

Seeds, Flakes, Malts & Natural Products



Creating interest in breads can be as simple as adding seeds, whilst simultaneously meeting consumer demand for ingredients that have health and nutritional benefits.

While freshness, taste and price remain important drivers for bread choice, research has indicated that high fibre and added functional ingredients such as seeds are important motivations and considerations at point of purchase.

Ingredients such as linseed, poppy, chia and sunflower seeds are popular both as inclusions and toppings. These additions not only meet the consumer desire for healthy ingredients but also for variety, added flavour and a more experiential and sensory stimulating offer.

Kells Wholemeal was one of the first companies in Ireland to distribute seeds, recognising both their health benefits but also the natural taste marriage with bread and bakery products.

Here is our extensive range of Flakes, Seeds and Malts.

"Taste the
tradition, seven
generations of
Mosse milling
knowledge brought
to you in every
bite."

SEED BLENDS

5 &
25 KG
bag

MARGUERITES SEED BLEND

PRODUCT CODE: 4008 (25 KG) / **4009** (5 KG)

Contains no recognised allergens, this complete seed blend contains brown linseed, hulled millet, pumpkin seed and buckwheat. Could be used as a topping (apply before baking) but more normally as a seed inclusion in multiseed yeasted bread to deliver seed count, seed variety, flavour and good texture. Its range of grains and seeds gives a balance of great texture and flavour.

5 &
25 KG
bag

KELLS RUSTIC BLEND

PRODUCT CODE: 4012 (25 KG) / **4013** (5 KG)

A complete seed blend containing pumpkin, sunflower, sesame seed and brown linseed. Could be used as a topping (apply before baking) but more normally as a seed inclusion in multiseed yeasted bread to deliver seed count, seed variety, good flavour and texture. Its range of grains and seeds gives a balance of texture and flavour.

5 &
25 KG
bag

KELLS SEED BLEND

PRODUCT CODE: 4015 (25 KG) / **4016** (5 KG)

A complete seed blend containing malt flakes, sunflower, brown linseed, sesame seed, rolled wheat and poppy seed. Can be used both as a topping (apply before baking) but more normally as a seed inclusion in multiseed yeasted bread to deliver seed count, seed variety, good flavour and texture.

25
KG
bag

FIVE SEED BLEND

PRODUCT CODE: 4002

A complete seed blend containing pumpkin, sunflower, sesame seed, hulled millet and brown linseed. As with our other seed blends this is perfect as a seed inclusion for multiseed yeasted breads, delivering excellent seed count, seed variety, good flavour and texture.

SEEDS, FLAKES & NATURAL PRODUCTS

Sesame Seeds	PRODUCT CODE 7111	25 KG
Poppy Seeds	PRODUCT CODE 7090/6730	25 KG/5 KG
Sunflower Seeds	PRODUCT CODE 7129/6737	25 KG/5 KG
Brown Linseed	PRODUCT CODE 7062/6720	25 KG/5 KG
Golden Linseed	PRODUCT CODE 7046/6714	25 KG/5 KG
Hulled Quinoa	PRODUCT CODE 7157	25 KG
Toasted Kibbled Soya Beans	PRODUCT CODE 7056	25 KG
Chia Seed	PRODUCT CODE 7301	25 KG
Millet	PRODUCT CODE 7072/6723	25 KG/5 KG
Pumpkin Seeds	PRODUCT CODE 7100/6733	25 KG/5 KG
Black Sesame Seed	PRODUCT CODE 7900	25 KG
Special Rolled Wheat Flakes	PRODUCT CODE 2140	16 KG
Jumbo Oat Flakes	PRODUCT CODE 7053	25 KG
PorrIDGE Oat Flakes	PRODUCT CODE 7156	25 KG
Barley Flakes	PRODUCT CODE 7006	25 KG
Rye Flakes	PRODUCT CODE 7105	25 KG

Spelt Flakes	PRODUCT CODE 7124	25 KG
Oatmeal	PRODUCT CODE 7087	25 KG
Cracked Wheat Flakes	PRODUCT CODE 2020	25 KG
Oat Groats	PRODUCT CODE 6606	25 KG
Kibbled Rye	PRODUCT CODE 7055	25 KG
Buckwheat	PRODUCT CODE 7130	25 KG
Pinhead Oatmeal	PRODUCT CODE 7089	25 KG
Maize Grits	PRODUCT CODE 7063	25 KG
Granary Topping	PRODUCT CODE 2030	25 KG
Kibbled Wheat	PRODUCT CODE 2040	25 KG

10 &
15 KG
bag

WHEAT GERM

PRODUCT CODE 7145 (15 KG) /7144 (10 KG)

Raw untreated wheat germ from the milling of wheat grains. Small soft golden yellow to brown flakes. Commonly used as an inclusion in yeasted and soda bread to deliver additional, distinctive flavour and increase the nutritional value of the baked bread. In soda bread it can help increase a green hue in the baked crumb.

