

# Haberfellner

## TABLE FOR USAGE



USAGE	WHEAT FLOUR Smooth T480	WHEAT FLOUR Coarse T480	WHEAT FLOUR Universal T480	10-GRAIN FLOUR KORNPLUS	WHEAT FLOUR Wholemeal T700	WHEAT BREAD FLOUR T1600	RYE FLOUR T690	GINGERBREAD Baking mix	SPELT FLOUR Smooth T700	ORIGINAL BUREK FLOUR	SPEZIALTY PIZZA FLOUR
Roux	●			●							
Sauces / Béchamel	●			●					●		
Puff pastry	●			●					●	●	
Choux pastry	●	●							●		
Sandmasse (cake)		●	●								
Strudel dough	●			●					●		
Pancakes	●			●					●		
„Nockerl“ (dumplings)		●	●		●						
„Knödel“ (boiled dumplings)		●	●		●						
Yeast dough	●		●	●	●				●		●
Dough made with curd cheese		●	●		●						
Baking powder dough	●		●	●	●				●		
Sponge cake	●	●	●	●	●				●		
Biscuits	●	●	●	●	●	●			●		
(Flour) dusting		●			●						
Gingerbread							●	●			
Rye breads							●				
Specialty pastries							●				