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de la Concorde*

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Contact

Les Moulins de la Concorde (LMLC) was founded in 1989 with the ambition of strengthening national food security. Since 1989, LMLC's mission has been to ensure a reliable supply of fresh, high quality flour.

With a storage capacity of 40,000 tonnes, our 16 silos allow for optimal preservation of wheat, enabling continuous production equivalent to four months of national consumption. While the bulk of our production is marketed through the State Trading Corporation via an annual international tender, LMLC also produces an extensive range of flour to meet the specific needs of both professionals and home users.

Through its various brands, LMLC innovates constantly to meet evolving market requirements. