

*Les Moulins de la
Concorde Ltée*



*Les Moulins
de la Concorde*

Interactive PDF

User guide

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Blédor

Blédor Farathas Ti Puris
Blédor Pâtissière
Blédor Multi- Usages



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Les Moulins de la Concorde Ltée

As a major player in the Mauritian economy, Les Moulins de la Concorde Ltée has successfully fulfilled its mission since its implementation in 1989: contributing to the nation's food security through the regular supply of freshly-milled quality flour. The operations rely on a strategic stock of 40,000 MT of imported wheat transformed into an array of different types of flour, adapted to the various needs of the population.

The company supports the development of the local bakery sector by providing technical assistance to operators in all segments. LMLC's activities extend to our neighbouring countries, with exports of wheat flour and bran and the setting up of a bakery training centre in Madagascar.



***Les Moulins
de la Concorde***

A top-down view of a wooden table covered in flour. In the center, a pair of hands is kneading a ball of dough. To the left, a wooden rolling pin and several metal cookie cutters are laid out on a grey cloth, with three red apples nearby. To the right, a small white bowl contains several white eggs, and a glass bowl is filled with flour. The scene is lit with warm, natural light, creating a cozy and inviting atmosphere.

FLOUR FOR HOME USE

*Blédor
Les Moulins*

Blédor

Blédor Chapatis

Blédor Farathas

Blédor Gréo

Blédor Multi-Usages

Blédor Pains au son

Blédor Pâtissière

Blédor Self-Raising

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Blédor Chapatis T150



PRODUCT DESCRIPTION

Name of product	Blédor Chapatis
Composition	Wheat flour and wheat bran
Physico-chemical properties	Ash content : 1.35-1.45% Humidity : 13-14% Protein : N/A
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg paper bags per pallet 20,000 x 1 kg paper bags per TC.
Weight	1 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of chapatis, pancakes, biscuits, flat-breads and muffins.
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PRODUCTS RANGE

Blédor Farathas T65



PRODUCT DESCRIPTION

Product name	Blédor Farathas
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.55-0.65% Humidity 12-13.6% Protein : 13.0-14.0%
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg paper bags per pallet 20,000 x 1 kg paper bags per TC
Weight	1 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of farathas, flat-breads, sandwich loaves, sweet dough and fresh pasta.
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Blédor Gréo



PRODUCT DESCRIPTION

Product name	Blédor Gréo
Composition	Wheat semolina
Physico-chemical properties	Ash content : 0.40-0.50% Humidity : 14-15% Protein: N/A
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg paper bags per pallet 20,000 x 1 kg bags per TC
Weight	1 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use wheat semolina. Suitable for the preparation of cream, puddings, biscuits, halwas and oriental sweets.
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PRODUCTS RANGE

Blédor Multi-Usages T65



PRODUCT DESCRIPTION

Product name	Blédor Multi-Usages (All purpose flour)
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.55-0.65% Humidity : 12.5-14% Protein : 11.46-11.9%
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg paper bags per pallet 20,000 x 1 kg bags per TC
Weight	1 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for various uses : sauces, creams and pancakes.
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Blédor Pains au son T110



PRODUCT DESCRIPTION

Product name	Blédor Pains au son
Composition	Wheat flour, wheat bran, enzymes and ascorbic acid E300
Physico-chemical properties	Ash content : 1.2-1.4 % Humidity : 13-14% Protein : N/A
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg paper bags per pallet 20,000 x 1 kg bags per TC
Weight	1 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of brown bread, muffins and biscuits.
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Blédor Pâtissière T45



PRODUCT DESCRIPTION

Product name	Blédor Pâtissière
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.40 - 0.50% Humidity : 13 - 14% Protein : 10 - 11 %
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity	770 x 1 kg bags per pallet 20,000 x 1 kg bags per TC
Weight	1 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of pancakes, biscuits, pastries, quiches and tarts.
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Blédor Self- Raising T45



PRODUCT DESCRIPTION

Product name	Blédor Self- Raising
Composition	Wheat flour, baking powder: baking soda (E500), maize starch and sodium acid pyrophosphate (E450i)
Physico-chemical properties	Ash content : N/A Humidity : N/A Protein : N/A Carbon dioxide gas : 0.6 - 0.8%
Allergens	Gluten
Vegetarian	Yes

PACKAGING

('Self standing' paper bags)

Quantity 770 x 1 kg paper bags per pallet
20,000 x 1 kg bags per TC

Weight 1 kg

SHELF LIFE

Shelf life 6 months

Storage conditions Store in a clean place, away from heat and humidity.

