

FLOUR

Delicacy, gourmet & staple food



A powder made by grinding grains,
seeds, roots, or nuts.

Flour is a powder made by grinding grains, seeds, roots, or nuts. The most common flour is wheat flour, made by grinding wheat kernels into a fine powder. Other types of flour include corn flour, rice flour, rye flour, and chickpea flour, among others.

- Flour is a versatile ingredient used in cooking and baking to make foods such as bread, cakes, cookies, pastries, and pasta. The type of flour used can significantly affect the texture and taste of the final product.
- To improve its nutritional value, flour can be enriched with vitamins and minerals such as iron, niacin, thiamine, and riboflavin. It can also be bleached to make it whiter and finer in texture, although this process may remove some nutrients.

Market scope & Major players

- According to several market research reports, the global flour market size was valued at around USD 230 billion in 2020 and is expected to grow at a CAGR of around 4% from 2021 to 2028.
- The increasing demand for bakery and confectionery products, such as bread, cakes, cookies, and pastries, is driving the growth of the flour market.
- The wheat flour segment dominates the market, accounting for the largest share of the market. However, there is also increasing demand for alternative flour, due to the rising prevalence of gluten intolerance and celiac disease.

A decorative horizontal band at the bottom of the slide shows several metal spoons filled with different types of grains and flours, including almond meal, quinoa, rice flour, and chickpea flour, scattered on a light brown background.

Some key players in the market include Archer Daniels Midland Company, Cargill, Incorporated, General Mills, Inc., and The J.M. Smucker Company.

Commercial production

1. Cleaning:

The grains are cleaned to remove any impurities, such as dirt, rocks, or other foreign objects. – Typically done using a combination of mechanical and manual methods, such as sieving, air aspiration, and magnetic separation.

2. Milling:

The cleaned grains are then ground into flour using a series of rollers or grinders.

For example, wheat flour is typically produced using a roller milling – process that separates the bran and germ from the endosperm, while corn flour is often produced using a hammer mill or stone.

3. Packaging:

The flour is then packaged into bags, boxes, or other containers, depending on the intended use. Flour may also be bulk packaged into large containers, such as silos or totes, for commercial use.

- During the milling process, the flour may be enriched with vitamins and minerals, such as iron, niacin, thiamine, and riboflavin, to improve its nutritional value.
- The flour may also be treated with additives, such as enzymes or bleach, to improve its texture, color, or baking properties.
- **Commercial flour production typically involves large-scale industrial operations that can process thousands of tons of grain per day.**

