

MOULIN HOCHÉ

Les ailes de votre talent

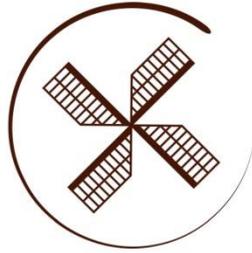


OUR FLOURS



<https://www.facebook.com/profile.php?id=100051047006362>

<https://www.instagram.com/moulinhoche/>

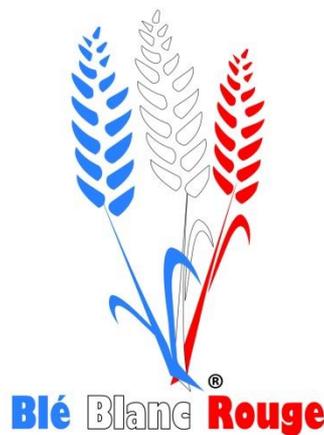


MOULIN HOICHE

The wings of your talent



Our flours are milled with blends of high-quality regional wheat from sustainable agriculture, without storage insecticide.



ORGANIC ANCIENT WHEAT MIX

Mixing organic ancien flour to guarantee consistency
and uniformity of the product quality

COMPOSITION :

- Rouge d'Alsace (1896) *Red Wheat of Alsace*
- Chanteclair (1936) *Chanteclair*
- Rouge de Bordeaux (1865) *Red Wheat of Bordeaux*
- Petit Quinquin *Petit Quinquin*
- Automne Rouge barbu (1890) *Autumn Red Bearded*
- Blanc de Flandres (1880) *White Flanders*
- Dattel (1874) *Dattel*
- Poulard (1902) *Poulard*



Ancient wheat fields

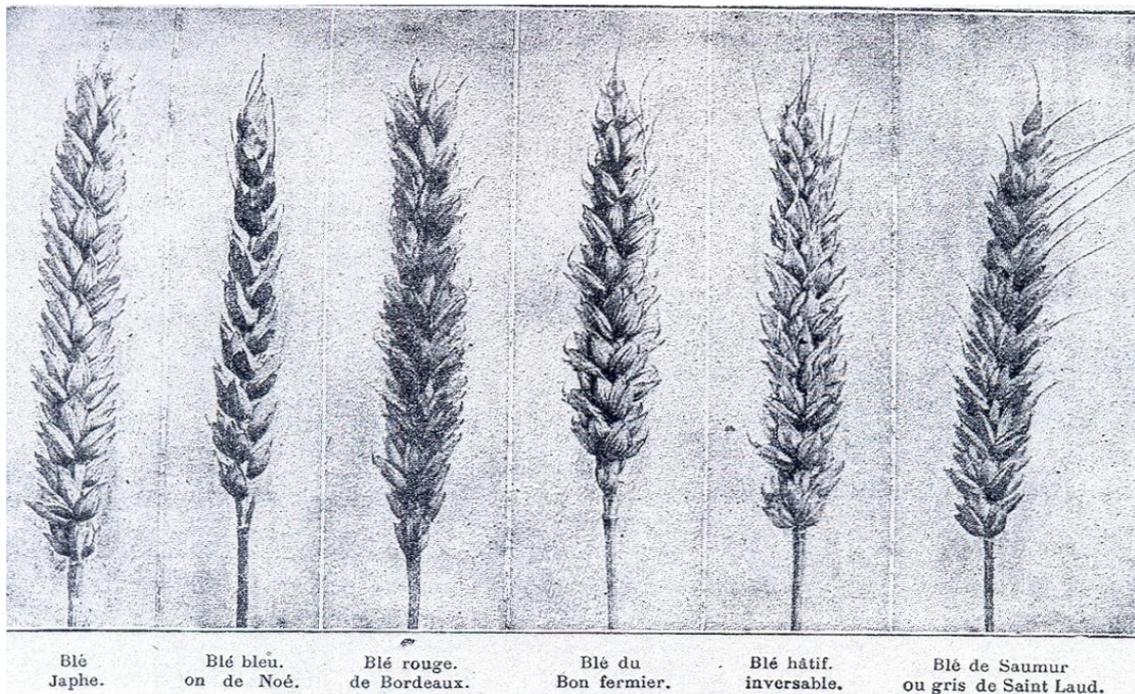


Table of different varieties

ORGANIC KHORASAN WHOLEGRAIN FLOUR T110



Khorasan wheat is a variety of ancient wheat, the cultivation of which dates back to prehistoric times and which has evolved little. Close to durum wheat, it is also very rich in proteins (20 to 40 % more than classic soft wheat). It contains a high proportion of essential amino acids and unsaturated fatty acids. It is also rich in selenium, zinc and magnesium. Finally, its content of carbohydrates, lipids and potassium give it interesting nutritional value. Its taste is mild, slightly sweet, it can evoke hazelnut butter.

ORGANIC EINKORN WHOLEGRAIN FLOUR T110



A source of energy, plant proteins, fiber, minerals and vitamins, organic einkorn is also recognized for its high digestibility. Its rustic flavor and melt-in-the-mouth texture are also very popular.

