



## AGRICULTURAL BROCHURE



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# WHERE IT ALL BEGAN...

## SELF-SUFFICIENCY FOR FARMERS

*In a world in perpetual motion, it's often complicated to make choices that are both in line with your own vision and values, and profitable for your business.*

*After graduating from a business school and spending the first part of my career abroad, it seemed obvious to me to return to French soil, the land of my childhood. Firmly rooted in my family's history as a farmer and marked by the difficult reality of a farming world in great distress, I decided to embark on this adventure, determined to carry out the mission that has always been close to my heart: to give the farming world back its independence, its legitimacy and the fruits of its labour.*

*So it was with passion and devotion that I became an agricultural baker. A chance encounter with the Astrié brothers in 2014 led me to start making a new kind of stone mill. Like them, I was driven by a desire to give as many people as possible access to high-quality, healthy, nutritious and digestible flour, as well as fair remuneration for all. This lifelong project has since grown considerably, with the creation of the Astreïa company, which today embodies this vision...*

*Astreïa is also a family project, with Philippe Ximena joining the adventure 2 years later. As a company founder and manager of his own structure, he brings his experience and skills in business management.*

**Astreïa**  
L'AUTHENTIQUE MOULIN

Jean-Marie Ximena

# THE TALE OF A CHANCE ENCOUNTER



## THE ASTRIÉ BROTHERS



*It was at the very beginning of his career, as a baker, that Jean-Marie Ximena asked himself what kind of mill would enable him to produce quality flour - worthy of the cereals grown on his farm - in order to offer bread that was "good" in every sense of the word.*

*His encounter with the Astrié brothers, inventors of the mill that bears their name today, was a decisive turning point in his story. André and Pierre Astrié, two self-taught men who, in the depths of their garage, worked for almost forty years to develop an exceptional mill.*

*What makes this mill unique? The innovation consists in the design and development of an oscillating system for the runner stone: an ingenious combination of two springs controls the upward force exerted by the grinding, and precisely adjusts the gap between the two wheels. This special technical feature enables the grain to be gently unrolled.*

*"Meeting the Astrié brothers, the catalyst for my professional career".*

**Astrieïa**  
L'AUTHENTIQUE MOULIN



# OUR MISSION

## EATING WELL & HEALTHILY

*Astreïa flour from our mills undergoes very little heating and oxidation, ensuring an optimal preservation of the grain's nutritional content.*

*Unlike traditional millstones that crush the grain, the millstones on our Astreïa mills turn slowly, and gently, unrolling the grain. This process produces a soft, easily digestible and nutritious flour.*

***A milling process that favors sourdough bread-making, preserving the taste of traditional and authentic flavors.***

*We supply you with quality equipment designed by and for farmers. Thanks to our in-house design office and feedback from our customers, we are constantly working to improve our tools and expand our range.*

*"A unique flour that contains all the nutrients of the grain".*

# THE ASTREÏA MILL

THE ASTREÏA STONE MILL IS DESIGNED FOR PROFESSIONALS AND IS EASY TO USE.

## QUALITY FLOUR WITH SUPERIOR PRODUCT VALUE

Our mill unrolls the grain without crushing it, a process that preserves its nutritional qualities and gluten-starch bonds for bread-making: the flour is a reflection of the grain's entirety.

The Astreïa mill produces top-of-the-range flour with considerable added value and a milling finesse with an extraction rate of 80% in a single run. The processed products have an unrivalled taste that customers are sure to remember.

## A SIMPLE & ACCESSIBLE TOOL

This low-electronic (LOWTECH) electric mill is designed with simple, sturdy mechanical components, and only 2 settings are required.

## DIVERSIFICATION TO PROMOTE YOUR EXPERTISE AND EDUCATE THE PUBLIC

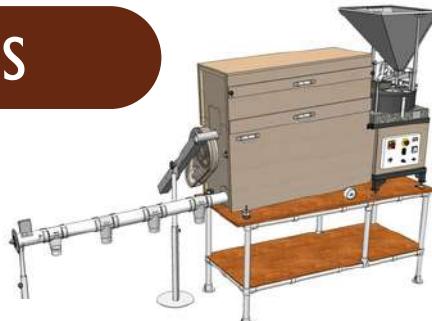
A real standout factor in your boutique or on the farm, customers like to see the mill in operation, learning as they go. With a single Astreïa mill, you can make different types of flour by changing your sieves.



