

CATALOGUE

FLOUR &
INGREDIENTS



Updated : 01/2024

Moulin **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 |
| Organic Toasted rye flour | Brings a touch of colour and of roast flavour to your breads | Bag 5 kg |