

Flours



Our 100% traditionally stoneground wholemeal flours are milled at the little mill on the banks of the river Nore in Bennettsbridge, Co. Kilkenny. We use local Irish grain and our flours are true wholemeals, meaning they contain nothing but the wholegrain and all its natural goodness.

Whether it's being featured on the menu during the Queen's visit to Ireland in 2011, or winning a coveted Eurotoque

Award, our wholemeals are loved by bakers and chefs throughout the world for their unique flavours and quality.

**"Nothing added,
nothing taken away.**

The little mill, traditionally
stoneground wholemeals,
generations of expertise
in every ounce."



"DID YOU KNOW..."

UNLIKE REFINED FLOUR OUR WHOLEMEAL FLOURS INCLUDE THE WHOLEGRAIN AND ALL OF ITS NUTRITIONAL GOODNESS, B & E VITAMINS, ANTIOXIDANTS, FIBRE, PROTEIN, MINERALS AND HEALTHY OILS"

Anatomy of a grain



KELLS TRADITIONALLY **STONEGROUND** WHOLEMEAL FLOURS

25
KG
bag

RETAIL FINE

PRODUCT CODE 2120

This is a fine wholemeal ground in the traditional way on mill stones. This 100% stoneground wholemeal flour is perfect for making soda bread. It has a protein content of 9.5% to 10.5%. It can be used at 100% or blended with flour as required. Also suitable for biscuits, pastries and cakes.

12.5,
16 & 25KG
bags

RETAIL COARSE

PRODUCT CODE 2070 (25 KG) / 2080 (16 KG)

This grade of wholemeal is ideally suited to making a traditional soda bread when it is blended with white flour to give a coarse nutty texture. It has a protein content of 9.5% to 10.5%.

16 &
25 KG
bags

RETAIL EXTRA COARSE

PRODUCT CODE 2100 (25 KG) / 2110 (16 KG)

This grade is ideally suited to making soda bread where a coarse textured bread is required. Our traditionally stoneground wholemeals are set apart from modern wholemeals because of their distinctive nutty flavour. It has a protein content of 9.5% to 10.5%.

25
KG
bag

BRIDGEMILL

PRODUCT CODE 2010

This flour is made on a set of roller mills to give a large distinctive bran. It needs to be blended with white flour to support its coarse structure. This 100% stoneground wholemeal flour is perfect for making soda bread. It has a protein content of 9.5% to 10.5%.

25
KG
bag

BRIDGEHOUSE

PRODUCT CODE 2000

This is a very coarse wholemeal produced on roller mills. This 100% stoneground wholemeal flour is perfect for making soda bread. It has a protein content of 9.5% to 10.5%.

25
KG
bag

TARA

PRODUCT CODE 2520

This is a fine wholemeal with a large bran particle. This 100% stoneground wholemeal flour is perfect for making yeasted brown breads and rolls. It has a higher protein content of 11.5% to 12.5%.



25
KG
bag

BAKERS WHOLEMEAL

PRODUCT CODE 2510

A blend of wheat ground to a medium cut suitable for all types of wholemeal breads. It has a higher protein content of 11.5% to 12.5%.

25
KG
bag

BAKERS FINE

PRODUCT CODE 2500

This wholemeal is suitable for making all types of wholemeal breads. Like all our wholemeals this is a 100% natural product with no additives. It contains the wholegrain which retains all the vitamins and oils. This 100% stoneground wholemeal flour is perfect for making yeasted brown breads and rolls. It has a higher protein content of 11.5% to 12.5%.

16
KG
bag

SPECIAL ROLLED WHEAT

PRODUCT CODE 2140

A rolled wheat with the fine flour and semolina removed. This is ideally suited to topping bread and rolls.

25
KG
bag

KIBBLED WHEAT

PRODUCT CODE 2040

Medium sized chips of wheat which are ideal for addition to bread or as a topping.

25
KG
bag

CRACKED WHEAT

PRODUCT CODE 2020

A wheat which is just cracked and has some whole grains for inclusion or as a very coarse topping.

KELLS BLENDED FLOURS

25
KG
bag

KELLS MALTED GRAIN FLOUR

PRODUCT CODE 3601

An excellent quality malted grain flour containing a high proportion of malted wheat and barley products on a wheat flour base. Makes malted grain breads with a distinctive nutty malted taste and aroma with grain content to give texture and a slightly brown crumb.

25
KG
bag

KELLS FIVE GRAIN FLOUR

PRODUCT CODE 4006

A premium specialist multiseed flour made with high quality wheat flour base containing a 20% blend of kibbled malt, brown linseed, sunflower seeds, millet and pinhead oats.



WHITE & WHOLEMEAL FLOURS

16
KG
bag

MARRIAGES CULINARY FLOUR

PRODUCT CODE 7067

A premium quality general purpose white plain flour. Ideal for short pastry and biscuit type products, traditional sponge, cake, soda bread and scone recipes. It has a protein content of 9.5%.