# WHICH EQUIPMENT IS RIGHT FOR YOU?

A FULLY EQUIPPED MACHINE FOR ALL YOUR NEEDS

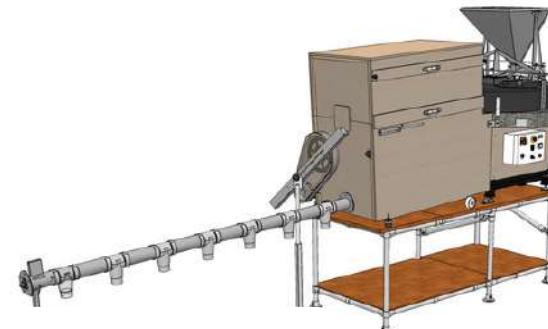
## OUR MILLS



**L'AUTHENTIQUE 50CM**

**MAKE THE MOST OF YOUR WORK**  
<40T OF FLOUR/YEAR

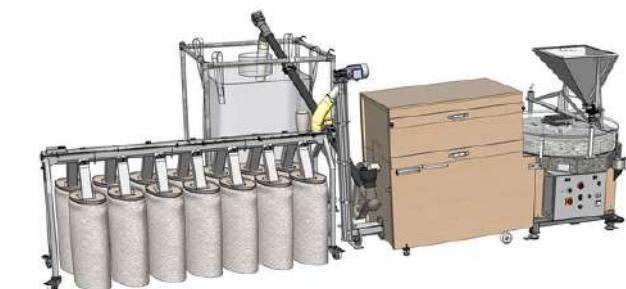
**Farmer / Farmer-baker  
Baker / Pasta maker**



**L'AUTHENTIQUE 100CM**

**DIVERSIFY YOUR OFFERING**  
**DIFFERENTIATE YOURSELF WITH HIGH**  
**ADDED-VALUE FLOUR**  
>40T OF FLOUR/YEAR

**Miller / Milling / Cereal grower / Baker  
Agricultural cooperative**



**LE RÉVOLUTION**

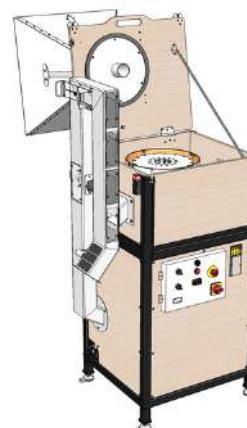
**BOOST YOUR MILLING ACTIVITY**  
**WITH AN ASTRIÉ MILL 2X MORE**  
**EFFICIENT**  
>80 TONS OF FLOUR/YEAR

## MACHINES DEVELOPED BY OUR ENGINEERING DEPARTMENT



**THE GRAIN BRUSH**

**THOROUGHLY POLISH THE**  
**GRAIN**, LEAVING IT  
PERFECTLY CLEAN AND  
READY TO MILL



**THE DEHULLER**

**GAIN IN AUTONOMY THANKS**  
**TO A HIGH-PERFORMANCE**  
**MULTI-GRAIN DEHULER**



**GRAIN TRANSFER CONVEYORS**

**FACILITATE THE**  
**TRANSFER**  
**AND LOADING** OF YOUR  
GRAINS FROM ONE  
MACHINE TO ANOTHER



# ARE YOU A CEREAL GROWER? FARMER? BAKER? PASTA OR PIZZA MAKER? SO WHY INSTALL AN ASTREÏA MILL ON YOUR PREMISES?

- Control the entire chain, from wheat to bread, to provide your customers with traceability of your raw materials.
- Enhance the value of your cereal production by producing a top-of-the-range, easily digestible flour that retains all the cereal's nutrients (protein, fiber, minerals).
- Diversify your business with a stone mill delivering an 80% extraction rate in a single pass.
- Benefit from our expertise across the entire value chain, from grain to bread
- Work with exceptional, healthy flour.

## ESTIMATED YIELD

**HOURLY : 12 to 15kg**

**DAILY: 200kg**

based on 2 productions per day (14 to 16 hours)  
allowing to fill 2x4 bags of 25kg

**MONTHLY: 4t**

based on 5 days per week with 2 productions per day

# L'AUTHENTIQUE 50CM MILL ML50

**Yield : 12 to 15kg of sifted flour per hour**

The "standard" all-in-one mill is delivered with its sieving system, a 300 $\mu$  sieve (T80 equivalent) and a shovel to extract the flour.

One single mill for several types of flour and semolina: 250 $\mu$  sieve (equiv. T65) / 300 $\mu$  sieve (equiv. T80) / 470 $\mu$  sieve (equiv. T110) / 600 $\mu$  sieve (equiv. T130) / 800 $\mu$  sieve (equiv. T150) / 1000 $\mu$  sieve and 1200 $\mu$  sieve.

Sieve for sorting fine bran from coarse bran (700 $\mu$ ).



