




Moul-Bie

Authentic French Flour & Artisan Mixes



Exclusively distributed in Scotland by





Moul-Bie

Fleming Howden are proud to be supplying the Scottish bakery trade with traditional and innovative Moul-Bie products, produced exclusively in France.

Moul-Bie, the artisan brand of Grands Moulins de Paris, is the reference for authentic French flours and mixes with iconic breads such as Campaillou, Campagrain and Campaillette. Now, for the first time, Scottish bakers have the chance to create real, authentic French products. Moul-Bie products are innovative, of premium quality and easy to use. The range includes; Patisserie, Viennoiserie, Artisan speciality breads, Croissant, Brioche and Patisserie.

Contact the Fleming Howden team for more information regarding this exclusive range of authentic French flour & artisan mixes.

Tel: 0131 333 6666

www.fleminghowden.co.uk






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The full technical expertise and support of Moul-Bie is available, as well as the opportunity to use point-of-sale and merchandise solutions for your stores.

<i>Product</i>	<i>Code</i>	<i>Weight</i>
Panif or T55	MOU010	25 Kg
<i>Traditional french bread flour especially suited to Artisan processes.</i>		
Brioche Moelleuse	MOU310	25Kg
<i>For easy production of authentic French brioche. Contains 16% butter.</i>		
Campaillou	MOU020	25Kg
<i>Secret combination of wheat flour, rye flour and rye sourdough for a distinctive taste of levain.</i>		
Campagrain	MOU050	25Kg
<i>French bread flour mix with a blend of 5 flours and 4 seeds giving a light texture and crustiness.</i>		
Campaillette des champs	MOU030	25Kg
<i>For baguettes, petit pain and rolls, with a nice crust and aerated creamy crumb.</i>		
Campaillette Grand Siecle	MOU040	25Kg
<i>Traditional French flour for producing old fashioned long fermentation and open texture baguettes and rolls.</i>		
Baguette mix	MOU320	25Kg
<i>Very easy to use, just add flour and water for superior flavour with a thin crispy crust.</i>		
Croissant and Danish mix	MOU330	25Kg
<i>Simple to use, just add yeast and water for authentic French croissant or danish.</i>		
Banette Fermentolyse	MOU060	25Kg
<i>Wheat flour to produce a thin and golden crust baguette with pointed ends and open texture due to the long fermentation process.</i>		



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