

Mélior

FLOUR • MIXES • IMPROVERS



COMMITMENTS

Supporting our craft bakers every day is the main task of the Mélior brand by means of a diversified offer of flour, mixes and improvers (more than 50 lines) to meet your needs. In line with this quality approach and so that our offering matches your requirements, we are committed to:

Quality and safety through:

- carefully selecting the raw materials used in the composition of our recipes
- regular testing and inspection throughout the production process
- total mastery of the wheat product-chain and expertise in milling guaranteeing constant quality.

Reliability:

- By pre-marketing product tests under bakery conditions, with professionals.

Product innovation:

- Products specially developed to meet your issues (saving time, practicality, quick to employ) and your customers' expectations .

Proximity and services:

- A sales team always on hand, providing advice and methods for using products to make your everyday life easier.
- Product demonstrations by our bakers, advice, the provision of technical data sheets and ideas for recipes...

Mélior, backing up your talent and expertise in order to reveal and develop your craft baker identity!

The Mélior team from Moulins Soufflet

MéliOr

Flour

Page 4 to 9

- Bread Flour
- Cake & Grits Flour

Mixes Special bread

page 10 to 15

- Character bread
- Rye bread
- Fitness & Wellbeing bread
- Discovery loaves

Mixes Morning goods, Cakes & Pastries

page 16 to 19

- Morning goods
- Cakes & Pastries

Improvers

page 20 to 21



FLOUR

MIXES special bread

MIXES Morning goods, Cakes & Pastries

IMPROVERS

With Mélior special flour, you have bread and cake flour of excellent quality to which you add your craft baking expertise enabling you to produce special bread, morning goods, cakes and pastries.

Wheat quality

In close cooperation with growers and in accordance with a demanding specification, Mélior selects and blends various varieties of wheat to make quality flour always consistent from one year to the next.



Quality controls

Our flour is rigorously checked throughout the production process.

Every delivery to our mills is analysed in our laboratories and tested in our bakeries by breadmaking tests.



RYE FLOUR



T 70 Rye flour

T70 "Pale" rye flour is a soft typical flour for making rye bread or "traditional" bread "with" rye.

T 130 Rye flour

This T130 "Grey-brown" rye flour is used for making rye bread or traditional bread with "grey-brown" rye.



T 170 Rye flour

This "dark" rye flour, also termed "whole", is used for making black bread and is in the composition of character and country loaves when blended with wheat flour.

WHOLE FLOUR

Whole flour T150

This type 150 wheat flour contains the entire wheat grain. It is used for making high fibre wholemeal loaves with a high water content (68 %), by traditional methods, for a balanced diet.



STONE-GROUND FLOUR



Cream Stone-ground flour

Flour with an old fashioned taste produced by milling wheat ground by a millstone to offer consumers their daily bread with a thick, golden crust, a grey-brown crumb and good keeping qualities.

Organic Cream Stone-ground flour

With this flour from organic wheat, ground on a millstone, organic cream stone-ground flour (ash content 0.80 to 1.10) is used for making organic loaves with a cream crumb and a healthy, natural image.



Organic grey-brown Stone-ground flour

From selected, certified "organic" wheat, this flour is used to make organic bread with a grey-brown crumb flecked with particles of bran. An incomparable taste that only flour ground on a millstone and sourdough can give.

CAKE FLOUR

GRITS FLOUR



T 45 Cake flour

Superior quality obtained from a blend of milling wheat enriched with strong wheat, this cake flour has been specially designed for making fine cakes and pastries such as sponge cake and "choux pastry". It can also be used for making catering sauces.



Grits flour "Nerva Rouge"

Made by milling strong wheat, this flour is ideally suited for making products with a high fat, egg or sugar content such as raised dough, brioche and Viennese bread. This very tolerant type 55 flour ensures good development.

T 55 Cake flour

This Superior quality type 55 cake flour is specially suited for craft production of products requiring little strength such as puff pastry, short crust pastry, cakes and Viennese products.