 **Astreia**  
L'AUTHENTIQUE MOULIN

## STANDARDS

- Compliance with **food standards**
- Compliance with **hygiene and safety standards**

## SPEED & OUTPUT

- Hopper capacity: **55L equals 40kg of wheat**
- Output: **12 to 15kg flour / hour**
- **Grain throughput adjustable** using a single-hand control lever
- **Automatic mill shut-off** when hopper is empty or when bags are full

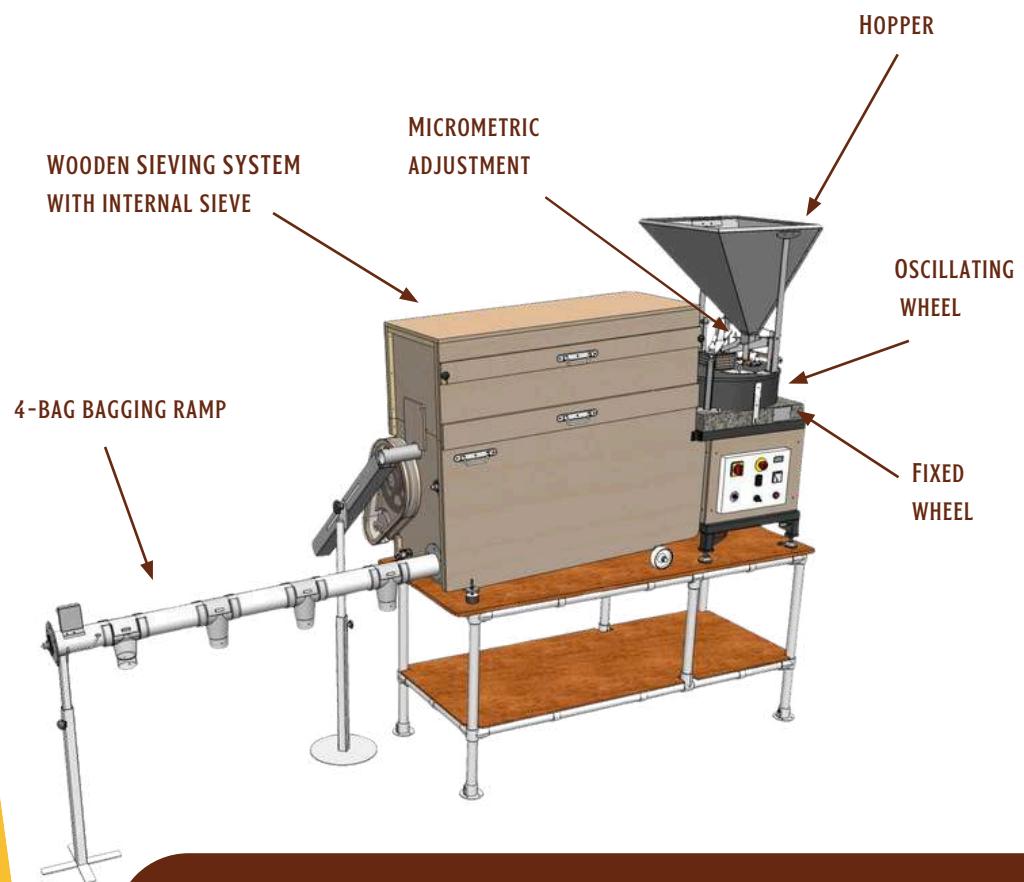
## TECHNICAL SPECIFICATIONS

- Weight approx. **300kg** for complete empty mill
- Millstone diameter **50cm**
- **Dimensions:** length 190cm (370cm with bagging) / height 150cm / width 90cm
- **Electric** flour mill powered by 400V three-phase / 1.2kW standard version / EC-standard electrical cabinet / rotation speed 225rpm
- For milling **all types of sufficiently dry grains** (approx. 12-14% moisture content): soft wheat, buckwheat, hulled spelt, rice, maize, rye, durum wheat, tamarind, lentils, broad beans, chickpeas, quinoa, crushed chestnuts, etc.
- Ventilation in the sieving chamber prevents condensation and keeps temperatures down.

## PRODUCT DESIGN & SOURCE OF MATERIALS

- Millstones in **Sidobre granite**, 50cm diameter
- Fully **welded frame**
- **Manufactured in our workshop (Ain, France)**

# TECHNICAL SPECIFICATIONS



## OPTIONAL EXTRAS

- Automatic extraction
- Automatic bagging + extraction / 4-7-8 and/or 14 x 25kg bags
- 220V power supply
- Transparent front for the sieving machine
- Support table
- Bran-lifting screw and Big Bag support frame
- Bran outlet chute
- Additional sieves including small bran sieve
- Automatic shut-off sensor for sifter only



# ARE YOU A FLOUR MILLER? GRAIN GROWER?

## WHY CHOOSE AN ASTREÏA MILL FOR YOUR BUSINESS?

- Broaden your product range with a flour from high quality millstones and stand out from the crowd with an exceptional, top-of-the-range flour.
- Offer small batches at lower cost and tap new markets
- Benefit from the advantages of an astrié mill capable of grinding up to 60kg of flour per hour
- Meet growing consumer demand for healthy, nutritious and easily digestible local flour
- Offer our mills in points of sale to boost your network of partner bakeries.

