



MOULINS VIRON
CHARTRES





The complete range of Moulin Viron flours

100% storage insecticide-free Mills
100% French wheat

BREAD-MAKING FLOURS

RETRODOR



As the first Tradition Française flour (Traditional French flour), the Rétrodor 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 Rétrodor 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.

BREAD-MAKING FLOURS

TRADITION FRANÇAISE



Tradition Française (French Tradition) T55 additive-free and improver-free flour, in accordance with the September 14, 1993 "bread decree".

SANS FÈVE



T55 bean-free wheat flour, to make a baguette with a cream-colored crumb.

CLASSIQUE



T55 Wheat and bean flour to make a white crumb baguette. It may be used in controlled fermentation as well as direct fermentation.

T65



A blend of wheat flours with a small percentage of rye flour to make a baguette with a lightly beige colored crumb.

TURBO



High tolerance T55 wheat flour.

PASTRY STRONG FLOURS

ST GERMAIN SA



T45 additive-free pastry flour, created by assembling high protein hard wheats. Ideal for sandwich bread.

BEAUCE



T55 pastry flour for making leavened puff-pastry dough, brioche, Viennese pastries... A blend of wheat flours and hard wheat flours.

CORDE AMÉRICAINÉ



T55 pastry flour for making leavened puff-pastry dough, brioche, Viennese pastries... A blend of wheat flours and hard wheat flours.

GRUAU SA



T55 additive-free pastry flour made from Beauce and Eure-et-Loir wheats, and nothing but wheat. Ideal for homemade Viennese pastries.

VIENNOIS



Ready-to-use blend for baking Viennese baguettes and their derived products (Viennese puff pastry, fritters, bugne...).

SPECIALTY BREADS WITHOUT SEEDS

CAMPAGNE



A blend of wheat flour, rye flour, malted or roasted cereals and dehydrated wheat sourdough.



COMPLET



Ready-to-use blend for baking wholegrain bread.

SPECIALTY BREADS WITHOUT SEEDS

KADUSSON



Ready-to-use flour for bran bread.

FERMENTAIN



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

MANNEDOR



T55 wheat and rye additive-free flour for a historical Viron Mills bread with a true crust and a honeycombed cream-colored crumb.

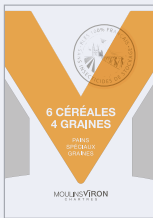
PAVÉ



Ready-to-use flour made from wheat and dehydrated sourdough, to bake a rustic-looking bread with a delicious melt-in-the-mouth crumb.

SPECIALTY BREADS WITH SEEDS

6 CEREALS 4 SEEDS



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

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



Mélange de blé, de seigle et d'un additif-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.

SPECIALTY BREADS WITH SEEDS

HASTINGS



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



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.

OTHER FLOURS

RYE



Ready-to-use flour for baking a rye bread that will be the perfect addition to a fish or seafood-based meal.

T85 RYE



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

T130 RYE



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

RICE



Rice flour to be used as a mixture ingredient.

OTHER FLOURS



BUCKWHEAT



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

WHEAT SEMOLINA



Durum wheat semolina to use mainly as a topping or mixed into dough..

MILLSTONE FLOURS

T80



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

T110



T110 millstone flour. This flour favors the floury endosperm, the germ and part of the grain's envelop.

T150



High in fiber, vitamins and minerals. The presence of the wheat envelop in this flour favors the development of its various aromas during the fermentation process.

SEIGLE T130



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

FUN SPECIALTY BREADS

MAIZ

Ready-to-use blend for baking a corn flour-based specialty bread.

LÉGUMINES

Additive-free blend of green lentils, green peas, kidney bean and quinoa semolina. For baking a magical high-protein bread.

CHESTNUT

A mix of chestnut flour* (30%) and Tradition Française flour (70%) to bake on its own or by adding delicious fruit. Perfect for the holidays.

*Italian Piedmont chestnuts provided by a family business for several generations. The chestnuts are slowly dried on a wood fire, which is the traditional way of doing so. This creates a roasted flavor in addition to the complex range of aromas.

BAKING AUXILIARIES

Anti-blister Froidor

FLOURS FOR RESALE

Superfine Wheat Flour (1kg)
Fleur des Korrigans Buckwheat flour (0.5kg)
Organic corn flow (25kg)

SEEDS

Pumpkin seeds (5kg), Hazelnuts (5kg), Almonds (5kg)

FRUITS

Cranberries (5kg), Prunes (1kg), Raisins (5kg), Apricots (1kg), Whole figs (5kg)

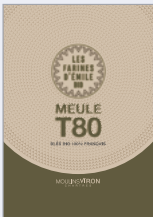
OTHER INGRÉDIENTS

White cane sugar (25kg), 71.7% dark chocolate (2.5kg), 38.8% milk chocolate (2.5kg), olive oil (1L)



"FARINES D'ÉMILE" ORGANIC MILLSTONE FLOURS

T80



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

T110



Millstone flour. This flour favors the floury endosperm, the germ and part of the grain's envelop.

T150



High in fiber, vitamins and minerals. The presence of the wheat envelop in this flour favors the development of its various aromas during the fermentation process.

T130 RYE



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

EINKORN WHEAT



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

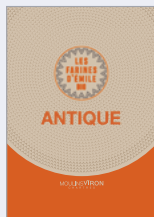
"FARINES D'ÉMILE" ORGANIC MILLSTONE FLOURS

AGRESTE



Old-variety einkorn flour and organic millstone wheat flour for a rustic bread full of intense flavors.

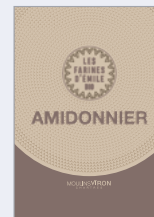
ANTIQUE



A blend of 3 millstone flours: wheat, rye and emmer. An authentic and natural bread with a unique aromatic signature.



EMMER



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

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"

BARLEY



One of the oldest farmed cereals. Barley resembles wheat with a stronger flavor. To be used in a mixture.

BUCKWHEAT



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

T65



Organic wheat flour. Crushed on a cylinder mill.



Dried fruit: Organic raisins, organic cranberries, organic whole apricots, 13/15 organic raw hazelnuts, organic raw almonds, organic prunes

Organic seeds: organic pumpkin, organic mixed seeds (brown flax, hulled sunflower, hulled sesame, hulled millet, and blue poppy)

Other organic ingredients: Organic white sugar, organic 71.7% dark chocolate, organic 38.8% milk chocolate, organic olive oil, organic honey



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