

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
Puff Pastry flour T55 - EQB	Flour for Mille-feuilles, galette des Rois, appetizers...	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

MIXES

(All mixes contain already salt, except for those with *)

SPECIAL BAGUETTE

	Intended use / Description	Packaging
Garance*	Wheat flour, toasted corn germ, toasted wheat malt flour	Bag 25 kg

RUSTIC BREADS

	Intended use / Description	Packaging
Charpentier	Wheat flour, rye flour, toasted wheat germ, toasted corn, dry wheat sourdough, dry rye sourdough, toasted barley malt	Bag 25 kg
Fantine	Wheat flour, toasted corn flour, dry wheat sourdough, toasted wheat malt flour, extract of malt	Bag 25 kg
Campagne	Wheat flour, rye flour, dry rye sourdough	Bag 25 kg
Vaillant	Wheat flour, buckwheat flour, rye flour, toasted wheat malt	Bag 25 kg

MIXES

(All mixes contain already salt, except for those with *)

SEEDS

	Intended use / Description	Packaging
Baguette des prés	Wheat flour, rye flour, toasted corn flour, toasted wheat germ, toasted wheat malt, toasted barley malt, brown lin seeds, yellow lin seeds, sunflower seeds and wheat flakes seeds	Bag 25 kg
Pain Baltik	Wheat flour, toasted wheat malt, barley flour, rye bran, toasted barley malt, dry rye sourdough, sunflower seeds, yellow lin seeds, brown lin seeds	Bag 25 kg

PASTRY

	Intended use / Description	Packaging
Coquille (brioche)	Wheat flour, sugar, butter powder, cream powder	Bag 25 kg
Brioche moelleuse	Wheat flour, sugar, eggs, cream powder	Bag 25 kg
Bun's, bagel and pain de mie	Wheat flour, bean flour, sugar, wheat sourdough	Bag 25 kg

NUTRITION

	Intended use / Description	Packaging
Son-fibre	Wheat flour, organic wheat bran, organic crushed wheat	Bag 25 kg
Complet	Wheat flour, organic wheat bran, roasted barley malt	Bag 25 kg
Bienveillant	Wheat flour, oats fibers for bread rich in fibers	Bag 25 kg
Free Bread	Rice flour, potato starch, toasted corn flour	Bag 15 kg

SPECIAL BREADS

	Intended use / Description	Packaging
El'Maïs	Wheat flour, corn flour, but extruded and sunflower seeds	Bag 15 kg
Pain du sud	Wheat flour and semolina	Bag 25 kg

INGREDIENTS FOR TOPPING AND INCORPORATION

FRUITS		
	Intended use / Description	Packaging
Figs - apricots	Source of creativity, of taste and of value for a lot of breads and leavened doughs	Bucket 5 kg
Red fruits	Strawberries, cranberries, blueberries. Source of creativity, of taste and of value for a lot of breads	Bucket 5 kg
Fruits And Hazelnut	Raisins, cranberries, apricots, mangoes, hazelnut. Gives crunch, colour, and indulgence	Bucket 5 kg
Raisins - Hazelnut - Pistachios	Source of creativity, of taste and of value for a lot of breads and leavened doughs	Bucket 5 kg

FLAVOUR		
	Intended use / Description	Packaging
Eclats de levain	Deactivated liquid sourdough	Can of 5 kg

INGREDIENTS FOR TOPPING AND INCORPORATION

SEEDS		
	Intended use / Description	Packaging
Oats Flakes	Perfect for topping	Bag 5 kg
Harmonie 3 graines	Sunflower seeds, brown lin seeds, yellow lin seeds	Bag 5 kg
Harmonie 5 graines	Brown lin seeds, yellow lin seeds, sesame seeds, blue poppy seeds, millet (for baguette)	Bag 5 kg
Harmonie Scandinave	Sesame, sunflower seeds, brown lin seeds, millet, barley flakes (for Baltik Bread)	Bag 6 kg
Eclat du Sud	Sunflower seeds, black olives, nigella seeds, tomatoes, zaatar, garlic	Bucket 4 kg
Yellow lin seeds	As topping or in recipes	Bag 5 kg
Brown lin seeds	As topping or in recipes	Bag 5 kg
Blue poppy seeds	As topping, ideal for baguette	Bag 5 kg
Sesame	As topping, ideal for baguette	Bag 5 kg
Sunflower seeds	Gives tenderness and a pleasant taste to your recipes	Bag 5 kg

CEREALS

	Intended use / Description	Packaging
Eclats de fleurage	Semolina. Perfect for dusting, especially baguette or Bel Air	Bag 15 kg
La Garenne (semolina)	As incorporation in doughs	Bag 25 kg
Durum wheat flour	Gives to breads a yellow crumb and a natural sweet taste	Bag 15 kg