*Astreïa*  
L'AUTHENTIQUE MOULIN

# L'AUTHENTIQUE 100CM MILL

## ML100

**Yield : 30kg of flour per hour.**

Our complete "standard" mill comes with its own sieving system, a 300 $\mu$  sieve (T80 equivalent) with automatic extraction and bagging, such as a lifting crane for safe removal of the runner stone.

One mill for several types of flour and semolina: 250 $\mu$  (equiv. T65) / 300 $\mu$  (equiv. T80) / 470 $\mu$  (equiv. T110) / 600 $\mu$  (equiv. T130) / 800 $\mu$  (equiv. T150) sieves / 1000 $\mu$  sieve and 1200 $\mu$  sieve.

Sieve for sorting small bran from large bran (700 $\mu$ ).

**ESTIMATED YIELD**

**HOURLY : 30kg**

**DAILY: 350kg**

based on production <12 hours per day

**MONTHLY: 7t**

based on 5 days per week



*Astreïa*  
L'AUTHENTIQUE MOULIN

## STANDARDS

- Compliance with **food standards**
- Compliance with **hygiene and safety standards**

## SPEED & OUTPUT

- Hopper capacity: **55L equals 40kg of wheat**
- Output: **30kg flour / hour**
- **Throughput adjustable** using a single-hand control lever
- **Automatic mill shut-off** when hopper is empty or when bags are full

## TECHNICAL SPECIFICATIONS

- Weight approx. **930kg** for complete empty mill
- Millstone diameter **100cm**
- **Dimensions:** length 290cm / height 160cm (210cm with bracket) / width 150cm
- **Electric** flour mill powered by 400V three-phase / 2.6kW standard version / EC-standard electrical cabinet / rotation speed 119rpm
- For milling **all types of sufficiently dry grains** (approx. 12-14% moisture content): soft wheat, durum wheat, buckwheat, hulled spelt, rice, maize, rye, tamarind, lentils, broad beans, chickpeas, quinoa, crushed chestnuts, etc.
- Ventilation in the sieving chamber prevents clogging.

## PRODUCT DESIGN & SOURCE OF MATERIALS

- Millstones in **Sidobre granite**, 100cm diameter
- Full **welded frame**
- **Manufactured in our workshop (Ain, France)**

## TECHNICAL SPECIFICATIONS



## OPTIONAL EXTRAS

- 8 and 14-bags bagging ramp
- Millstone cover in transparent plexiglass
- Support table
- Bran-lifting screw and Big Bag support frame
- Bran outlet chute
- Additional sieves including small bran sieve

# LE RÉVOLUTION MILL

**Yield : 60kg of flour per hour.**

Our complete "standard" mill comes with its own sieving system, a 300 $\mu$  sieve (T80 equivalent) with automatic extraction and lifting crane for safe removal of the runner stone.

One mill for several types of flour and semolina: 250 $\mu$  (equiv. T65) / 300 $\mu$  (equiv. T80) / 470 $\mu$  (equiv. T110) / 600 $\mu$  (equiv. T130) / 800 $\mu$  (equiv. T150) sieves / 1000 $\mu$  sieve and 1200 $\mu$  sieve.

## MAIN STRENGTHS OF OUR RÉVOLUTION MILL, THE RESULT OF OUR ENGINEERING DEPARTMENT WORK

- New **grain dosing system** with Archimede screw and control unit for **increased precision and repeatability**
- **2 to 3 times increase in bran extraction capacity** thanks to the new sieve: increased diameter of the outlet tube and internal bran collector with enlarged sieves
- **Better management of humidity in the sifter** thanks to a more powerful fan and an automatic filter cleaning and an automatic fabric cleaning system.
- **Significant improvement in energy efficiency**, allowing production of 18kg/kWh, resulting in less than €0.015 of electricity cost per kg of flour produced (0.27€/kWh).

## ESTIMATED YIELD

**HOURLY : 60kg**

**DAILY: 900kg**

Based on ground daily from a 1m<sup>3</sup> silo (production <15 hours)

**MONTHLY: 18t**

based on 5 days per week



## STANDARDS

- Compliance with **food standards**
- Compliance with **hygiene and safety standards**

## SPEED & OUTPUT

- Hopper capacity: **55L equals 40kg of wheat**
- Output: **60kg flour / hour**
- **Throughput adjustable** using a potentiometer
- **Automatic mill shut-off** when hopper is empty