THE GRINDING FLOUR



A range of stone-ground flours made from the finest cereals, creating breads with character. Stone-grinding preserves the germ of the grain, increases the hydration of your doughs, and gives taste and preservation to your breads.



Our stones mill comes from the world most famous stones mill manufacture of La Ferté Sous Jouarre !

Wheat flour on millstones

- Lightbrown wheat flour - T80
- Wholemeal wheat flour - T150



Rye flour on millstones

- Lightbrown rye flour - T85
- Medium rye flour - T130
- Dark rye flour - T170

Spelt flour on millstones

Spelt is the ancestor of wheat. It has been known since ancient times. It has the particularity of bearing naked grains. It is renowned for its high protein, magnesium, phosphorus and vitamin content.

- Lightbrown spelt flour - T80



Loaves and sourdough breads with lightbrown wheat flour ground on millstone.

THE ORGANIC FLOURS

A range of organic flours made from 100% "made in France" cereals, to keep the tradition of organic bread alive.



Organic wheat flours

- Organic strong wheat flour - T55
- Organic wheat flour for Organical Tradition
- Organic lightbrown wheat flour - T80
- Organic very hard wheat flour - T110
- Organic wholemeal wheat flour - T150



Organic rye flours

- Organic medium rye flour - T130
- Organic dark rye flour - T170

Organic spelt flours

- Organic wholegrain spelt flour - T110

Organic einkorn flours

- Organic wholegrain einkorn flour - T110

Organic buckwheat flours

- Organic wholegrain buckwheat flour



Organic specials bread mix

- **The Five Cereals mix**

An organic flour with a blend of 5 crunchy organic sunflower, brown flax, millet, sesame and poppy seeds for crisp baguettes with aromatic sourdough notes.

- **The Organic Thorik**

All the typicality of a Nordic bread with sunflower, yellow linseed and sesame seeds, in a dark crumb with malty flavors that reveal a tangy taste. Tasty and crunchy.

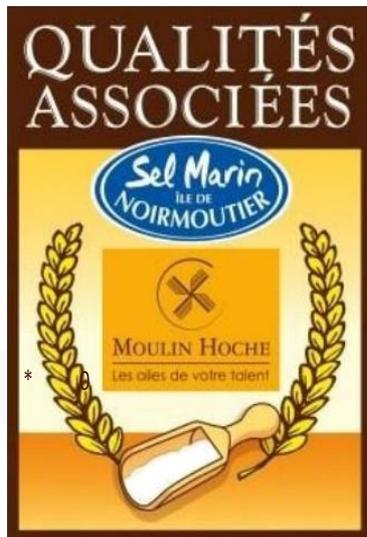
- **The Organic Cornbread**

Tasty cornbread with sunflower seeds and crushed soybeans in an intensely colored crumb.



The Organic Thorik Bread

THE ORIGINALS WITH NOIRMOUTIER SALT



Moulin Hoche (Aisne) and the Sauniers of the Island of Noirmoutier (Vendée) are pooling their expertise to support bakers in their objective of reducing the salt content of bread to 18 g/kg of flour. Noirmoutier salt has excellent salting power for bread ! It is praised for its richer mineral profile, which can include elements like magnesium, calcium, and potassium. These minerals are essential for maintaining a healthy electrolyte balance in the body, promoting better hydration and the functioning of muscles and nerves. Additionally, the magnesium in sea salt may help reduce fatigue and improve sleep.

The Seed of Saint Albin

Moulin Hoche's speciality, a subtle alliance of cereals, seeds and spices for lovers of unique flavours. Its golden, honeycombed crumb and crispy, tasty crust will surprise your customers. A cocktail of seeds and energy !



The Seed of Saint Albin



The Wheat flower

The Gaule bread

With its brown color and broadly honeycombed crumb, this is the bread of yesteryear that keeps very well. Rye sourdough adds natural flavor and a delicious nutty aroma. The original version of bread !



The Pirate

Moulin Hoche's Nordic-inspired specialty, made with roasted malted cereals. A harmonious blend of seeds (sunflower, brown flax, yellow flax, sesame) and cereals (wheat, barley, rye). The ideal mix to conquer your taste buds ! It has high nutritional value, as a source of fiber, omega 3, vitamins.

The Miller

"The Miller" flour is specially developed by Moulin Hoche to create a unique baguette with a fruity, malty taste. A refined appearance characterized by a lightly floured polka cut. This rustic baguette, with its golden crust and large dimples, is the ideal accompaniment to a good meal. "The gourmet baguette"

The Wheat Flower

The Wheat Flower is the first traditional flour made with Noirmoutier salt. It's the result of an original idea: to combine top-quality natural artisanal salt with top-of-the-range traditional flour crushed on cylinders and millstones. A beautiful traditional baguette with a strong character. The absence of a blade stroke before baking gives it a wild and original appearance. Excellence! This is the baguette for bread lovers. Perfectly creamy, with a melting crumb and an inimitable taste of nutty butter. The best wheat for the best salt !