INGREDIENTS TOASTED / ROASTED

	Intended use / Description	Packaging
Eclat de malt	Wheat malt toasted crushed (topping for Le Bienveillant)	Bag 5 kg
Wheat germ flour	Gives a soft and a pleasant texture	Bag 5 kg
Toasted wheat malt flour	For a touch of colour and a sweet taste for your breads	Bag 25 kg
Malt syrup	Extract of malt in syrup	Can 10 kg

SUCCESS (improvers)

	Intended use / Description	Packaging
Success teknik	Breadimprovers anti-bubbles for controlled proofing	Bag 10 kg
Success optim	Breadimprovers for recipes with direct or indirect (cold) fermentation	Bag 10 kg
Success viennoiserie	Improver for viennoiserie	Bag 10 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

BAGUETTE TYPED

	Intended use / Description	Packaging
Organic Garance	Wheat flour, toasted corn flour, toasted wheat malt 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
Organic Rouge de Bordeaux	Ancient pure variety wheat flour – stone ground	Bag 25 kg

MIXES

	Intended use / Description	Packaging
Organic Pain au céréales et graines	Wheat flour T80, rye flour T170, millet, sunflower seeds, brown lin seeds and crushed wheat	Bag 25 kg
Organic Taiga	Wheat flour T150, wheat flour T80, crushed wheat	Bag 25 kg
Organic Norwegian Bread	Spelled flour T110, rye flour T170, wheat flour T80, millet, sunflower seeds, brown lin seeds, and pumpkin seeds	Bag 25 kg
Organic Hemp Bread	Hemp flour, wheat flour T65, toasted hemp seeds	Bag 15 kg
Organic Forêt noir	Rye flour T170, wheat flour T65, roasted wheat malt flour, toasted rye flour, barley malt extract, sunflower seeds, yellow lin seeds, crushed wheat and rye, rye sourdough	Bag 15 kg
Organic Pain aux 2 épeautres	Spelt flour T110, Einkorn wheat flour, spelt sourdough and crushed spelt	Bag 15 kg
Organic Pain de la Roche	Wheat flour T80, rye flour T130 and rye sourdough	Bag 15 kg
Organic Corn bread	Wheat flour T65, corn flour, puffed corn, sunflower seeds, vegetable fat (sunflower), oat fiber, spices	Bag 15 kg

OTHER FLOURS

	Intended use / Description	Packaging
Organic Rice flour	One of the most used gluten free flour	Bag 5 kg
Organic Buckwheat flour	For crêpes and breads mixed with wheat or spelt flour	Bag 15 kg
Organic Chestnut flour	Sweet and strong taste flour	Bag 5 kg
Organic Corn flour	For a nice colour, naturally without gluten	Bag 5 kg

INGREDIENTS FOR TOPPING AND INCORPORATION

CEREALS

	Intended use / Description	Packaging
Organic Eclats de blé	Whole wheat grains crushed ground	Bag 15 kg
Organic Eclats de seigle	Whole rye grains crushed ground	Bag 15 kg
Organic Eclats de fleurage	Organic wheat semolina. Perfect for dusting	Bag 5 kg
Organic Flakes 4 cereals	Perfect for topping (wheat, rye, spelt, oats)	Bag 1.5 kg
Organic wheat bran	Gives fibers, colour and a special flavour to recipes	Bag 5 kg
Organic rye bran	Gives fibers, colour and a special flavour to recipes	Bag 5 kg
Organic Wheat semolina	Perfect for dusting in bakery and for Italian recipes	Bag 5 kg

FRUITS / NUTS

	Intended use / Description	Conditioning
Organic walnut kernels	Half kernels for breads and pastries	Bag 10 kg
Organic Hazelnut	As ingredient in breads and pastries	Bag 10 kg
Organic Raisins	As ingredient in breads and pastries	Bag 12.5 kg
Organic Apricots half fruit	As ingredient in breads and pastries	Bag 5 kg
Organic Figs half fruit	As ingredient in breads and pastries	Bag 5 kg
Organic Cranberries	As ingredient in breads and pastries	Boxe 5 kg

SEEDS

	Intended use / Description	Packaging
Organic Harmonie 5 graines	Sunflower seeds, brown lin seeds, millet, yellow lin seeds, poppy seeds	Bag 5 kg
Organic Yellow lin seeds	As topping or inclusion	Bag 5 kg
Organic Sesame	As topping or inclusion	Bag 5 kg
Organic Poppy seeds	As topping or inclusion	Bag 5 kg
Organic Pumpkin seeds	As topping or inclusion	Bag 5 kg
Organic Crushed Sunflower seeds	As topping or inclusion	Bag 25 kg
Organic Toasted hemp seeds	As topping or inclusion	Bag 5 kg
Organic Millet	As topping or inclusion	Bag 5 kg

INGREDIENTS TOASTED / ROASTED

	Intended use / Description	Packaging
Organic Farine de Gaude	Toasted corn flour	Bag 15 kg
Organic roasted wheat malt flour (dark)	Brings a touch of colour and an intensified taste to your bread	Bag 5 kg