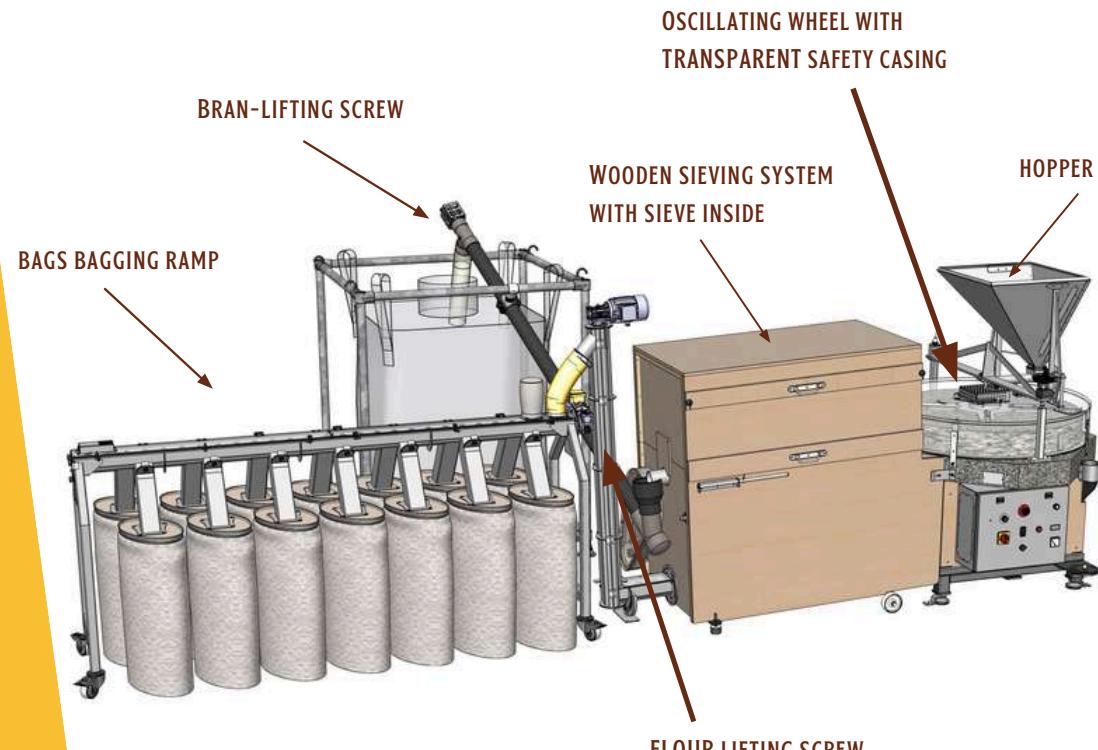
## TECHNICAL SPECIFICATIONS

- Weight approx. **930kg** for complete empty mill
- Millstone diameter **100cm**
- **Dimensions:** length 290cm / height 160cm (210cm with bracket) / width 150cm
- **Electric** flour mill powered by 400V three-phase / 3.5kW standard version / EC-standard electrical cabinet / rotation speed 134rpm
- For grinding **all types of sufficiently dry grains** (approx. 12-14% moisture content): soft wheat, durum wheat, buckwheat, hulled spelt, rice, maize, rye, durum wheat, tamarind, lentils, broad beans, chickpeas, quinoa, crushed chestnuts, etc.
- Ventilation in the sieving chamber prevents clogging.

## PRODUCT DESIGN & SOURCE OF MATERIALS

- Millstones in **Sidobre granite**, 100cm diameter
- Mechanically **welded frame**
- **Manufactured in our Ain workshop**
- **Welded** frame

## TECHNICAL SPECIFICATIONS



## OPTIONAL EXTRAS

- Bagging ramp (and automatic bagging) / 8 and 14 bags
- Flour Lifting Screw
- Bran-lifting screw and Big Bag support frame
- Flour storage hoppers (500 – 1000 – 1300 liters)
- Additional sieves
- Support table

# GET PERFECTLY CLEAN, READY-TO-GRIND GRAIN

## THE GRAIN BRUSH

Two nylon bristle brushes scrub the grain against a cylindrical perforated plate made of high-strength steel.

The mechanical cleaning action is threefold:

- the bristles brush the grain
- the grain is rubbed against the perforated plate
- the grains rub against each other.

The grain is pushed through the cylinder by brushes. As it exits the cylinder, the grain passes through a densimetric column, where light particles (straw, husks, leaves, etc.) that have not passed through the perforated plate are separated from the grain.



## STANDARDS

- Compliance with **food standards**
- Compliance with **hygiene and safety standards**

## SPEED & OUTPUT

- Hopper capacity of **55L equals 40kg of wheat**
- Cleans between **200 and 700kg of grain (wheat) per hour**, depending on the intensity of brushing required
- **Removes more than 90% of dust and mycotoxins** in a single pass, without damaging the grain