THE NOIRMOUTIER SALT SPECIALS



Wholemeal Bread

A blend of aromas and flavors. A perfect alliance between the flavors of yesteryear and the benefits of fiber to promote intestinal transit. Ideal for lightly toasted toast at breakfast or at every meal. Maximum fiber !

Countryship Bread

This combination of wheat and rye flour produces a unique, authentic country bread that keeps for a long time. It's also a source of healthy fiber. Rustic in shape, country bread is rich in aroma and flavor. The bread of our countryside !

Rye Bread Mix

Bread with character, with an amber-gray crumb rich in fruity flavor and roasted notes. Ideal as a spread, its light acidity is a perfect match for seafood and cheese.

Corn Bread

A blend of corn flour and wheat flour to create a bread with a yellow crumb combining extruded corn and sunflower seeds, a golden crust and intense southern flavor.

Viennois Bread

Flour specially designed to make tasty baguettes or Viennois breads with ease. The result is a harmonious blend of sweet, lightly salted flavours and the rich aromas of butter.

Seeds of Champions

Thanks to its wheat seeds and germ, Graine de Champion is a melt-in-the-mouth bread with a balanced, mild taste. Pleasant for the whole family, it gives energy and vitality. "You're not born a Champion, you become one".

14 Cereales and Seeds

A bread very rich in cereals and seeds, with strong toasted cereal flavors and a generous, melt-in-the-mouth crumb. A lightly toasted taste and a subtle blend of seeds. Particularly good for breakfast, it keeps very well. An explosion of flavors !

Chia Tonic

Chia is a plant found in Mexico and Guatemala, known for centuries to the Aztecs and Mayas. It's a source of omega 3, fiber, protein and phosphorus.

A bread with a distinctive taste, with fruity and malty notes. A tasty baguette with chia seeds and pumpkin seeds that will delight consumers. The pleasure of a bread that makes you stronger !

Wood's Bread

A blend of passion and tradition, Pain des Bois is a rustic bread, baked without shaping, as if carved with an axe. Rye flour and various seeds give it an exceptional tangy, vegetal flavor. A typical brown crumb sprinkled with seeds, fresh, very soft and chewy. Rustic and gastronomic bread.

Diabemix

Flour for gourmet breads with a low glycemic index and 30% fewer carbohydrates. A flour with crunchy seeds (sunflower, quinoa, chia) for tasty, low-carb breads. A bread that keeps for several days, with unique flavors in a melt-in-the-mouth crumb. Dietary pleasure!



Chia tonic Baguette



Wood's Bread

THE TRADITION FLOUR



The Saint Albin Tradition

High-quality flour blended from the best bread-making wheats in our regions, to make a Traditional French baguette (in compliance with the 1993 decree).

The Great Tradition

A composition of several traditional flours milled on cylinders and stone millstones. A genuine Moulin Hoche speciality, this flour will enable you to stand out from your competitors and seduce your customers with a baguette of character and exceptional taste.

The T70 Tradition

La 70 is natural flour designed for craftsmen who wish to bake "raw" flours without any additives. Its creamy amber crumb is perfectly honeycombed and very pleasant to the palate.



bread making of focaccia, ciabatta, pita with T70 flour. Honeycombing of a French tradition

THE ESSENTIALS



High Gluten Flour - Cream Crumb - T65

High-quality wheat flour with excellent hydration. Authentic taste for high-quality baguettes.

White All-purpose flour - T55

Flour for making crêpes, cookies and pizza.

Soft patent flour - T55 cake flour

Wheat flour for pastries and viennoiseries.

Pastry Flour - T45 Gruau

A high-strength flour made from very high-protein wheat for your pastries and brioches.





MOULIN HOCHÉ
Les ailes de votre talent

T45 GRUAU

Strong flour ground with a blend of protein-rich wheat,
strong wheat and long wheat,
promoting the elasticity and extensibility of the dough.

This flour is dedicated to the production
of croissants, pastries and brioches.



Our Wheat is French, comes from sustainable agriculture
and does not contain any storage insecticides.



Blé Blanc Supra®

TENDRE
&
Moelleux



BRIOCHE



PAIN DE MIE
SOFT BREAD



BUN

MADE HERE BY MY ARTISAN BAKER

Why ?

- Soft Bread and Brioche appear as the first 2 breads bought by parents especially for their children, the "baguette" comes in 3rd position!
- Households with children consume different kinds of baked goods to satisfy various tastes, especially soft products.
- The soft products are poorly represented in crafts, while they are widely consumed, especially by the younger!
- For consumers, the artisanal bakery is the preferred place to buy baked goods.

These findings* have helped develop this concept, which offers you a real opportunity to diversify and adapt to new lifestyles.

With the Tender & Soft concept, transform consumer expectations into real sales development opportunities.

Offer them:

- Soft handmade products made by you
- A new self-service experience in the bakery
- A 7-day shelf life after manufacture
- A modern and reassuring image

**Artisanal manufacture
Self-service
Freshness/Storage up to 7 days!**