Grits flour "Nerva Bleue"

Made from a combination of milling wheat and improver wheat, this flour is ideal for producing high fat products needing less strength than straight red grits flour, such as croissants and milk bread.



Special puff pastry flour

This flour is used for making puff and short pastry. Quick and easy to work, it is suitable for any recipe using flour and water and saves an appreciable amount of time because of the shorter interval between each operation. It gives evenly laminated puff pastry.

Mixes

Special bread

With Mélior bread mixes, you get quick, easy, ready-to-use solutions with great tolerance, whatever the working method employed. Our mixes enable you to produce good looking, consistent loaves that will be made perfect by your skill as a craft baker.

Convenient for working

Attentive to bakers' requirements and restrictions, Mélior offers special bread mixes that are quick and easy to use to make quality bread and diversify your product offering in the



shop. The recipes suggested provide safety, tolerance and consistency right through the year in order to give the greatest working convenience possible.

Diversity of recipes

The range is also a wide choice of recipes from the most traditional to



the most original, offering loaves of character, rye bread, Fitness and Wellbeing loaves and Discovery loaves – a real invitation to get out of the rut and enjoy!

CHARACTER BREAD

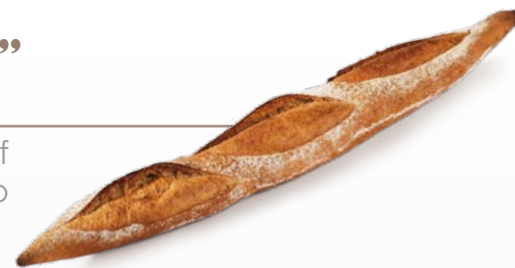


“Le Campagne” - The Country Loaf

Great classic in the character bread range, Mélior “Campagne” is a subtle blend of wheat and rye flour. It enables you to produce a loaf of traditional taste with a pale crumb and good keeping qualities

“Le Campagne Paysan” The Country Farmer Loaf

This bread with a grey-brown crumb is composed of malted, toasted rye flour and wheat sourdough to produce bread with a typical country style loaf flavour.



“Le Boulange” - The Bakehouse

Because of its long proving time, Mélior “Boulange” gives a loaf with a highly aerated crumb, grey-brown in colour and with excellent keeping qualities. The presence of roasted rye sourdough gives it typical highlights.

“Le Briard” - The Brie loaf

An original loaf, with an old-fashioned taste due to the presence of rye sourdough which gives this recipe a pleasantly typical taste. With a dark, aerated crumb, this loaf can be sold sliced.



“Le Pain des bois” - The Woodland loaf

Original because it contains linseed and sunflower seed, this preparation gives a rustic loaf with an aerated crumb and sharp taste.

“Le Ferment” - The Ferment

Salt-free preparation and already containing yeast, Mélior “Ferment” is used to make classically shaped baguettes with a crispy crust and the pronounced flavour of wheat sourdough.



“Le Rustique” - The Rustic

A real “local loaf”, Mélior “Rustique” is used to make a loaf with a grey-brown crumb and slightly tangy taste of sourdough.

“L’Épeautre” - The Spelt

A very ancient variety of wheat also known as “Bronze age wheat”, spelt bread is acknowledged as having exceptional nutritional values. This recipe is used to make baguettes and loaves with a rustic yet mild taste.



RYE BREAD



“Le Seigle” - The Rye Loaf

A subtle blend of wheat, rye and sourdough for traditional flavours, this mix is ideal for making personalised loaves with a light grey crumb and mildly aromatic highlights such as orange, raisin, walnut and olive.

“Le Seigle Bavarois” - The Bavarian Rye

With a more typical colour and taste than rye bread, Mélior “Seigle Bavarois” is ideal for accompanying seafood and smoked foods (fish or meat).



“Le Seigle Noir” - The Black Rye

With a high rye content (more than 65%), Mélior “Seigle Noir” is used to make a loaf with the black crumb and powerful flavours of rye. It can be called “rye bread”.

