

# THE MILL IN THE BAKERY A LIVING CONCEPT



**Talmélia**

*by Alma Pro*

## « Innovating to Create Value Locally and Sustainably »



Talmélia is an Alma Pro brand, a French family-owned company since 2003.

From design to manufacturing and installation of artisanal milling equipment with stone mills in Made-in-France production, Alma Pro supports and equips all players in the wheat-to-bread chain.



Since its inception, the company has rooted itself by upholding cherished values such as Trust, Team Spirit, Kindness, Authenticity, Transparency, and Listening.

As a mission-driven company, our purpose is « **Innovating to create value locally and sustainably** », placing humans at the heart of each project.



With an eco-design perspective, we prioritize local materials and partners who share our values to create equipment reflecting innovation, authenticity, and durability, mirroring the products of our clients.



Innovation Award at the International **SIRHA EUROPAINE AWARDS 2022** Exhibition in Paris.



Heritage and Innovation Award from the **JANUS DE L'INDUSTRIE 2022**.



RSE Governance Award from the **DynamicR 2023** by CCI, CPME, Réseau Entreprendre Drôme Ardèche.

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# THE CONCEPT

## « The Mill in the Bakery »



**Transform your bakery into a place of authenticity and excellence!**

With the Mélia flour mill, create a unique taste experience for your customers, while showcasing your artisanal work.



### Authenticity and Transparency

Present a complete chain, from grain to bread. Build a strong bond of trust with your clientele. Communicate proudly about your work.



### Local Flour, a Home Terroir

By sourcing the wheat of your choice, you craft a bread distinctly linked to its terroir.

Each bite tells the story of the fields, the sun, and the passion you invest in your craft.

Offer your customers an authentic and memorable experience every time.



### Signature Breads with Unique Flavors

Highlight your creativity and expertise enhanced by the flavors of freshly ground grains before your customers.



## A Profitable Concept

Example with a MÉLIA 70 through a 36-month Lease-to-Own:

- Grinding 50 kg of grain/day already makes the mill profitable.
- Selling 20 kg of freshly ground flour/day brings a second profitability.
- Adding value to bread increases the average purchase.
- Piquing curiosity and tantalizing taste buds leads to more visits.
- A significant increase in profits.

Our customer testimonials:



[rentabilite.talmelia.com](https://rentabilite.talmelia.com)

### Aromatic Power

Just like coffee and spices, freshly ground grains react in a spectacular way.

Their aromas are more intense, offering your breads an incomparable olfactory richness.

### More Active Fermentation

Excellent development during baking for a airy crumb.

Benefit from the unique enzymatic activity of fresh flours.

Work with fresh flours individually or in combination, using simplified baking methods, to achieve the most authentic results.



**Make bread that tells a story.  
Choose a Mélia Mill.**

# The MÉLIA Mill



JANUS 2022

Precision &  
Aesthetics



MADE IN  
FRANCE

## Versatility

It is suitable for all types of grains and legumes (wheat, lentils, spelt, barley, rye, etc.)

## Energy Efficiency

Thanks to its patented direct transmission, the MÉLIA range has been designed with energy efficiency in mind. All MÉLIA models operate on 230V with less than 1500W of consumption.

## Aesthetics

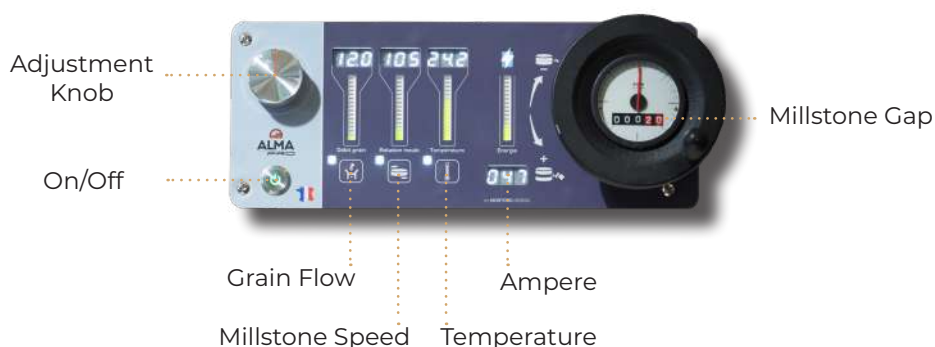
- Wood, stone, and stainless steel materials sourced in France
- Transparent housing to observe the grinding process

## Integration Comfort

- Ability to operate under the 60 dB threshold
- Reduced exposure to flour dust

## Production Mastery

- Rotation speed management
- Micrometric adjustment of the millstones
- No additional pressure on the process
- Adjustable flour temperature control
- Measured and patented grain flow control
- Precise and patented millstone elevation
- Control panel promoting repeatability:



# The MÉLIA Range

## MÉLIA 30 Compact & High-Quality

Placed on a bench or its optional table, it is the faithful companion of small productions and sourdoughs.