HOW TO USE

How to use Ready-to-use flour.
Suitable for the preparation of cakes and fritters.

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Les Moulins

Farine Blanche
Di-blé

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Les Moulins Farine Blanche T65



PRODUCT DESCRIPTION

Product name	Les Moulins Farine Blanche
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.55-0.68% Humidity : 13- 14% Protein : 12-13.5%
Allergens	Gluten
Vegetarian	Yes

PACKAGING (Plastic bags)

Quantity	6 plastic bags per box 42 x 12 kg boxes per pallet
Weight	2 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of farathas, sweet dough, puff pastry, pizzas, pasta, noodles, milk loaves and coconut stuff rolls. For leavened dough, it is advisable to use 0.2-0.5% bread improver.
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Les Moulins Di-blé T150



PRODUCT DESCRIPTION

Product name	Les Moulins Di-blé
Composition	Wheat flour and fine wheat bran
Physico-chemical properties	Ash content : 1.2-1.4% Humidity : 12.5-14%
Allergens	Gluten
Vegetarian	Yes

PACKAGING (plastic bags)

Quantity	6 plastic bags per box 42 x 12kg boxes per pallet
Weight	2 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of farathas, chapatis, scones, biscuits, cakes and cookies.
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FLOUR FOR PROFESSIONAL USE

*DoMix
Concorde
Farine des Alizés
Optimale*

DOMIX

DOMIX-Multigrains

DOMIX-Campagne

DOMIX-Nordic

DOMIX-Seigle

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DOMIX-Multigrains



PRODUCT DESCRIPTION

Product name	DOMIX-Multigrains
Composition	Wheat flour, Millet seeds, Crushed toasted malted wheat, Brown linseeds, Yellow linseeds, Sunflower seeds, Sesame seeds, Vital wheat gluten, Flour treatment agent: Ascorbic acid (E300), Enzymes, Wheat bran, Vital wheat gluten, Malted & toasted barley flour, Emulsifier: Diacetyltartaric and fatty acid esters of glycerol (E472e), Rye flour, Vital wheat gluten, Deactivated and Dried rye sourdough.
Allergens	Gluten and sesame seeds Risk of cross-contamination on site with the following allergens: soya
Vegetarian	Yes

PACKAGING (Paper bags)

Quantity	According to client request
Weight	10 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Suitable for the preparation of biscuits and special breads. Mix 50% DOMIX Multigrains with 50% white flour, 1% yeast, 2% salt and 60-62% water.
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PRODUCTS RANGE

DOMIX-Campagne



PRODUCT DESCRIPTION

Product name	DOMIX-Campagne
Composition	Wheat flour, Wheat bran, Vital wheat gluten, Malted & toast-ed barley flour, White bread flour, Emulsifier : Diacetyltartaric and fatty acid esters of glycerol (E472e), Flour treatment agent: Ascorbic Acid (E300), Enzymes, Rye flour, Devitalized and dried rye sourdough, Toasted and malted barley flour
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING (Paper bags)

Quantity	According to client request
Weight	10 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Suitable for the preparation of special breads. Mix 50% DOMIX Campagne with 50% white flour, 1% yeast, 2% salt and 60-62% water.
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PRODUCTS RANGE

DOMIX-Seigle



PRODUCT DESCRIPTION

Product name	DOMIX-Seigle
Composition	Rye flour, Wheat flour, Vital wheat gluten, Malted & toasted barley flour, White bread flour, Emulsifier : Diacetyltartaric and fatty acid esters of glycerol I(E472e) – Flour treatment agent: Ascorbic Acid (E300), Enzymes, Toasted and malted barley flour, Devitalized and dried rye sourdough.
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING (Paper bags)

Quantity	According to client request
Weight	10 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Suitable for the preparation of special rye breads. Mix 50% Domix Seigle with 50% white flour, 1% yeast, 2% salt and 60-62% water.
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Concorde Premium Flour
Concorde Self-Raising

Concorde Semolina
Concorde Super
Concorde Tradition
Concorde Pain Brun
Concorde Pizza Flour
Concorde Farine Faratha