FITNESS & WELLBEING BREAD



“Le Complet” - The Wholemeal

Of high nutritional value, Mélior “Complet” bread contains all of the wheat, which gives it such a wealth of mineral salts, proteins and vitamins. Particularly recommended for its digestive qualities, this high fibre bread will be especially liked for its moistness and excellent keeping ability.

“Le Son” - The Bran

Mélior “Son” bread mix is used to make a loaf that is very high in fibre (contains 20% wheat bran) which if eaten regularly is good for the body.



“Le 12 Céréales et Graines” The 12 Cereals and seeds

Because of its diversity of seeds and flakes, this product is used to make a loaf with a typical taste, an irresistible grey crumb and high nutritional value.

“Le Pain au Muesli” - The Muesli bread

Packed with dried fruit (apricot, pineapple, papaya, orange and apple), cereal flakes and seeds, this recipe is a real cocktail of textures and tastes. With this delicious bread, young and old will top up with energy for the whole day long.



“Le Multigraines” - The Multi-seed

A trendy loaf to combine enjoyment and nutrition thanks to a recipe full of seeds (including sunflower, toasted sesame and brown linseed) and cereals. A big-hearted loaf, amazingly original (red quinoa), its blond crumb and gourmet recipe.

“Le Pain aux Lins” - The Linseed bread

Full of brown and yellow linseed, a natural source of omega-3, this bread contains an extruded linseed flour. All the benefits of a loaf combining enjoyment and balance!



“Le Pain aux Céréales Noir” The Black Cereal bread

Inspired by Scandinavia and revisited by Mélior, this tan coloured bread, full of seeds (sunflower, toasted sesame, yellow linseed and millet) surprises with its mild malted, toasted flavours.

DISCOVERY LOAVES



“Le Sarrasin” - The Buckwheat

An original recipe born from a subtle blend of wheat and buckwheat flour. A typical, incomparable taste that brings to mind Brittany and black wheat pancakes!

“Le Pain au Maïs” - The Maize bread

This recipe specially for making maize bread with its very soft, yellow crumb combines extruded maize and sunflower seeds. With a golden crust and slightly spicy highlights, it recalls the tastes of the South of France.



“Le Pain à la Semoule de blé” The Wheat semolina bread

With Mediterranean origins and composed of hard semolina (35%), this mix is used to make an irresistibly crusty baguette with a yellow crumb.

“La Pizza” - The Pizza

Essential for the caterer assortment, this pizza dough with a neutral taste adapts to any topping and can be frozen.



“Le Pain au Miel” - The Honey bread

An original loaf for gourmets who will discover, under the soft crust, a crumb combining the sweetness of honey and the taste of hard wheat semolina. A treat for breakfast as well as children's tea.

“Le Sésame” - The Sesame

This gourmet bread mix is used to make an excellent baguette scented with sesame. The mild aromatic highlights of grilled cereals give it a sweetish taste with a hint of hazelnuts.



Mixes

Morning goods, Cakes & Pastries

With Mélior mixes for morning goods, cakes & pastries, you have ready-to-use solutions with great tolerance, that are easy and quick to employ. Our mixes guarantee that you will make consistent, tasty products all through the year that will be enhanced by your skill and creativity.

Mixes for morning goods

The Mélior range offers you a wide choice of ready-to-use preparations for making laminated raised dough and pastries and yellow goods. The



recipes suggested guarantee the production of exceptional laminated morning goods, brioches and other Viennese products with incomparably moist softness.

Mixes for Cakes & Pastries

The Mélior range also offers ready-to-use preparations for confectioners. Simple and practical solutions to use for unfailing results. Discover original recipes and an inimitable palette of textures and tastes.



use for unfailing results. Discover original recipes and an inimitable palette of textures and tastes.



MORNING GOODS



“Le Croissant” - The “Croissants”

This preparation based on grits flour is used to make laminated, raised dough products. Mélior “Croissant” mix gives well developed morning goods with even lamination.

