



Kells, owned by the Mosse family is renowned across Ireland for its high-quality flours. We have been milling at our mill on the banks of the River Nore at Bennettsbridge for seven generations. In our latest development, we are delighted to launch a new range of stoneground flours, sold under The Little Mill brand.

Available in 12.5kg bags, for wholesale to bakeries, The Little Mill Native Plúr range is made using only Irish grown grains and includes wholemeal, white and purple wheat flours. Whilst called white flours, these actually have a very distinctive creamy colour due to the fact that they are made in exactly the same way as our wholemeal flours, but we sieve out the white and leave the bran behind. As the flours are stoneground, the heat generated by the stones imparts lovely nutty flavours into the plúr.

The Little Mill Native Plúr range includes the seven varieties listed.

TO ORDER:

Orders can be placed with your sales manager or for more information please call **00353 (0) 56 772 7399** or email **info@kellswholemeal.ie**

Kells | Innovation
Expertise
Partnership



THE LITTLE MILL NATIVE WHOLEMEAL PLÚR RANGE

Our Native Wholemeal Plúr range is milled using our traditional stoneground method that we have been using for generations. The wheat passes through three sets of millstones, which delivers just the right amount of heat to provide an excellent flour with a lovely nutty, stoneground flavour. Our Native Wholemeal Plúr range consists of three core products:

1 Native Plain Wholemeal Plúr 2725

Made from Irish wheat, grown locally here in Kilkenny, our Native Plain Wholemeal Plúr is a coarse wholemeal flour that is suitable for making soda breads or as an inclusion in yeast breads, cake or bakes.

3 Native Spelt Wholemeal Plúr 2620

Made from Irish grown spelt, our Native Spelt Wholemeal Plúr is a medium grade wholemeal flour that is perfect for making soda and yeasted breads.

2 Native Purple Wheat Wholemeal Plúr 2005

Our Purple Wheat Plúr is ideal for those looking to create added value products. Originating in Ethiopia, purple wheat contains anthocyanins which have antioxidant properties. This high protein wheat is grown locally for Kells and has a strong wheat flavour. We recommend using a 30% inclusion to 70% strong white for sensational flavour and to give a unique colour.

THE LITTLE MILL NATIVE WHITE PLÚR RANGE

For our Native White Plúr range, we are milling white flour using our stoneground method. The spelt and wheat are stone milled and then separated by sieving so that the essential oils and flavours from the wheat germ are retained, resulting in a very versatile flour with fantastic flavour. Our Native White Plúr range consists of four core products:

4 Native White Spelt Plúr 2190

Our Native White Spelt Plúr is suitable for a wide range of cakes, soda breads, yeast breads and pastry.

6 Native Plain Plúr 2130

Our Native Plain Plúr has an excellent stoneground flavour and is ideal for making pastry, cakes and scones.

5 Native Self-Raising Plúr 4213

Our Native Self-Raising Plúr has an excellent stoneground flavour and is ideal for making pastry, cakes and scones.

7 Native Olands Plúr 2185

Olands Wheat originated from the east coast of Sweden but is now grown locally here in Kilkenny. This heritage wheat variety is a natural high performer, offering consistently high protein results in our climate. Our Native Olands Plúr made from this grain has a strong stoneground flavour and is ideal for making sourdough and yeast breads.



www.kellswholemeal.ie