



MOULIN HOCHÉ

Les ailes de votre talent



Give your talent wings

The mill

MOULIN HOCHÉ is located in the town of Rozet Saint Albin, in the south of the Picardie region. A mill has stood here since the 16th century. For many years, the river Ourcq, which flows alongside the mill, was the sole source of energy for flour production. Nowadays, we combine tradition and modernity to produce premium flour that imparts authentic flavours and aromas to our customers' bread.





The millstones

Making stoneground flour is a time-honoured technique that allows the miller to express their true craft. Bakers who love working the dough will appreciate the distinctive properties of **MOULIN HOCHÉ**'s stoneground flour. This fluid, silky flour gives the bread flavour, authenticity, and an extended shelf life. Using a millstone allows the flour more time, enabling the miller to preserve the wheat germ. It also produces flour with a higher fibre content.

THE ART OF MILLING

The hand is the miller's finest tool; with a skilled touch, they precisely calibrate the millstone to adjust the particle size of the flour.

THE ART OF DRESSING THE MILLSTONE

Dressing the stone with a mill pick, restoring the millstone's vigour and performance, reshaping the furrows that enable the grain to be finely ground – this is the expertise of the millstone dresser. This know-how, inherited from millers of days gone by, is passed down through the generations right here.





Quality

From wheat to flour, **MOULIN HOCHÉ**'s process is meticulously managed through a computerised HACCP system.

In collaboration with IRTAC (the French Institute for agri-food research in grain), **MOULIN HOCHÉ** is actively involved in a food safety monitoring plan.

OUR FIRST CRAFT: CHOOSING OUR WHEAT

The stringent sourcing of wheat – choosing the right varieties from the right regions – is the first way we guarantee the quality of our products. We systematically analyse every batch of wheat after harvesting. Our exacting standards in selecting raw materials guarantee premium-quality products for our customers.

OUR PRIORITY

Our priority is to provide every guarantee of our products' traceability and quality.

We carry out all the analyses and checks necessary to ensure the compliance and quality of our finished products.

MADE IN FRANCE

100% of our raw materials come from France.





A recognised premium flour specialist, at **MOULIN HOCHÉ** we mill all types of grain (wheat, rye, spelt, etc.) using both traditional millstones and roller mills. Our production process enables us to offer a wide range of flour types, from type 45 to type 150 wheat and spelt flours, as well as type 85 to type 170 rye flours.

our flour

A COMPLETE FLOUR RANGE

The Must-haves: Superior bread and patisserie flour.

Traditional flour: Saint-Albin Tradition and Grande Tradition, which are compliant with the 1993 French decree regulating quality standards for traditional French flour.

Speciality flour: A comprehensive range of flours for making speciality breads.

Original flour: **MOULIN HOCHÉ**'s specialities, which will help your products stand out from the competition with unique flavours.

Stoneground flour: From type 80 to type 150 – ideal for consumers in search of authentic flavours.

Spelt flour: Offers a variety of nutritional benefits.

Organic range: Wheat, spelt and rye flours made from 100% organic grains.

ORGANIC FLOUR



Our raw materials are stringently selected and sourced exclusively from French farms. Our specialities are wheat, rye and spelt flour. We use both traditional millstones and modern roller mills.

Would you like to launch an organic range?

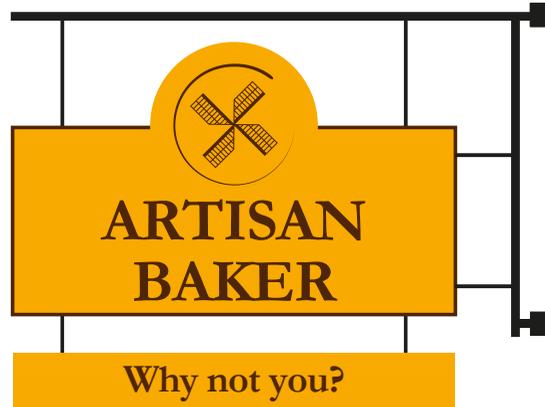
We can help you with all of the formalities required to achieve organic accreditation. We have signed a specific agreement with Ecocert, allowing us to simplify our customers' pathway to accreditation.

BESPOKE FLOUR MIXES

MOULIN HOCHÉ works in strict confidentiality with artisan bakers to develop new products for them.

Our mill is fitted with a mixing station, which enables us to produce bespoke mixes that meet consumers' needs and expectations. Develop your own customised flour!