“La Tradition Viennoise” - The Vienna tradition

Based on grits flour and butter, Mélior “Tradition Viennoise” mix is designed for making brioche-type sandwich bread and all types of morning goods such as milk bread and Viennese bread.



“La Viennoiserie “au Beurre”” The Butter morning goods

This ready-to-use preparation composed of grits flour, butter, sugar and eggs, is used to make a wide range of fine morning goods with a soft, moist crumb under the name “with butter”.

“La Brioche “au Beurre”” The Brioche “with Butter”

Based on grits flour, butter, eggs and sugar, this recipe is used to make top quality brioches with a light, tasty crumb and incomparable development under the name brioche “with butter”.

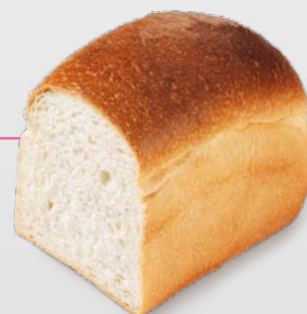


“La Brioche Fine “au Beurre”” The Fine Brioche “with butter”

Enriched with butter and composed of grits flour and sugar, this recipe is used to make brioches with the melting texture and light vanilla flavour under the name brioche “with butter”.

“Le Pain de Mie” - The Sandwich bread

This preparation for making traditional sandwich bread, bread for toasting and bread for hamburgers gives moist, tasty loaves while employing a simple, quick production method.



CAKES & PASTRIES



“La Crème pâtissière à froid” The Cold confectioner’s cream

A simple mix of this preparation is used to make a smooth cream, either plain or for flavouring (e.g. with vanilla) for topping tarts and pastries and stuffing “éclairs” and “choux” buns.

“La Crème pâtissière à chaud” The Hot Confectioner’s cream

This preparation is used to make traditional smooth, mild confectioner’s creams for flans or filling puff pastries and éclairs.



“Le Cake fondant” - The Melt-in-the-Mouth Cake

Mélior “Cake Fondant” mix guarantees a very moist cake that melts in the mouth, with good development. This quick, easy preparation supports incorporations (fruit, chocolate) so that recipes can be varied.

“La Génoise” - The Sponge cake

Speedy to employ, this multipurpose preparation is used to make moist, lightly textured sponge cake, roulades, logs and dessert bases.



“Le Pain d’Épices” - The Gingerbread

This preparation is used to make a traditional gingerbread tasting of spices and cinnamon, with an amber brown colour for a homemade look.

“Le Délice Chocolat” - The Chocolate Delight

This highly adaptable creative base is used to make cup cakes, chocolate muffins and brownies that can be finished with walnuts, pecan nuts or chocolate chips.



Improvers

Mélior improvers, practical solutions for an optimal result.

Breadmaking is an exacting process that various factors can disrupt (temperature, humidity, performance of machinery, etc.), whatever the craft baker's skill and experience.

Mélior improvers enable all stages of bread and morning goods production to be controlled and secure. They give dough and pastry that is easier to work and consistent, good looking finished products.

Adapting formulas to each new crop provides you with even greater consistency year-on-year.



"Direct & Froid" - The Direct & Chilled

This multipurpose regulator is ideally suited for direct and chilled working. It improves the machinability of dough and pastry and limits sticking problems when working up. It increases the tolerance of dough pieces on entering the oven whatever the chilled holding period. It also improves the appearance of bread (volume, knife cuts, colour) and guarantees a blister-free crust.

"Plein Arôme" - The Full Flavour

This regulator enhances the eating qualities of bread and improves the crumb and crust coloration. Flavour and taste enhancer, it is complementary with other improvers in the range.



"Détente" - The Relax

This multipurpose regulator gives extensibility to dough that is too tight. It can be used for making everyday bread, special bread and morning goods, direct or chilled. It makes dough more workable, smoother and easier to extend when moulding.

"Viennoiserie et Pains spéciaux" The Morning goods and Special bread

This regulator has been specially formulated for morning goods and special bread, either direct or chilled. It makes working the dough easier, improves dough piece strength and tolerance. It also improves lamination for morning goods and the volume of finished products.