- Flow rate: Up to 10 Kg/h
- Millstone Speed: 100 to 300 rpm
- Hopper Capacity: 25 Kg of grains
- Dimensions (mm): L=820, W=800, H=1025
- Average Consumption: 700W - 230V
- Weight: 120 Kg



## MÉLIA 50 Quality & Charm

Placed in a dedicated room or in the bakery, it stands out for its aesthetics.

- Flow rate: Up to 30 Kg/h
- Millstone Speed: 60 to 170 rpm
- Hopper Capacity: 25 Kg of grains
- Dimensions (mm): L=820, W=840, H=1785
- Average Consumption: 1200W - 230V
- Weight: 350 Kg



## MÉLIA 70 Solid & Elegant

Placed in a retail area or in the bakery, it will make your environment attractive.

- Flow rate: Up to 50 Kg/h
- Millstone Speed: 50 to 160 rpm
- Hopper Capacity: 25 Kg of grains
- Dimensions (mm): L=970, W=1020, H=1820
- Average Consumption: 1500W - 230V
- Weight: 780 Kg





# The MÉLIA Options

## Mobile Table for MÉLIA 30

A dedicated mobile bench for MÉLIA 30.

- Dimensions (mm): L=890, W=780, H=785
- Weight without MÉLIA 30: 80 Kg
- Weight with MÉLIA 30: 200 Kg

## Integral Flour Bagging Unit

A significantly reduced exposure to flour dust. The «CAM» bagging unit traps airborne dust while filling your containers with wholemeal flour.

- Compatible with all mills in the range
- Dimensions (mm): L=480, W=510, H=1014
- Weight: 30 Kg

## Sieve

A gentle, compact, and efficient sieving to remove bran from the flour. The fineness and whiteness of the flour can be adjusted by choosing the sieves.

- Sieve brush Ø200 mm
- Compatible with all mills in the range
- Includes 3 sieves: 224µm, 350µm, 750µm
- Dimensions (mm): L=933, W=522, H=941
- Flour outlet height (mm): 586
- Bran outlet height (mm): 513
- Average Consumption: 24V
- Weight: 40 Kg

## Sieve Option: Aspiration and Filtration Unit

A significantly reduced exposure to flour dust. This unit traps airborne dust during sieving.

- Compatible with all mills in the range
- Dimensions (mm): L=260, W=280, H=624
- Weight: 12 Kg

## Mill Customization

Customize your mill to reflect your bakery with laser engraving.

Add your logo and make your mill a communication tool.



# The Stone Mill

Granite, this naturally striated stone by our hands, allows for excellent grain processing.

## Bringing history to the present

Our research and development efforts have allowed us to reinterpret historical technologies in the current context.

Thus, we have explored and analyzed several historical methods of millstone manufacturing and mill operation, validating their effectiveness through laboratory flour analyses. Quality manifests, measures, and demonstrates itself.

## Cold-pressed flour

We have taken special care to preserve the nutritional and taste qualities of the grain. Thanks to our work on the millstones, the design of the mills, and the precision of the MÉLIA operation, we guarantee cold-pressed grinding with a flour temperature control system.

## Single Pass

In a single pass through the millstones, the perfect processing of the grain preserves the nutritional and taste qualities of the flours, offering a lively, flavorful diet.





# Trying the Concept Support & Training



A dedicated service committed to the success of your project offers you the opportunity to meet expert bakers in the art of baking using freshly ground flour on stone mills.

Benefit from the transmission of their experience through the innovative concept «**The Mill in the Bakery**».