MOULIN HOCHÉ
Let us help you
open your own bakery

Partner

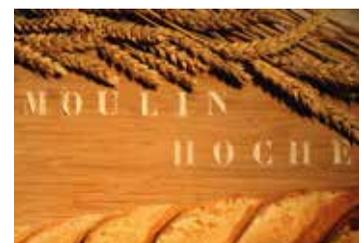
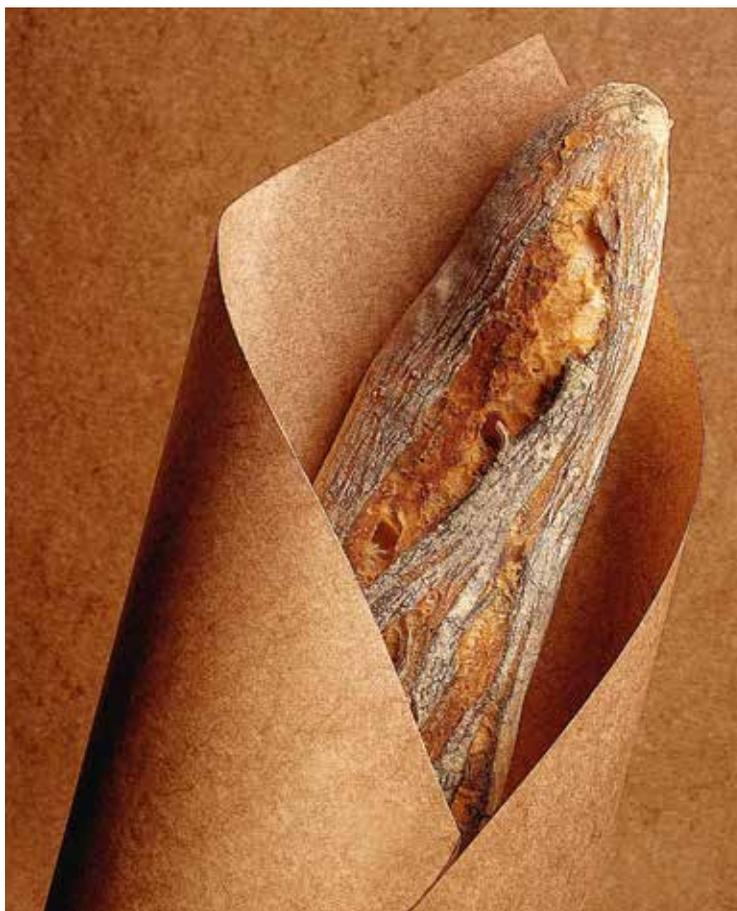
Our market knowledge, expertise, and understanding of bakery finances and regulatory requirements are essential assets that can guide you in purchasing an existing bakery or starting your own business

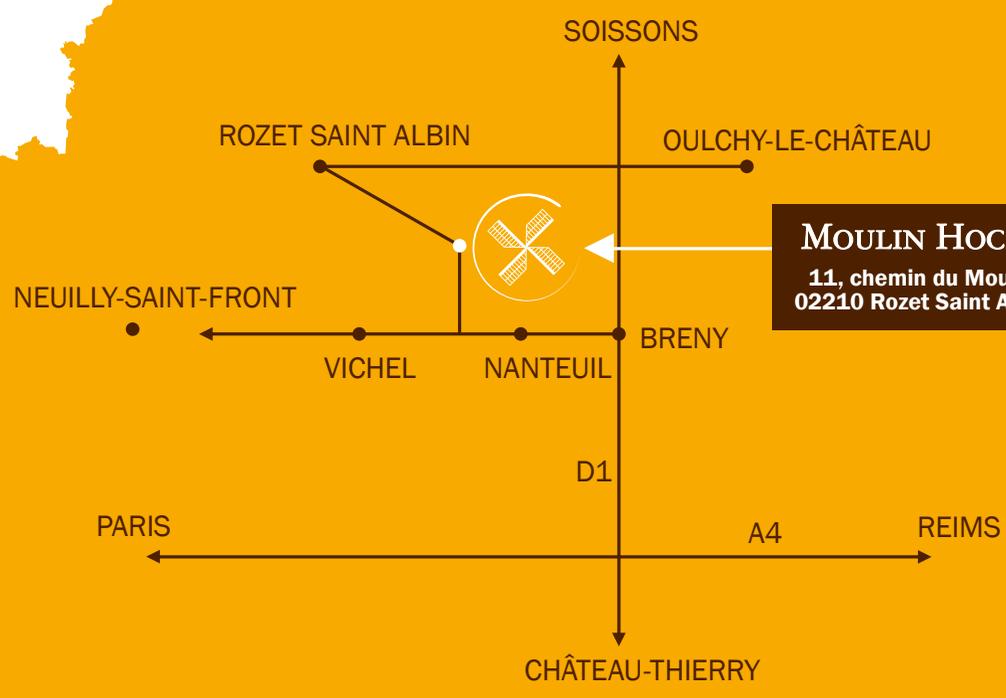
Commitment

MOULIN HOCHÉ is with you every step of the way. We will help you prepare your business plan and assist with the formalities to secure funding from your banking partners.

Success

Much more than just a supplier, **MOULIN HOCHÉ** supports you and actively contributes to your success.





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11, chemin du Moulin
02210 Rozet Saint Albin



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MOULIN HOCHÉ
11, chemin du Moulin
02210 ROZET SAINT ALBIN
Tél. : 03 23 71 00 43
E-mail : moulinhoche@orange.fr
Website : www.moulinhoche.com



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