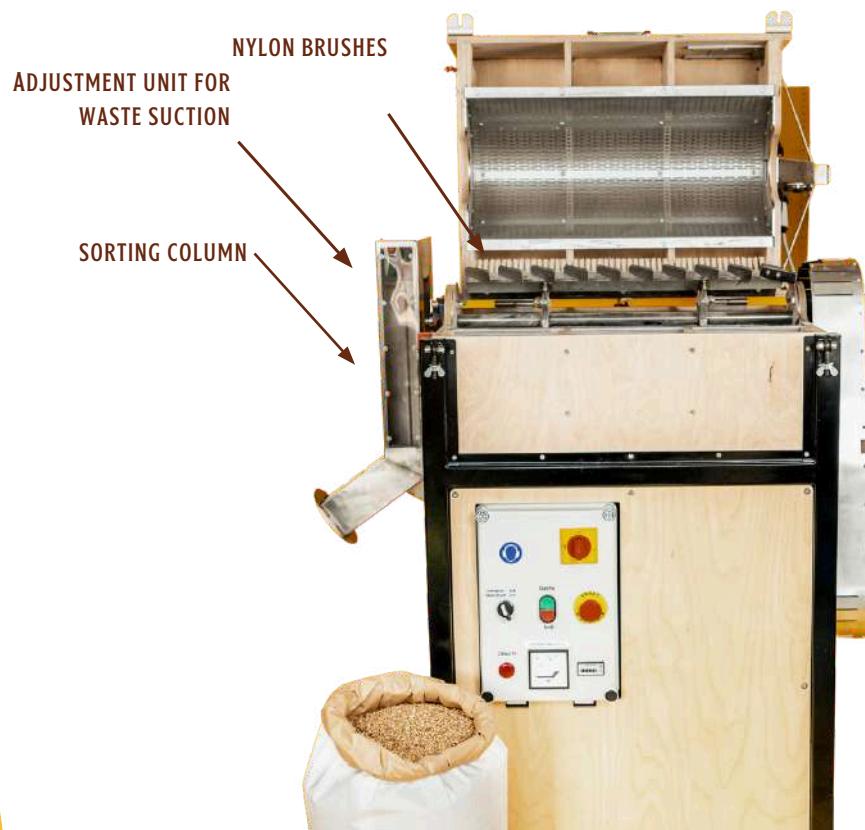
## TECHNICAL SPECIFICATIONS

- Weight approx. 170kg
- Overall dimensions (without cyclone separator): length 120cm / height 195cm / width 71cm
- **Electric** grain brush powered by 380V three-phase / 2.8kW (brush: 2.2kW and suction: 0.55kW) / Electrical box with thermal protection for each motor and integrated ammeter for easy adjustment
- **Adjustable, interchangeable brushes**: fine adjustment of brushing intensity via precise mechanical adjustment of incoming grain flow
- Brush with **integrated vacuum system** comprising 4 main components: feed hopper, densimetric sorting column, brushing module and cyclone separator
- Cleans **all types of grain with a minimum size of 1.5mm**
- Integrated suction provided by an industrial-grade centrifugal fan

## PRODUCT DESIGN & SOURCE OF MATERIALS

- **Nylon bristle** brushes
- Plywood **birch** 10 & 15mm
- **Handcrafted** in France, Ain

## TECHNICAL SPECIFICATIONS



## OPTIONAL EXTRAS

- Brush self-control (automatic brush stop when the hopper is empty or if the outlet container is full).
- Densimetric column (sorting at brush exit to eliminate impurities that are too large or lighter than the grain).
- Cyclone and waste recovery bin
- Speed control knob: brushing oilseeds, seeds with a fragile husk (buckwheat, beans...)
- 220V power supply

# GAIN GREATER CONTROL WITH A HIGH-PERFORMANCE, MULTI-CEREAL DEHULLER

## THE DEHULLER

The grain to be shelled is sped up in the machine's rotor before impacting the surface at high speed. This impact removes the husk from the grain.

Your Astreïa dehuller can be part of an automated line.

Shell your grain only when it's ready for processing, so you can work with better-quality grain.

*Astreïa*  
L'AUTHENTIQUE MOULIN



## STANDARDS

- Compliance with **food standards**
- Compliance with **hygiene and safety standards**

## SPEED & OUTPUT

- **Adjustable grain feed rate (from 100kg/h to 450kg/h)** and anti-clogging function
- **Up to 90% dehulling rate in a single pass** on small spelt, at an input rate of 100kg/h (with only 8% broken grains and 5% unhulled grains).
- The husking rate varies greatly according to cultivar, impact speed, grain moisture, growing conditions, etc...
- Hopper capacity **55L equals 20kg raw spelt**

## TECHNICAL SPECIFICATIONS

- Weight (excluding cyclone and Big Bag support): 185kg
- Overall dimensions (without cyclone separator and Big Bag waste holder): length 105cm / depth 72cm / height 186cm
- Husks a wide range of seeds: small spelt, large spelt, oats, etc.
- **Integrated** industrial-grade **suction turbine**
- **Densimetric sorting column** to separate husk from hulled grain
- Large glass surface for visual adjustment of suction and sorting power
- Dehuller motor power: 1.5kW - Suction turbine: 1.5kW
- **Precise adjustment of shelling intensity** with variable speed drive
- **Hull suction air flow adjustment** via butterfly valve on densimetric column.