"Spécial Tradi" - The Tradition Special

This regulator has been specially developed for making traditional French bread. Formulated in full compliance with France's 13 September 1993 Bread decree number 93-1074, it improves the openness of the crumb and crust coloration. It also optimises the appearance of bread while enhancing its taste and flavour.

Flour

BREAD FLOURS

| | |
|-----------------------------------|---|
| T70 Rye flour25 kg | Cream Stone-ground flour25 kg |
| T130 Rye flour25 kg | Organic cream Stone-ground flour25 kg |
| T170 Rye flour25 kg | Organic grey-brown Stone-ground flour25 kg |
| T 150 Whole Flour ...25 kg | |

CAKE FLOURS

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|---|---|
| Cake flour T4525 kg | Grits flour "Nerva Rouge"25 kg |
| Cake flour T5525 kg | Grits flour "Nerva Bleue"25 kg |
| Special puff pastry flour25 kg | |

Mixes Special bread

CHARACTER BREAD

| |
|---|
| "Le Campagne"25 kg The Country Loaf |
| "Le Campagne Paysan"25 kg The Country Farmer Loaf |
| "Le Boulange"25 kg The Bakehouse |
| "Le Briard"25 kg The Brie loaf |
| "Le Pain des Bois" ...25 kg The Woodland loaf |
| "Le Ferment"25 kg The Ferment |
| "Le Rustique"25 kg The Rustic |
| "L'Épeautre"25 kg The Spelt |

RYE BREAD

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| "Le Seigle"25 kg The Rye loaf |
| "Le Seigle Bavaois"25 kg The Bavarian Rye |
| "Le Seigle Noir"25 kg The Black Rye |

FITNESS & WELLBEING BREAD

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|---|
| "Le Complet"25 kg The Wholemeal |
| "Le Son"25 kg The Bran |
| "Le 12 Céréales et graines"25 kg The 12 Cereals and seeds |
| "Le Pain au Muesli"10 kg The Muesli bread |
| "Le Multigraines"25 kg The Multi-seed |
| "Le Pain aux Lins" ...25 kg The Linseed bread |
| "Le Pain aux Céréales Noir"25 kg The Black Cereal bread |

DISCOVERY LOAVES

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|--|
| "Le Sarrasin"25 kg The Buckwheat |
| "Le Pain au Maïs"25 kg The Maize bread |
| "Le Pain à la Semoule"25 kg The Wheat semolina bread |
| "La Pizza"10 kg The Pizza |
| "Le Pain au Miel"10 kg The Honey bread |
| "Le Sésame"25 kg The Sesame |

Mixes Morning goods, Cakes & Pastries

MORNING GOODS

| | |
|---|---|
| "Le Croissant"25 kg The "Croissants" | "La Brioche au Beurre"20 kg The Brioche "with Butter" |
| "La Tradition Viennoise"25 kg The Vienna tradition | "La Brioche Fine au Beurre"20 kg The Fine Brioche "with butter" |
| "La Viennoiserie au Beurre"25 kg The Butter morning goods | "Le Pain de Mie" ...10 kg The Sandwich bread |

CAKES & PASTRIES

| | |
|--|---|
| "La Crème Pâtissière à Froid"10 kg The Cold confectioner's cream | "La Génoise"10 kg The Sponge cake |
| "La Crème Pâtissière à Chaud"10 kg The Hot Confectioner's cream | "Le Pain d'Épices"10 kg The Gingerbread |
| "Le Cake Fondant"10 kg The Melt-in-the-Mouth Cake | "Le Délice Chocolat"10 kg The Chocolate Delight |

Improvers

| | | | | |
|---|---|--|--|--|
| "Direct et Froid"20 kg The Direct & Chilled | "Plein Arôme"10 kg The Full Flavour | "Viennoiserie & Pain Spéciaux" ..10 kg The Morning goods and Special bread | "Détente"10 kg The Relax | "Spécial Tradi"10 kg The Tradition Special |
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MéliOr



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