



# MINOTERIE BOURSEAU

Father to son millers since 1825



## 100% FRENCH WHEAT

Minoterie Bourseau, since 1825, tells stories of flour in every golden grain. This legacy has been passed down through five generations, with nature's abundance transformed into traditional flours.

Their secret Local wheat, brought to life by four sun-soaked regions, each speaking stories of care for nature and people. Sustainability is echoed in every harvest, speaking from field to bakery, converting into loaves that sing of French heritage with each mouthful.

### CERTIFIED QUALITY

We ensure that our cereals and flours meet high-quality standards.

- CRC (Controlled Reasoned Cultivation)
- Label Rouge (Red Label) (Type 65 Only)
- GMP+ (Good Manufacturing Practices)
- Halal



## Farine Mon Pere "100% Stone-Grinded French Flour"



Preserve the grain's inherent components and fragrances. Grinding with a stone grinding wheel allows for releasing and preserving mineral, protein, and vitamin components resulting in colourful, honeycombed crumbs and pleasant flavours in your mouth.

### TYPE 80 FARINE DE MON PERE Grinding on stone wheels

Superior bread flour made from selected CRC or Organic wheat. For tasty breads with ideal characteristics such as colour, honeycombing, and a deep flavour.

Humidity: < 15 - Protein : > 11  
Ashes: 1.0 to 1.20

Product Code: BMB0144  
Bags: 25 Kg



### TYPE 150 SECRET DE MON PERE Grinding on stone wheels

Crafted from selected CRC whole wheat, this superior-quality flour is ideal for whole meal bread.

Humidity: 14 to 15  
Protein: > 11  
Ashes: > 1.40

Product Code: BMB0145  
Bags: 25 Kg



## Farine Mon Pere "Label Rouge"

High-quality bread-making flour with no additions, beans, or soya flour. It is ideal for all high-end bread-making, particularly the creation of traditional French Label Rouge bread, which follows to a traditional bread-making technique as established in the 1993 Bread Decree.

### TYPE 65 - FARINE DE MON PERE

Ideal for crafting premium bread, especially following the traditional method outlined in the 1993 Bread Decree.

No additives, bean or soya flour.

Humidity: < 15.5  
Protein: >=10.5  
Ashes: 0.62 to 0.67

Product Code: BMB0143  
Bags : 25 Kg



Ideal for making baguettes  
and artisan dark bread



### TYPE 45 - FARINE DE MON PERE

Our flour, made from high-quality wheat, is ideal for pastry.

No additives, bean or soya flour.

Humidity: < 15.5  
Protein: >=12  
Ashes: 0.39 to 0.45

Product Code: BMB0142  
Bags: 25 Kg



Ideal for desserts, cakes, profiteroles,  
puff pastry, pastries, pan au chocolate, croissants and brioche





## TYPE 55 - FARINE DE MON PERE

Soft wheat flour is made from finely ground wheat seeds. The breads and croissants produce light, fluffy loaves with crispy crusts.

Humidity: <15,5%  
Protein: : ≥12%  
Ashes: 0,5 - 0,6

Product Code: BMB0141  
Bags: 25 kg



Ideal for Bread, puff pastries, and baguettes.  
Renowned for its perfect croissant-making ability.



## TYPE 170 - Rye Flour SECRET DE MON PERE

Delivers a rye bread with a rich flavour and great nutritional properties, as well as a slight acidity and an extended shelf life.

Humidity : < 15  
Protein: > 8  
Ashes: > 1.50

Product Code: BMB0146  
Bags: 25 Kg



Ideal for traditional french bread, Chocolate Chip Cookies, Gingersnaps, Doughnut Muffins



# Villa Bleu "100% French Flour"



### TYPE 55 - VILLA BLEUE

Hard wheat flour is used for baking, such as cakes and puff pastry.

No additives, bean or soya flour.

Humidity: 14 to 15  
Protein: 10.5 to 11.5  
Ashes: 0.5 to 0.60

Product Code: BMB0153  
Bags: 25 Kg

Ideal for making bread, puff pastries, croissants, and baguettes



### TYPE 65 - VILLA ROUGE

Wheat flour has been strengthened with additives to make breadmaking easier and safer, allowing for more volume in the finished product.

Humidity: < 15.5  
Protein: > 8  
Ashes: 0.62 to 0.75

Product Code: BMB0155  
Bags: 25 kg

Ideal for making baguettes and artisan dark bread



### TYPE 80 - VILLA RUSTIQUE

Wheat flour is produced by grinding soft wheat seeds using a cylinder-based technique.

Humidity: <15,5%  
Protein: ≥12%  
Ashes: 0,75 - 0,9

Product Code: BMB0152  
Bags: 25 kg

Versatile uses for pies, pastries, cake, sandwiches, sourdoughs, multigrain breads



### TYPE 150 - VILLA COMPLETE

For traditional European bread, use French whole wheat flour, which produces a brown crumb texture and a crisp dark crust. High gluten content is great for making artisan bread.

Humidity: <15,5%  
Protein: ≥9%  
Ashes: >1,4

Product Code: BMB0154  
Bags: 25 kg

Ideal for traditional and artisan European breads