## PRODUCT DESIGN & SOURCE OF MATERIALS

- Plywood **birch** 10 & 15mm
- **Handcrafted** in France, Ain

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## TECHNICAL SPECIFICATIONS



## OPTIONAL EXTRAS

- Cyclonic separator for waste management
- Support Big Bag and Bran Big Bag

# EASILY TRANSFER AND LOAD GRAIN FROM ONE MACHINE TO ANOTHER

## THE ASTREÏA COMPACT CONVEYOR SYSTEM FOR BRUSH AND DEHULLER OUTLETS

We've developed a transfer conveyor for transferring brushed or husked grain directly into the hopper of your Astreïa mill.

The conveyor is available in two operating modes:

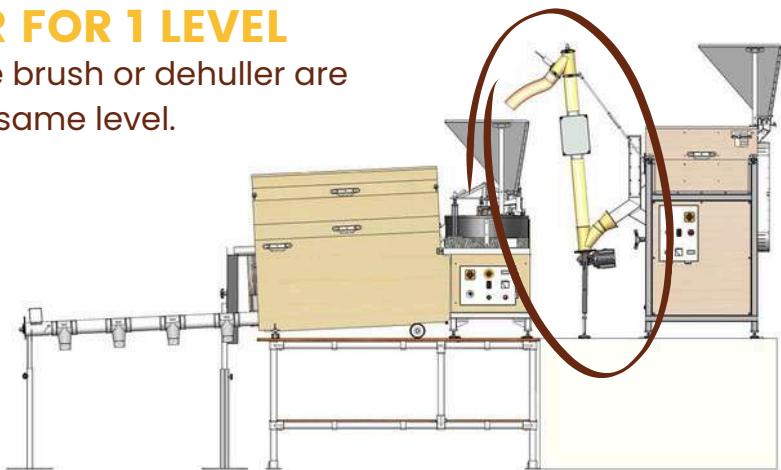
- **Basic** version: the conveyor operates in the traditional way, with an on/off button.
- **Automatic** version: the conveyor is connected to the brush or dehuller for 100% automatic, autonomous operation.



## 2 POSSIBLE CONFIGURATIONS

### CONVEYOR FOR 1 LEVEL

The mill and the brush or dehuller are installed at the same level.



### CONVEYOR FOR 2 LEVELS

The mill and brush or dehuller are installed on 2 different levels.



## 2 OPTIONAL PACKS

A choice of 2 lengths for each pack:

- short dimension 190cm
- long dimension 290cm

### INITIAL PACK

- Grain transfer conveyor
- Tilting support frame
- One flange and 2 braces for brush attachment
- 500mm flexible hose at screw outlet
- Motor circuit breaker (with thermal protection) to manually stop and start the conveyor

### AUTONOMY PACK

- Tilting support foot
- Brush mounting flange and 2 braces
- 500mm conveyor outlet hose
- More complete electrical panel to control conveyor, brush, dehuller and mill
- 2 level sensors
- Connector for grain brush or dehuller to ensure communication between the two.

# SIMPLIFY THE AUTOMATION AND DELIVERY OF YOUR GRAINS

## THE ASTREÏA UNIVERSAL TRANSFER SCREW

To simplify your work, we've developed a universal automatic transfer screw system for feeding grain, or any other commodity, continuously to different types of machines and containers. Thanks to the drain valve you can totally emptying the transfer screw.

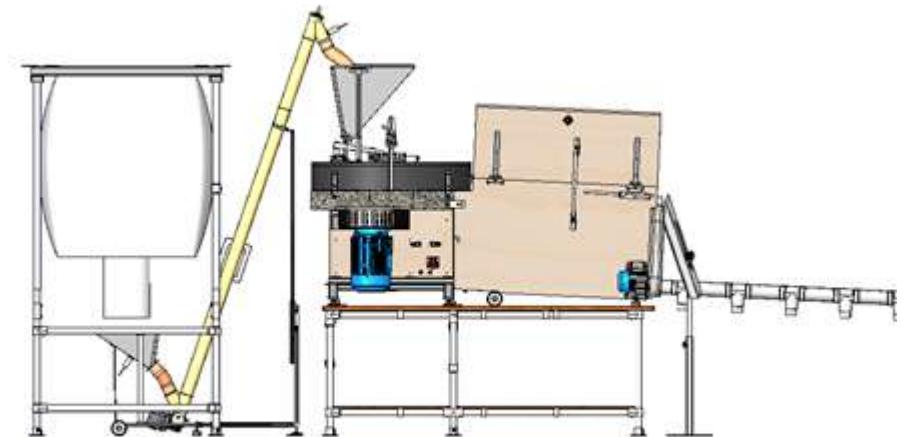
The screw is available in 2 operating modes:

- **Basic version:** the screw operates in the conventional way, with an on/off button.
- **Automatic version:** sensors placed in the hopper and on the outlet tube enable 100% automatic, autonomous operation of the screw.

