

**PRONOUNCED
PERFECTION.**



QUALITY MAIDA FLOUR:
BAKING INNOVATIONS
& CONCEPTS



Niswinfoods, Pure & Healthy Flour - Processed to Perfection - Grain by Grain. Measure For Measure.

THE CHOICE OF PROFESSIONALS

With us, you can never go wrong! You just Bake Right everytime! Be it Bakeries, Chefs, or Food Service Professionals everywhere, everyone can trust our products for consistency, quality, and superior culinary results.

THE PROCESS

Bühler's is the first industrial process technology with seamless processing and high-compression milling for a completely authentic taste under perfect hygienic conditions.

Processing through Swiss technology and world-renowned Buhler Machinery ensures:

- High quality products-right from pre-clean, cleaning, milling, through to packaging.
- Non-heat radiating process that minimizes loss of natural vitamins and minerals
- Maximum Food safety by ensuring higher hygiene standards

HOLISTIC PROCESSING CAPABILITIES

Superior Milling

In order to achieve the best possible milled product, Buhler roller mills are used – resulting in a consistently effective and high quality flour.

Professional Approach as a Cornerstone

Lead by professionals and experts within the food industry who command vast experience and technical know-how.

Optimized Handling Process

Completely traceable and sustainable raw materials across the product chain.

Because of the wheat we select and the way we mill it, our flour is naturally strong in protein and needs no strengthening.





THE PRODUCTS

Our principal product is quality Maida milled to perfection!

Parameters followed:

Enhanced Loaf volume

Low Ash content

Optimal bread crumb formation

Perfect alpha amylase levels

Even & Minimal air pockets

Zero contaminants/chemicals

Ideal Granulation size

THE NISWIN BAKER'S HAMPER

As every good baker knows, what goes in with the flour determines how soft, tasty, nutritious, and visually appealing the baked product actually will be.

At Niswinfoods, we have that covered for you by sourcing superior quality additives from all over the world that add that extra special touch to your baked goodies.

Choose from:

Bread Improvers

Nutraceuticals

Flavoring Agents

Shortening Agents

Specialty Flours



6A/1, Damu Nagar, Coimbatore 641045, Tamil Nadu, India.
p: 0422 2313197 e: sales.nfpl@niswin.com w: niswinfoods.com