

MOULINS VIRON

THE FINEST IN YOUR HANDS





The complete range of Moulin Viron flours



**As millers who are mindful of the future,
we actively invest in wheat varieties that are free from pesticides and insecticides,
therefore contributing to a cleaner environment.**

BREAD-MAKING FLOURS



RETRODOR®
MOULINS VIRON

As the first Tradition Française flour (Traditional French flour), the Rétroдор flour represents the Viron Mills' philosophy: Innovation, breaking from common practices, eliminating additives and a constant search for quality. This flour is, to this day, a leader on the Tradition Française product market. This success is due to the "signature" assembly of the best wheats in the Beauce and Eure-et-Loir region from which the flour is made, and its unique process: double fermentation, a long first fermentation period, the five trademark slashes, no deep-freezing, and perfectly baked. The Rétroдор baguette is a delightful and essential contribution to an offer of quality breads, thanks to its thin and crispy crust, its perfectly honeycombed crumb, its intense caramel aroma and its hazelnut and wheat flavors.

WHITE FLOURS

TRADITION FRANÇAISE



Tradition Française (French Tradition) T55 additive-free and improver-free flour, for high quality French style breads and pastries.

GRUAU T45



T45 additive-free strong flour, created by assembling high protein wheat. Ideal for croissant, brioche or toast bread making.

GRUAU T55



T55 additive-free strong flour made from local high protein wheats, and nothing but wheat. Ideal for homemade Viennese pastries.

**PROUD OF OUR
PRODUCTS AND
DEMANDING
FOR OUR RAW
MATERIALS**



SPECIALTY BREAD FLOURS

FERMENTAIN



A blend of wheat and stone-milled T110 additive-free flours, with devitalized sourdough. For a dark-crumbed bread with character.

6 CEREALS 4 SEEDS



Additive-free ready-to-use blend for a 6 cereals (wheat, rye, oat, barley, rice, corn) and 4 seeds (sunflower, soy, millet, flax) specialty bread.

HOULOISE



An additive-free mix of wheat, rye and barley along with sunflower seeds, sesame, brown and yellow flax and soy.

BEAUCERON



A mix of wheat and rye enhanced by a devitalized sourdough and crushed cereals for baking the Beauceron bread.

HASTINGS



An additive-free ready-to-use flour blend from wheat, rye and barley along with sunflower seeds, brown and yellow flax, sesame and soy.

MILLSTONE FLOURS

T80



T80 millstone flour. Perfect for a brown-crumbed baguette with character and a powerful flavor.

T110



T110 millstone flour. This flour favours the germ of the grain, for dark crumb and thick crust breads.

T150



High in fibre, vitamins and minerals. The presence of the bran in this flour favours the development of its various aromas during the fermentation process.

RYE T130



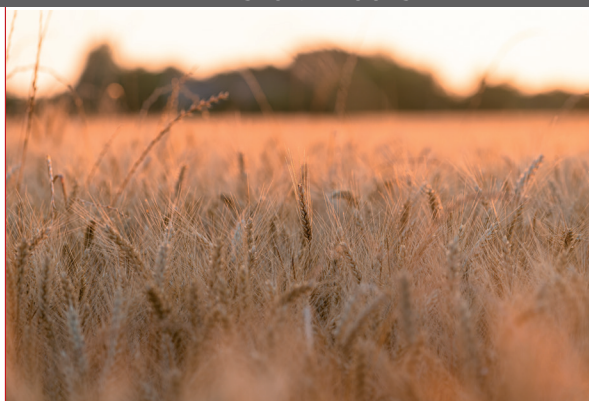
This flour may be used on its own for a flavourful rye bread or pie, or in addition to other flours.

MILLSTONE FLOURS

SPELT



An old variety of wheat for breads with hints of caramel and winter vegetables.



MOISSON



A blend of wheat, rye, spelt and buckwheat. Under a caramelized and colourful crust, the crumb releases multiple and rare aromas.

SPECIALTY FLOURS

RYE T85



Pure light rye flour for baking rye bread, gingerbread, or to be used as a mixture ingredient.

RYE T130



Pure dark rye flour for baking rye bread, gingerbread, or to be used as a mixture ingredient.



BUCKWHEAT



When mixed with other flours, buckwheat flour can be used to create an earthy and smoky savoured bread. The warm memory of a Breton pancake.

CORN FLOUR

A pure corn flour, gluten-free, to be used in real corn bread or in a specialty bread mixture.

CHESTNUT AOP

A pure chestnut flour, made with the best chestnuts from the Ardèche region, for the best flavours in your breads or pastries.

OTHER INGREDIENTS

Pumpkin seeds (5kg), Poppy seeds (1kg), Sunflower seeds (1kg), Brown or Yellow linen seeds (1kg), Sesame seeds (1kg), Roasted buckwheat seeds (5kg), Mix of 5 seeds (5kg or 25kg).

Nuts and dried fruits available on demand.



In the heartland of Beauce, at Moulins Viron, we defend the milling traditions that are passed down through generations.

"FARINES D'ÉMILE" ORGANIC MILLSTONE FLOURS

T80



Millstone flour. Perfect for a brown-crumbed baguette with character and a powerful flavor.

T110



T110 millstone flour. This flour favours the germ of the grain, for dark crumb and thick crust breads.

T150



High in fibre, vitamins and minerals. The presence of the bran in this flour favours the development of its various aromas during the fermentation process.

T130 RYE



This flour may be used on its own for a flavourful rye bread or pie, or in addition to other flours.

SPELT



Variété ancienne de blé pour An old variety of wheat for breads with hints of caramel and winter vegetables.

ORGANIC CYLINDER-GROUND "FARINES D'ÉMILE"



ATTACHED TO OUR
AND
PASSIONATE
ABOUT OUR WORK

BUCKWHEAT



When mixed with other flours, buckwheat flour can be used to create an earthy and smoky flavoured bread. The warm memory of a Breton pancake.

T65



Organic wheat soft flour. Crushed on a cylinder mill, for the making of sourdough baguettes and breads, or pastries.



MOISSON D'AVENIR

“ Innovation sometimes means simply coming back to our roots ”
Philippe Viron

HERITAGE VARIETIES ORGANIC FLOURS

KHORASAN



Pure Khorasan flour. Bread with a thick and powerful crust, and a dense and elastic colourful crumb.

EINKORN



Organic einkorn millstone flour for baking a soft yellow-crumbed bread with a thin crust and the taste of yesteryear.

ROUGE DE BORDEAUX



Pure Rouge de Bordeaux wheat flour. Bread with a thin and crispy crust and an aerated crumb.

EMMER



A legendary grain, an old variety for a bread with a pearly crumb, hints of chestnut and autumn leaves.

SEIGLE CADI - RYE



An old variety of rye, with a low glycaemic index and gluten rate, developing gingerbread and fruity flavours.





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