

CATALOGUE

FLOUR &
INGREDIENTS



Updated : 10/2024

Moulins Bourgeois



EDITORIAL

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Welcome to our catalogue.

Here you will find a wide range of conventional and organic flour and other ingredients to create a homemade bakery range with its own distinctive character, pastries that set you apart and appeal to your clients.

We have been deeply involved in **organic agriculture** for a long time. This has allowed us to establish **valuable** and lasting connections with farmers who prioritise the quality of their production and its impact on the environment.

All of these products are carefully sourced. The cereals are 100% French, and are either EQB, Label Rouge or Organic Label certified.

All our flour is either stone ground or roller milled by us in Verdelot. One mill is dedicated to organic milling.

Our sales team is at your disposal for any additional information.

David and Julien Bourgeois

OUR ENGAGEMENTS



- Flour produced from cereals exclusively grown in France.
- Traceability from the moment the grain enters the mill through to when the flour is delivered.
- Certified flour.
- Complete control over our recipes and their development in the pursuit of quality and taste.
- Values and expertise of a family-run business dedicated to artisans.
- Extensive organic range with carefully selected partners in France.
- Partnership with local farmers for the preservation and development of heirloom seeds in organic agriculture.

WHEAT

TRADITION FRANCAISE	Intended use / Description	Packaging
Reine des Blés - EQB	Flour T65 – wheat flour for traditional French baguette	Bag 25 kg
La Marcelle - EQB	Flour T65 – wheat flour for traditional French baguette	Bag 25 kg
La Sauvage - Label Rouge	Flour T65 – wheat flour for traditional French baguette	Bag 25 kg
BREAD FLOUR	Intended use / Description	Packaging
Millésime - EQB	Flour T65	Bag 25 kg
FLOUR FOR ITALIAN PRODUCTS	Intended use / Description	Packaging
Bella Lucia - EQB	Flour tipo "00" (without additive)	Bag 10 kg
STONE GROUND	Intended use / Description	Packaging
Stone Ground T150	Stone ground wholemeal wheat flour - Type 150 -	Bag 25 kg
Stone Ground T80 - Label Rouge	Stone ground wheat flour - Type 80 - For the famous French Tourte de Meule	Bag 25 kg
FRENCH PASTRY	Intended use / Description	Packaging
Flour T45 - EQB	Flour for croissants, pain au chocolat, pain aux raisins, various pastries	Bag 25 kg
Gruau T55 - EQB	Flour for brioches, milkbreads, buns, panettones, Christmas tarts...	Bag 25 kg

RYE

STONE GROUND	Intended use / Description	Packaging
Stone Ground T85	Stone ground rye flour - Type 85	Bag 25 kg
Stone Ground T130	Stone ground rye flour - Type 130	Bag 25 kg
Stone Ground T170	Stone ground wholemeal rye flour - Type 170	Bag 25 kg

OTHERS CEREALS

STONE GROUND	Intended use / Description	Packaging
Spelt T80	Stone ground spelt flour T80	Bag 25 kg
Spelt T110	Stone ground spelt flour T110	Bag 25 kg

INGREDIENTS FOR TOPPING AND INCORPORATION

INGREDIENTS TOASTED / ROASTED

	Intended use / Description	Packaging
Toasted wheat malt flour	For a touch of colour and a sweet taste for your breads	Bag 25 kg

SALT

	Intended use / Description	Packaging
Coarse Salt from Guerande	Perfect for ground stone breads, especially large pieces	Bag 25 kg
Fine Salt from Guerande	Essential ingredient	Bag 10 kg

ORGANIC PURE FLOURS

WHEAT

	Intended use / Description	Packaging
Organic Wheat T65	Wheat flour T65 (for traditional bread)	Bag 25 kg
Organic Wheat T80	Stone ground wheat flour	Bag 25 kg
Organic Wheat T110	Stone ground wheat flour	Bag 25 kg
Organic Wheat T150	Stone ground wholemeal wheat flour	Bag 25 kg
Organic Bella Lucia	Flour Type "0"	Bag 10 kg
Organic Flour for pastry	For pastry and leavened doughs	Bag 25 kg
Organic Gruau	(Without additive) Adapted for viennoiserie and leavened doughs	Bag 25 kg

RYE

	Intended use / Description	Packaging
Organic Rye T130	Stone ground rye flour	Bag 25 kg
Organic Rye T170	Stone ground wholemeal rye flour	Bag 25 kg

SPELT

	Intended use / Description	Packaging
Organic Spelt T80	Stone ground spelt flour	Bag 25 kg
Organic Spelt T110	Stone ground spelt flour	Bag 25 kg

ANCIENT VARIETIES

	Intended use / Description	Conditioning
Organic Einkorn wheat	Einkorn wheat flour – stone ground	Bag 25 kg
Organic Blé Paysan T80	Stone ground wheat flour. Produced from different heritage wheat varieties cultivated by passionate farmers	Bag 25 kg
Organic Wheat Khorasan T110	Ancient durum wheat flour	Bag 25 kg

INGREDIENTS FOR TOPPING AND INCORPORATION

INGREDIENTS TOASTED / ROASTED

	Intended use / Description	Packaging
Organic Farine de Gaude	Toasted corn flour	Bag 15 kg