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Concorde Extra



PRODUCT DESCRIPTION

Product name	Concorde Extra
Composition	Wheat flour, enzymes and ascorbic acid E300
Physico-chemical properties	Ash content :0.60-0.70% Humidity : max 14% Protein : min 11% Falling number: min 250
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	40 x 25kg polypropylene bags per pallet 920 polypropylene bags per TC 63 x 50kg polypropylene bags per pallet 460 polypropylene bags per TC
Weight	25 kg et 50 kg

SHELF LIFE

Shelf life	1 year
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Wheat flour for the production of bread in direct method or in controlled growth
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PRODUCTS RANGE

Concorde Cake Flour



PRODUCT DESCRIPTION

Product name	Concorde Cake
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.40-0.50% Humidity : 13-14% Protein : 9.6-11 % Falling number : N/A
Allergens	Gluten
Vegetarian	Yes

PACKAGING

Quantity	100 x10 kg paper bags per pallet
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of pancakes, tarts, quiches, biscuits and pastry.
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PRODUCTS RANGE

Concorde High Protein Wheat Flour



PRODUCT DESCRIPTION

Product name	Concorde High Protein Wheat Flour
Composition	Wheat flour,gluten, enzymes and ascorbic acid E300
Physico-chemical properties	Ash content : 0.59-0.70% Humidity : 12.7-13.8% Protein: 14.8-15.4% Falling number : 340-420 min
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	63 x 25 kg polypropylene bags per pallet 920 polypropylene bags per TC
Weight	25 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of bread, pastry and Viennese pastry.
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PRODUCTS RANGE

Concorde Pasta



PRODUCT DESCRIPTION

Product name	Concorde Pasta
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.6-0.7% Humidity : max 14% Protein : min 11.8% Falling number : 300 min
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	100 x 10 kg paper bags per pallet
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of farathas, sweet dough, puff pastry, pizzas, pasta, noodles, milk loaves, burgers, coconut stuff rolls, sandwich bread. For leavened dough it is advisable to use 0.2-0.3% Optimale bread improver.
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Concorde Premium



PRODUCT DESCRIPTION

Product name	Concorde Premium
Composition	Wheat flour, gluten, enzymes and ascorbic acid E300
Physico-chemical Properties	Ash content : 0.55-0.65% Humidity : 13-14% Protein : 13.5-14.5% Falling number : 350-450
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	63 x 25 kg polypropylene bags per pallet 920 polypropylene bags per TC
Weight	25 kg

SHELF LIFE

Shelf life	1 year
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of bread, pastry and Viennese pastry.
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PRODUCTS RANGE

Concorde Self-Raising



PRODUCT DESCRIPTION

Product name	Concorde Self- Raising
Composition	Wheat flour, baking powder: baking soda (E500), maize starch and sodium acid pyrophosphate (E450i)
Physico-chemical properties	Ash content : N/A Humidity : N/A Protein : N/A Carbon dioxide gas : 0.6-0.8%
Allergens	Gluten
Vegetarian	Yes

PACKAGING

Quantité	100 x 10 kg paper bags per pallet
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for the preparation of cakes and fritters.
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Concorde Semolina



PRODUCT DESCRIPTION

Product name	Concorde Semolina
Composition	Wheat semolina
Physico-chemical properties	Ash content: 0.40-0.50% Humidity : 14-15% Protein : N/A Falling number : N/A
Allergens	Gluten
Vegetarian	Yes

PACKAGING

Quantity	100 x 10 kg paper bags per pallet
Weight	10 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use. Suitable for the preparation of biscuits, cakes, oriental sweetmeats, halwa, puddings and pasta.
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Concorde Super



PRODUCT DESCRIPTION

Product name	Concorde Super
Composition	Wheat flour
Physico-chemical Properties	Ash content : 0.55-0.65% Humidity : 12.5-14% Protein : 11.46-11.9% Falling number : 335-485
Allergens	Gluten

PACKAGING

Quantity	100 x 10 kg paper bags per pallet
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Suitable for a variety of uses.
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Concorde Tradition



PRODUCT DESCRIPTION

Product name	Concorde Tradition
Composition	Wheat flour
Physico-chemical properties	Ash content : 0.6-0.70% Humidity : 13-14% Protein : 12-13% Falling number : N/A
Allergens	Gluten

PACKAGING

Quantity	According to client request
Weight	10 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Wheat flour for the preparation of traditional bread.
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Concorde Pain Brun