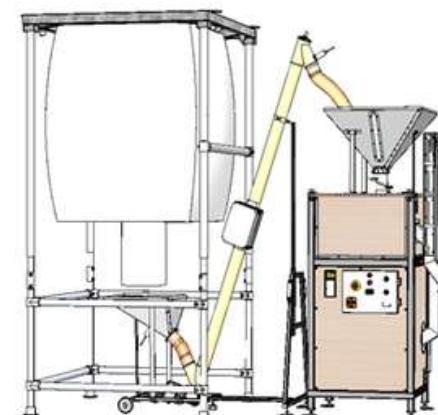
### Option:

- 1m<sup>3</sup> Big Bag with top and bottom chute, drain valve and reinforced frame to hang your big bags

### LONG VERSION SUITABLE FOR ALL MACHINES



### SHORT VERSION SUITABLE FOR THE ASTREÏA DAND BRUSH





# OUR IN-HOUSE ENGINEERING DEPARTMENT

## INNOVATION, RESEARCH & DEVELOPMENT, NEW MACHINES & CUSTOMIZATING TO YOUR NEEDS

To provide you with the best possible support and meet your expectations, we have chosen to have our own engineering department directly integrated into our structure ever since our launch. This office, which today represents a major force in the development of our company Astreïa, enables us to offer you :

- **Continuous development of our existing products**
- **Product innovation** with the development of the **Ambassadeur Mill**, the **Revolution Mill**, the **14-bags bagging ramp** and the **Flour Lifting Screw**.
- **Development of new complementary machines** (grain brush, dehuller, grain transfer screw, etc.).

# OUR SOLUTIONS TO ENSURE THE LONGEVITY OF YOUR ASTREÏA MACHINES

All Astreïa products are designed and manufactured in their entirety by our teams. These same teams are responsible for the after-sales service and maintenance of your machines.

## 1-YEAR WARRANTY PARTS AND LABOR

on all our machines  
and tools

## AFTER-SALES IN AND OUT OF WARRANTY

within 2 hours to 10 days,  
depending on the repair  
and breakdown required  
(remotely by phone,  
shipping of spare parts, on-  
site intervention)

## MAINTENANCE CONTRACT PREVENTIVE AND CORRECTIVE

for a period of 18 months,  
including the reconditioning  
and dressing of milling  
stones for mills\*

# OUR SUPPORT SYSTEM

## MARKETING & COMMUNICATION

At Astreïa, we've also chosen to support you with your communications to promote your Stone Mill and enhance the value of your product:

- A welcome kit for each of our customers, including all the information you need to use and communicate about your Mill.
- A high-performance website
- A website dedicated to Astreïa flour and its dedicated network
- Explanatory YouTube videos
- A presence on social networks: Facebook / Instagram
- Projects in development with bakery influencers
- Press articles and reports on the quality of our mills



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# WHY CHOOSE ASTREÏA ?



## ALL OUR FRENCH EXPERTISE AT YOUR SERVICE

- An ultra-efficient (80% extraction rate in a single run), reliable and robust stone mill
- The quality of the flour we produce: a healthy, nutritious and easily digestible local flour, a true reflection of the seeds we grind.
- The exchange, advice and support of a team expert in the products it designs and manufactures in its workshop
- A responsive after-sales service
- Manufacturing in France by our own craftsmen for quality control from A to Z
- Our ability to respond to your specific, personalized projects with our in-house design office (layout study)
- The exchange of experience and training across the entire value chain, from grain to bread, to help you make the most of your work and make your business more profitable.



# IN US THEY TRUST

## PHILIPPE GUÉDON - FARM 'DE FERRIERE'



«A customer for several years, I've just acquired a second mill. I'm very happy with the changes they've made, since they've taken into account my feedback (with potential for improvement).

As a result, I've now acquired a brushing machine that meets my needs to the full.

As an anecdote, every year I used to get into trouble with small spelt seed. This year, before the sowing, I brushed it! Excellent work, no more clogging problems!

As you can see, I'm very satisfied with this responsive, accommodating and serious company.»

## BAKERY «A BON VÎ PAN»

«After several searches on the net, I discovered Astreïa type mills. The practicality of the technology was very interesting. The fact that there's no flour reloading in the mill and its high extraction rate made all the difference. Astreïa's professionalism and craftsmanship set it apart from the others. The team listened to my project and was reasonably responsive.»



## MINOTERIE BERNATOT - ARTISANAL FLOUR PRODUCER



«In terms of the type 80 millstone flour we produce with the Astreïa mill, we've achieved much greater consistency, a very high quality product, and we've taken advantage of the installation of the Astreïa mill to automate the system, both upstream and downstream, which means we've also gained in processing time. The results have been very convincing. The bread-making test by one of our local customers proved that it was very good.»

# THANK YOU

**Astreïa**  
L'AUTHENTIQUE MOULIN



LET'S KEEP IN  
TOUCH !

ASTREÏA

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