



Ben Furney flour mills

PRODUCT GUIDE

101 Brisbane Street
Dubbo NSW 2830
Australia

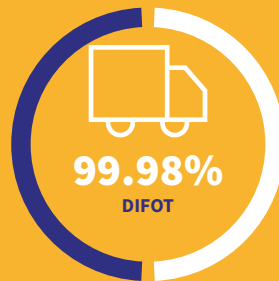
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THE AUSTRALIAN OWNED & OPERATED
family milling company



DISCOVER THE BFFM DIFFERENCE.



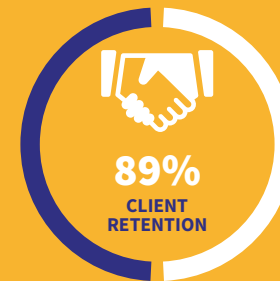
In Full, On Time Delivery.



Milled in Specification.



Response Times.



Over 5 years.



MEET THE FURNEY FAMILY

For 100+ years and 3 generations, our family has actively operated farming enterprises and our flour and speciality milling operations located in Dubbo, the heart of the NSW wheat belt. We are in control of our product from paddock to customer. We also rely on long-established partnerships with local farming families.

Our father John has always said “we don’t want to be the biggest, just the best at what we do”. We have taken that mantra and made it our own. Today, we employ 90 staff who are all passionate about being an “*Extraordinary Company*”.

We pride ourselves on being an Australian owned and operated family company in an industry dominated by multinationals. We are at our best when we are swift in our actions, focused on and aligned with our customers and our staff are driven by our core values culminating in excellence in quality and service.

As teenagers we were both involved in the family business helping mum, dad and team where we could after school and during the holidays. Tim joined the business in a full-time capacity at 18 and I at 25.

Over the years, we have learnt the fundamentals of the business, starting from the ground up, Tim gaining milling qualifications, working in the engineering department and grain procurement, and I delved into the regulatory administrative side of sales, logistics, finance, food safety and workplace health and safety. In 2003 Tim and I took over the running of the business when John and Diane retired.

Since then, we haven’t stopped working alongside an ever-growing team to expand this legacy, fueled by a company culture that celebrates victories, encourages lifelong learning and sparks happiness.

SARAH FURNEY - CEO

TIM FURNEY - COO

JUST SOME OF our happy customers...

"I don't believe in using multi-national companies. I've always looked for the smaller Australia flour millers. I found Ben Furney Flour Mills about 18 months ago and since then have used a number of their products including their bakers Premium flour, 100% Wholemeal flour, Furbeinfroh Premix and more.

The biggest hurdle we faced was transporting the flour from Dubbo to Leongatha. Within a week the team at Ben Furney Flour Mills had a solution and since then it's just worked out fine. With no dramas at all. Their service is exceptional. They go out of their way to make sure I've got enough flour for the week. I recommend Ben Furney Flour Mills 100%. No worries at all."

DARREN MCINNES - Owner
THORNTON'S BAKERY

"Ben Furney Flour Mills are a family company that we can rely on, we use their Pizza flour, Premium flours and Wholemeal. If we're chasing a contract, they can help us.

Ben Furney Flour Mills have helped us become a reliable supplier to our clients. They've always been there. Their product has always been consistently available, and always of a consistent quality. It's a natural fit for us to deal with a company like Ben Furney Flour Mills."

TONY LERACI - Director
CAMPOLI FOODS

"Our company Petaling Jaya are makers and suppliers of Roti Chanai or flat bread. We only make the one product, however it is known by other names such as Roti Pratha, Kuttu or Roti bread.

Since 2016, we have been exclusively using Ben Furney Flour Mills. We use their Maxipro which we find to be a superior product, perfect for our Roti Chanai, compared to other flours we have used in the past.

We have a great working relationship with Ben Furney Flour Mills, so much so that I have recommended them to my industry network of contacts. I highly recommend their products."

JOSEPHINE HEE - Managing Director
PETALING JAYA PTY LTD

"In 2000 we switched over to Ben Furney Flour Mills to supply our bakery flours. We use their Maxipro flour, Wholemeal flour, Plain flour, Semolina, Gluten, Soy flour, Rye Sourdough, Sesame and Poppy Seeds.

Their flour quality is spot on for what we need and we've been there ever since. We've been able to maintain our quality, softness and flavour, all the essential things when producing bread and bread products. We've been able to deal directly with Ben Furney Flour Mills and their trade staff. They're approachable and produce really good flour products. I highly recommend them."

