Claims

1. Packaged wheat flour, comprising wheat flour packed in a shaker-type container having one or more shaker holes with a maximum width of 2 to 20 mm, the wheat flour having an angle of difference of 13.5 to 30 degrees.

2. The packaged wheat flour according to claim 1, wherein the shaker-type container has two to nine of the shaker holes.

3. The packaged wheat flour according to claim 1 or 2, wherein the wheat flour is granulated wheat flour or a mixture of granulated wheat flour and non-granulated wheat flour.

4. The packaged wheat flour according to any one of claims 1 to 3, wherein the wheat flour has an angle of difference of 14.5 to 26 degrees.

5. The packaged wheat flour according to any one of claims 1 to 4, wherein the wheat flour is soft wheat flour.

6. The packaged wheat flour according to any one of claims 1 to 5, wherein the wheat flour has an average particle diameter of 60 to 320 μm.

7. A method for applying wheat flour, comprising shaking out wheat flour through shaker holes to apply the wheat flour to an object, wherein the wheat flour is packed in a shaker-type container having two to nine of the shaker holes with a maximum width of 2 to 20 mm and the wheat flour has an angle of difference of 13.5 to 30 degrees.

8. A method for suppressing spreading of or formation of lumps

of wheat flour, comprising shaking out wheat flour through shaker holes to apply the wheat flour to an object, wherein the wheat flour is packed in a shaker-type container having two to nine of the shaker holes with a maximum width of 2 to 20 mm and the wheat flour has an angle of difference of 13.5 to 30 degrees.

9. The method according to claim 7 or 8, wherein the wheat flour is granulated wheat flour or a mixture of granulated wheat flour and non-granulated wheat flour.

10. The method according to any one of claims 7 to 9, wherein the wheat flour is soft wheat flour.

11. The method according to any one of claims 7 to 10, wherein the wheat flour has an average particle diameter of 60 to 320 μm.