinsky Flour Mill», LLC

Established in 2006, the mill specializes in the production of flour and cereals. The enterprise includes a mill complex, several workshops, an elevator, an automobile scale with electronic scales, a certified production and technological laboratory.



Year 2010 «Novokuznetsk Flour Mill», LLC

The flour mill is constantly developing: expanding production, mastering the production of new types of products, producing special grinds for bakery products, dumplings, macaroni, confectionery, etc.

The plant produces more than 160,000 tons of products per year under the trademark «Belyaevskaya»



Year 2018 «Novosibirsk Flour Mill №1» LLC

«Novosibirsk Flour Mill №1» has a rich history and many years of experience in the field of processing agricultural products.

Founded in 1937, it is considered one of the largest flour mills in Siberia.



Year 2020 «Flour mill in Sokolniki» LLC

In 2020, the oldest grain processing enterprise in Russia headed for the revival of production and a well-known brand «Sokolnicheskaya Flour»