JOHN MILGATE - Owner
MORRALL'S BAKERY

BAKERY FLOUR

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
FLBABE25	BAKERS FLOUR	48	25
FL-BIFL12.5	BISCUIT FLOUR	90	12.5
FL-FA0025	FARINA ‘00’ FLOUR	48	25
FL-GOAW12.5	GOLD AWARD	90	12.5
FL-MA25	MAXIPRO FLOUR	48	25
FL-MA12.5	MAXIPRO FLOUR	90	12.5
FL-PI12.5	PIZZA FLOUR	90	12.5
FL-PL12.5	PLAIN FLOUR	90	12.5
FL-PR25	PREMIUM FLOUR	48	25
FL-PR12.5	PREMIUM FLOUR	90	12.5
PR-SERA12.5	SELF RAISING FLOUR	96	12.5
FL-SO12.5	SOFT FLOUR	90	12.5
FL-SPWH12.5	SPECIAL WHITE ‘00’ FLOUR	90	12.5
FL-SP25	SPONGE FLOUR	48	25



BREAD & CAKE PREMIXES PLUS BAKERY *Ingredients*

Delivering superior taste, texture and appearance, the easy to follow mix methods and reduced procedures make our premixes a **cost effective** way of producing excellent bread and cake products while **reducing your time, labour and waste.**



BREAD & CAKE PREMIXES

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
PR-BRRO12.5	BREAD & ROLL PREMIX	90	12.5
PR-BU12.5	BUN PREMIX	90	12.5
PR-FU12.5	FURBEINFROH PREMIX	90	12.5
PR-LE12.5	LECKERBROT PREMIX	90	12.5
PR-MU12.5	MULTIGRAIN PREMIX	90	12.5
PR-PA12.5	PANCAKE PREMIX	90	12.5
PR-RYSO12.5	RYE SOURDOUGH PREMIX	90	12.5
PR-SCMI12.5	SCONE PREMIX	90	12.5
PR-SOLIPR12.5	SOY & LINSEED PREMIX	90	12.5
PR-WH12.5	WHOLEMEAL PREMIX	90	12.5

BAKERY INGREDIENTS

PRODUCT CODE	PRODUCT DESCRIPTION	PRODUCT SIZE
RE-BRIM15	BREAD IMPROVER	15KG
RE-CAOI20	CANOLA OIL - PREMIUM	20L
RE-CASU25	CASTER SUGAR	25KG
RE-GL25	GLUTEN	25KG
RE-SALT25	SALT	25KG
RE-YE500	YEAST	20 x 500G



ARTISAN & WHOLEMEAL *Flours*

Our premium artisan flours - from Spelt and Rye flour to our wholegrain and wholemeal flours - milled from the **highest quality grain**.

Packed full of flavour, our wholemeal and artisan flours offer **high nutrition and dietary fibre**. Low processing of these flours makes the most of our premium local Macquarie Valley grain.



ARTISAN FLOURS & MEALS

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
FL-WHWH25	100% WHOLE WHEAT FLOUR	48	25
SG-RYMEDA25	DARK RYE MEAL	48	25
SG-RYFL25	RYE FLOUR	48	25
SG-RYME25	RYE MEAL	48	25
RE-SPUN25	SPELT FLOUR - UNBLEACHED	48	25
RE-SPWHO25	SPELT FLOUR - WHOLEMEAL	48	25

WHOLEMEAL FLOURS

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
FL-10012.5	100% WHOLEMEAL FLOUR	90	12.5
FL-10025	100% WHOLEMEAL FLOUR	48	25
PR-604012.5	60/40 MEAL FLOUR	96	12.5
PR-802012.5	80/20 MEAL FLOUR	96	12.5
FL-901012.5	90/10 MEAL FLOUR	90	12.5
FL-901025	90/10 MEAL FLOUR	48	25
PF-BABR20	BAKERS BRAN	24	20
CR-STWHBR25	WHEAT BRAN (STABILISED)	48	25



SPECIALTY FLOURS PLUS *Seeds & Grains*

Our specialty range of flours and meals offer something extra to your baking experience. From a Soy flour to help improve your existing dough and crumb structure through to a Semolina for **European delicacies**.

Add a little extra to your breads and rolls with one or two of our **unique combinations of grains**. Not only are they visually appealing but they also add fantastic flavour and texture complementing any breads or baked goods - they are also **full of nutrition**.