16
KG
bag

MARRIAGES GOLDEN CRUST FLOUR

PRODUCT CODE 7068

A very popular premium quality white breadmaking flour. Containing ascorbic acid it can be used in 'no time' and short fermentation processes. Suitable for tinned breads, oven bottom or sole baked crusty breads, French sticks, rolls, morning goods, puff pastry and soda breads. It has a protein content of 11.5% to 12.5%.

16
KG
bag

MARRIAGES UPPERMOST FLOUR

PRODUCT CODE 6000

A very white patent breadmaking flour, free from ascorbic acid and suitable for long and short fermentation. Containing a high proportion of Canadian wheat, it is not only for tinned bread and oven bottom breads, but also ciabatta, French sticks and rolls. It has a protein content of 12.8%.

16
KG
bag

MARRIAGES STRONG STONEGROUND WHOLEMEAL FLOUR

PRODUCT CODE 7071

A popular premium quality traditional stoneground wholemeal breadmaking flour. This flour is 100% stoneground, delivering the natural goodness of all the wheat grain. It is traditionally milled on a hundred-year-old horizontal French burr stone to give the flour a nutty flavour. This blend has a high proportion of Canadian wheat. Ideal for yeast bread, it can also be used in soda bread recipes. Suitable for tin breads, oven bottom or sole baked crusty bread, rolls and morning goods. It has a protein content of 12.5% to 13.5%.

16
KG
bag

MARRIAGES ROYAL CANADIAN BROWN

PRODUCT CODE 7069

A premium quality, general purpose brown breadmaking flour. This flour is roller milled with large bran particles. Ideal for yeast breadmaking in no time dough processes. It is also an excellent brown soda bread flour. Suitable for tin breads, oven bottom or sole baked crusty bread, rolls and morning goods. It has a protein content of 12.5% to 13.5%.



FRENCH FLOURS

25
KG
bag

FRENCH FLOUR T45 (PÂTISSERIE)

PRODUCT CODE 6053

T45 pâtisserie flour is the whitest French flour we stock. It is used for confectionery and pâtisserie baking but can also be used in breadmaking. It has a protein content of 10.5%.

25
KG
bag

FRENCH FLOUR T55 (MIE BLANCHE)

PRODUCT CODE 6050

T55 Mie Blanche is a basic breadmaking flour with 10.5% to 12% protein content. It is suitable for breadmaking and some confectionery in all types of bakeries.

25
KG
bag

FRENCH FLOUR T55 (TRADITION)

PRODUCT CODE 6052

This flour is untreated and is suitable for long and short fermentation breads. It is approved in France to make authentic 'French bread' under French 1993 regulations. Like Mie Blanche, T55 Tradition is mainly used in the making of breads but can also be used in confectionery, puff pastry and Danish pastry including croissants.

25
KG
bag

FRENCH FLOUR T55 (SPECIAL IU)

PRODUCT CODE 7123

T55 Special Industrial or Special IU is very similar to Mie Blanche. It has similar applications for breadmaking and some cakes, puff pastry and Danish pastry including croissants.

25
KG
bag

FRENCH FLOUR T65 (BAGUETTE DU MITRON)

PRODUCT CODE 6051

T65 Baguette du Mitron flour is used for the making of French breads (baguettes). It is slightly darker than the T55 flours, but still very much a white flour.

SPELT FLOURS

White Spelt Flour

PRODUCT CODE 7125 25 KG

Wholemeal Spelt Flour

PRODUCT CODE 7031 25 KG

RYE FLOURS

Light Rye Flour

PRODUCT CODE 7061 25 KG

Dark Rye Flour

PRODUCT CODE 7149 25 KG

SELF RAISING FLOUR

25
KG
bag

KELLS SELF RAISING FLOUR

PRODUCT CODE 4205

An excellent quality white self raising flour blend containing baking powder and culinary wheat flour. This is a powerful self raising flour blend with no added colours, flavours or preservatives, specially created for the Irish bakery market.

16
KG
bag

MARRIAGES SELF RAISING FLOUR

PRODUCT CODE 7070

A premium quality general purpose white self raising flour. Ideal for all self raising white flour applications in scones, cake, muffins, sponge and soda bread.

OTHER FLOURS

25
KG
bag

TOPFLIGHT HI RATIO FLOUR

PRODUCT CODE 7135

Hi ratio flour is perfect for cake making. When using hi ratio flour, you can use a high amount of sugar and liquid in your recipe and normally an emulsifier. Cakes stay softer for longer and are sweeter and moist to eat.

Rice Flour	PRODUCT CODE 7103	25 KG
Corn Flour	PRODUCT CODE 6711	5 KG
Corn Flour	PRODUCT CODE 7127	25 KG
Coarse Semolina	PRODUCT CODE 6601	16 KG
Country Brown	PRODUCT CODE 7028	16 KG
Oatmeal Flour	PRODUCT CODE 7087	25 KG

“Kells Stoneground
Wholemeal,
it's all you knead”

