

SEMOLINA



Semolina is a course, **gritty flour** that is made from **durum wheat** commonly used in pasta making and, in some breads, cereals, and other foods.



Made by milling the endosperm of durum wheat, which is the hard part of the grain that is left after the bran and germ have been removed.



- Semolina is often yellow due to the high levels of carotenoids in durum wheat.
- A good source of protein, fiber, and several important nutrients, including iron and B vitamins.

- Semolina is used in producing bread, cereals, and other foods. It is a versatile ingredient used in a variety of applications and many cuisines worldwide, including Italian, Mediterranean, and Middle Eastern.



Market Scope

- The market for semolina is highly competitive, with many manufacturers and suppliers vying for market share.
- The major key players in the market include *Barilla Group, Durum, Cargill, Bob's Red Mill, and Semolina Artisanal wheat*. Other major players in the market for semolina include Ardent Mills, The Morning Star Company, Star of the West Milling, and others.
- Semolina is produced commercially through the milling of durum wheat.