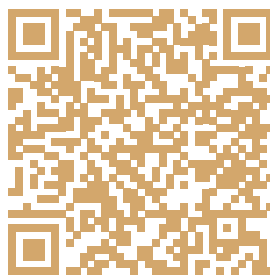
Familiarize yourself with the positive impact of fresh flours in the baking process, optimizing time while adding value to the bread.

Our tailored support includes:

- Testing the concept before its launch.
- Training your teams in your bakery.
- Training at our partner bakeries.



*Where to Find Training?*



[talmelia.com](http://talmelia.com)



# Finding the Grain for Your Mill

Our **Grain-Connect** service revolutionizes the way you select your grains as a baker equipped with a mill.

This innovative platform makes it easy and strengthens the connection between bakers and millers, who are guardians of grain quality.

The direct contact between you and the miller ensures a precise understanding of your needs and excellent service.

With Grain-Connect, we transform the collaboration between bakers and millers, reaffirming our commitment to quality, authenticity, and the unique experience you offer to your customers.

**#NoGrainNoPain**

***Where to Find Grain?***



**[grain-connect.com](https://grain-connect.com)**



## Our services

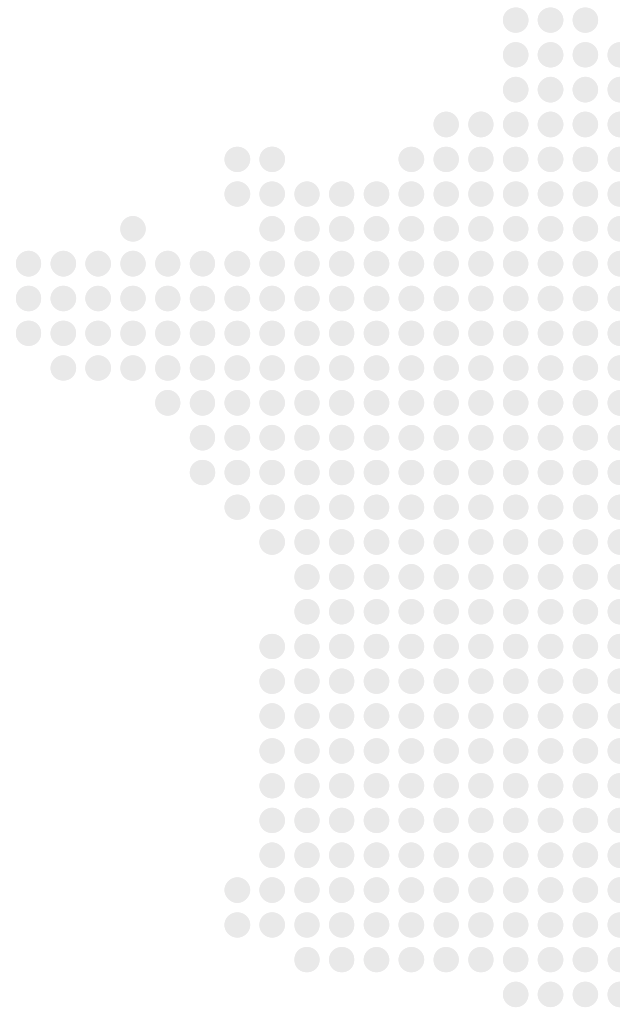


As French manufacturers of milling equipment we ensure the **safety** and **longevity** of your equipment.

Thanks to our services, you benefit from our **expertise** and **support before**, during and after the commissioning of your installations.

### French manufacturing

Our machines are designed and assembled on our premises in the Drôme (26). For us, the value of French craftsmanship lies in the consistency of Made-In-France!



## After-sales service

Delivery, installation and after-sales service are provided by the Talmélia distributor.

Maintaining your equipment is a priority!  
It's essential to the success of your project.

Depending on your country, the distributor may be different.



**Talmélia**  
*by Alma Pro*

## Contact

### Talmélia

1 Rue de la Cave  
26260 Saint-Donat-sur-l'Herbasse

**Sébastien GARCIA** : +33 609 965 564

T. +33 371 400 000

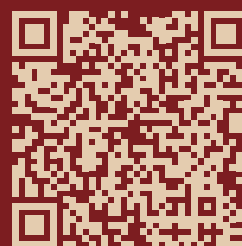
@. [info@moulins-alma.pro](mailto:info@moulins-alma.pro)

W. [www.talmelia.com](http://www.talmelia.com)



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