Bran	PRODUCT CODE 7172/7122	10 KG/16 KG
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MALT PRODUCT RANGE

LIQUID MALTS

Our range of liquid malts can be used in breakfast cereals, biscuits, malted milk drinks, sugar, chocolate confectionery and ice cream for flavour or as a flavour enhancer. It can also be used in breadmaking to enhance product colour, flavour and provide sugars for yeast activity. In many applications, malt extract can be used to replace the sugar in part, which may be of particular interest to the manufacturers of reduced sugar products.

25
KG

DARK MALT EXTRACT

PRODUCT CODE 6102

A dark brown strong flavoured liquid malt extract that provides a valuable source of fermentable sugars, a natural colouring and a traditional malty flavour.

25
KG

ACTI MALT LIQUID REGULAR

PRODUCT CODE 6103

This extract provides a valuable source of fermentable sugars, a natural colouring and a traditional malty flavour. Has application in brewing as well as bakery industry.

25
KG

AMBER MALT EXTRACT

PRODUCT CODE 6100

This extract provides a valuable source of fermentable sugars, a natural colouring and a traditional malty flavour.

25
KG

Century Malt Extract
Fifty Malt Extract

PRODUCT CODE 6104

PRODUCT CODE 6105

MALT FLOURS & POWDERS

25
KG
bag

SPRAYMALT LIGHT

PRODUCT CODE 6111

A spray dried malt extract produced from malted barley. A light beige coloured fine powder, it has a sweet full malt flavour. The extract provides a valuable source of fermentable sugars and a traditional malty flavour. It can improve keeping quality and crumb moistness.

25
KG
bag

SPRAYMALT MEDIUM

PRODUCT CODE 6112

A spray dried malt extract produced from malted barley. A beige coloured fine powder, it has a sweet full malt flavour. The extract provide a valuable source of fermentable sugars and a traditional malty flavour. It can improve keeping quality and crumb moistness.

25
KG
bag

XD 200 MALT FLOUR

PRODUCT CODE 7152

A non-diastatic medium brown flour, produced by milling crystal malted barley, it has a roasted aroma with a roasted slightly bitter flavour. The flour is commonly used in yeasted bread recipes where a mild malty flavour and light brown colour are desired.

25
KG
bag

XD 400 MALT FLOUR

PRODUCT CODE 7153

A non-diastatic dark brown flour, produced by milling crystal malted barley, it has a roasted aroma with a roasted bitter flavour. This flour is commonly used in yeasted bread recipes where a strong malty flavour and dark brown colour are desired.

25
KG
bag

RBM FLOUR

PRODUCT CODE 7102

A non-diastatic very dark brown flour, produced by milling crystal malted barley, it has a bitter aroma with a very strong roasted bitter flavour. The flour is commonly used in yeasted bread recipes where a strong flavour or aroma and/or dark brown colour are desired.

20
KG
bag

XD3 MALT FLOUR-TORRAX POWDER

PRODUCT CODE 7163

A non-diastatic intensely dark brown flour (black malt), produced by milling crystal malted barley, it has a bitter aroma with a very strong roasted bitter flavour.

25
KG
bag

Diax Malt Flour
SRW Flour

PRODUCT CODE 6001
PRODUCT CODE 6607

DID YOU KNOW...

OUR MARGUERITES SEED BLEND IS ALLERGEN FREE

25
KG
bag

MALTS FLAKES/PARTICLES

MALTED WHEAT FLAKES

PRODUCT CODE 7064

A steamed and rolled malted wheat grain that has then been dried. The flakes are commonly used as an inclusion in wholegrain or malted bread dough to deliver a malty aroma and flavour together with a slightly sweet nutty taste and texture.

25
KG
bag

FINE KIBBLED MALTED BARLEY (NUTTIMALT GOLD)

PRODUCT CODE 7020

A steamed, micronised and finally chopped malted wheat grain that has then been dried. The kibble is commonly used as an inclusion in malted bread dough to deliver a malty aroma and flavour together with a slightly sweet nutty taste and texture. It also delivers visible brown particles to the baked bread crumb.

Seeds,
Flakes, Malts &
Natural Products

Gluten Free Range



Gluten Free Plain Flour	PRODUCT CODE 6006	16 KG
Gluten Free Self Raising Flour	PRODUCT CODE 6008	16 KG
Gluten Free Gram Flour	PRODUCT CODE 6004	25 KG
Gluten Free Brown Flour	PRODUCT CODE 6005	16 KG
Gluten Free Xanthan Gum	PRODUCT CODE 6741	3 x 1 KG
Gluten Free Baking Powder	PRODUCT CODE 6726	3 x 1 KG
Gluten Free Bicarbonate of Soda	PRODUCT CODE 6002	3 x 1 KG
Non-Organic Brown Rice Flour	PRODUCT CODE 6003	25 KG
Organic White Rice Flour	PRODUCT CODE 6007	25 KG

Gluten Free
Range