SPECIALTY FLOUR & MEALS

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
FL-FA0025	FARINA '00' FLOUR	48	25
SP-MAFL25	MAIZE FLOUR	48	25
RE-POME25	POLENTA MEAL	48	25
SE-SE12.5	SEMOLINA	90	12.5
SE-SE25	SEMOLINA	48	25
SE-SECO12.5	SEMOLINA COARSE	90	12.5
SE-SECO25	SEMOLINA COARSE	48	25
SE-SH12.5	SHARPS	90	12.5
SE-SH25	SHARPS	48	25
SP-FUSO20	SOY FLOUR - FULL FAT	48	20
FL-SPWH12.5	SPECIAL WHITE '00' FLOUR	90	12.5
RE-DUSEF125	DURUM SEMOLINA FINE	48	25



SEEDS & GRAINS

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
PR-7GR25	7 GRAIN	48	25
PR-BAKMU20	BAKERS MULTIGRAIN	48	20
GR-KISO25	KIBBLE SOY	48	25
GR-KIRY25	KIBBLED RYE	48	25
GR-KIWH25	KIBBLED WHEAT	48	25
GR-LI25	LINSEED	48	25
GR-PEBA25	PEARL BARLEY	48	25
RE-SESE15	SESAME SEED	-	15
PR-SOLI12.5	SOY AND LINSEED GRAIN MIX	90	12.5



TVP, BINDERS & MANUFACTURED Crumbs

Textured Vegetable Protein, made from nutritious soy plant protein is utilised as a meat extender or meat replacement. This soy-based product mimics the texture of ground meat and absorbs liquid and flavour while cooking. **Enjoy the benefits of increased yield when** adding to meat or as a substitute for meat in **vegetarian and vegan dishes**. A Low-fat high-protein product that is an excellent source of dietary fibre .

Our range of extruded crumbs are not made from traditional loaves of bread, they possess a much **simpler and smaller ingredient listing** than traditional crumbs and are less susceptible to foreign tastes and smells. These crumbs can be tailored by **crumb size and colour to suit your specific needs**.



MANUFACTURED CRUMBS & BINDERS

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
CR-FIEXFI15	FILLER CRUMB EXTRA FINE	48	15
CR-FIFI15	FILLER CRUMB FINE	48	15
CR-FIME15	FILLER CRUMB MEDIUM	48	15
CR-MAME15	MANDARIN CRUMB	48	15
CR-ST15	STUFFING CRUMB	24	15
CR-STRU15	STUFFING RUSK	48	15
CR-BRCO15	BREAD CRUMB COARSE	48	15
CR-BRFI15	BREAD CRUMB FINE	48	15
CR-BRME15	BREAD CRUMB MEDIUM	48	15
CR-BUBI15	BINDER	48	15
CR-EXBI15	EXTENDABIND	48	15

TEXTURED VEGETABLE PROTEIN (TVP)

PRODUCT CODE	PRODUCT DESCRIPTION	BAGS PER PALLET	BAG SIZES (KG)
TV-CRFI25	CREAM FINES	42	25
BA-CH15	BACON FLAVOURED CHIPS	36	15
BA-SP15	BACON FLAVOURED SPRINKLES	36	15
TV-CACO15	CARAMEL COARSE 8	42	15
TV-CAFLSM25	CARAMEL FLAKE SMALL	24	25
TV-CAME15	CARAMEL MEDIUM	42	15
TV-CRME15	CREAM MEDIUM TVP	42	15
TV-WHFLFI15	WHITE FLAKE FINE	24	15



WHY IS PROVENANCE IMPORTANT?

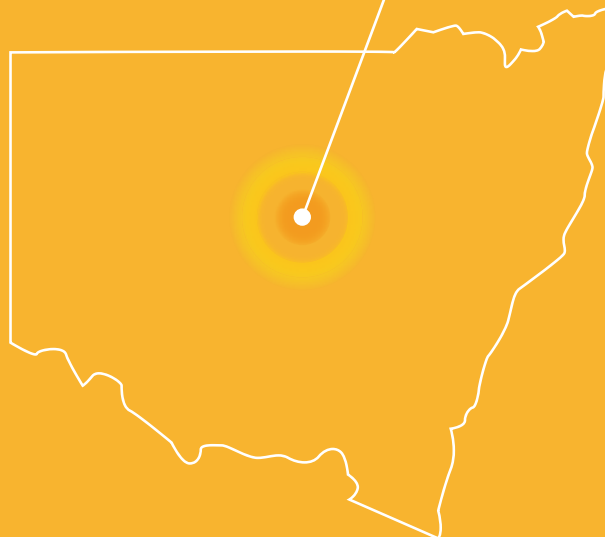
Well, that's really up to you to decide!
At Ben Furney Flour Mills, provenance is important because it means total transparency between ourselves and the customer.

You can ask us, and we will be able to tell you straight away which local farmers within a 200km radius in the Macquarie Valley have provided our grains.

The process to create our range of flours is intricate and detailed. We know that the local support from the farms around us with their good stewardship supports the land and environment. This is something that contributes to our consistent quality and your great tasting product.

DUBBO, NSW 2830

(32°14'34.62"S, 148°36'17.42"E)



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