PRODUCT DESCRIPTION

Product name	Concorde Pain Brun
Composition	Flour, bran, enzymes and ascorbic acid E300
Physico-chemical properties	Ash content : 0.8-1.3% Humidity : 12.5-13.5% Protein : 12.08-13.5% Falling Number : 270-350 min Water absorption : 66-70%
Allergens	Gluten
Vegetarian	Yes

PACKAGING

Quantity	As per customer's request
Weight	25 & 50 kg

SHELF LIFE

Shelf life	4 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready for use flour Wheat flour suitable for biscuits, cakes, cookies and bread. For any puff pastry, it is recommended to use 0.2-0.5% of improver.
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PRODUCTS RANGE

Concorde Pizza Flour



PRODUCT DESCRIPTION

Product name	Concorde Pizza
Composition	Flour, semolina and enzymes
Physico-chemical properties	Ash content : 0.65% max Humidity : 14 % max Protein : 12.5% min Granulation : 15% min (180 microns)
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	70 bags per palette
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready for use flour Wheat flour suitable for pizza.
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Concorde Farine Faratha



PRODUCT DESCRIPTION

Product name	Farine Faratha 10kg
Composition	Wheat Flour, preservative calcium propionate E282, vegetable fat, enzymes preparation, ascorbic acid E300 and cysteine E920
Physico-chemical properties	Ash content : max 0.65% Humidity : max 14% Protein : min 12.5%
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity	70 bags per palette
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready for use flour Wheat flour for farathas making.
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PRODUCTS RANGE

Farine des Alizés

Farine des Alizés Extra
Farine des Alizés Gruau
Farine des Alizés Mie-crème

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Farine des Alizés Extra



PRODUCT DESCRIPTION

Product name	Farine des Alizés Extra
Composition	Wheat flour, enzymes and ascorbic acid E300
Physico-chemical properties	Ash content : 0.60-0.70% Humidity : max 14% Protein : min 11% Falling number : min 250
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya.
Vegetarian	Yes

PACKAGING

Quantity	63 paper bags per pallet 920 paper bags per TC
Weight	25 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use flour. Wheat flour for the production of bread in direct method or in controlled growth.
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PRODUCTS RANGE

Farine des Alizés Gruau



PRODUCT DESCRIPTION

Product name	Farine des Alizés Gruau
Composition	Wheat flour and ascorbic acid E300
Physico-chemical properties	Ash content : 0.60-0.70% Humidity : max14 % Protein : max 13% Falling number : N/A
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity 63 paper bags per pallet
920 paper bags per TC

Weight 25 kg

SHELF LIFE

Shelf life 6 months

Storage conditions Store in a clean place, away from heat and humidity.

HOW TO USE

How to use Ready -to-use flour.
Wheat flour for Viennese pastry making.

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Farine des Alizés

Mie crème



PRODUCT DESCRIPTION

Product name	Farine des Alizés Mie crème
Composition	Wheat flour, enzymes, ascorbic acid E300 and deactivated yeast
Physico-chemical properties	Ash content : 0.54-0.65% Humidity : 13- 14% Protein : 10.95-11.4% Falling number : N/A
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya
Vegetarian	Yes

PACKAGING

Quantity 63 paper bags per pallet
920 paper bags per TC

Weight 25 kg

SHELF LIFE

Shelf life 6 months

Storage conditions Store in a clean place, away from heat and humidity.

HOW TO USE

How to use Ready-to-use flour.
Suitable for the preparation of bread with a cream-coloured crumb.

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Optimale

Optimale 10 kg

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Optimale 10 kg



PRODUCT DESCRIPTION

Product name	Optimale (bread improver)
Composition	Wheat flour, enzymes, ascorbic acid E300, malted and toasted barley flour, Anti-caking agent: Calcium phosphate tribasic E341 (iii)
Allergens	Gluten Risk of cross-contamination on site with the following allergens: Sesame, soya.
Vegetarian	Yes

PACKAGING

Quantity	According to client request
Weight	10 kg

SHELF LIFE

Shelf life	6 months
Storage conditions	Store in a clean place, away from heat and humidity.

HOW TO USE

How to use	Ready-to-use bread improver. Improver for bread-making and bakery products. 0.2 à 0.3% (0.25%) of the weight of flour used.
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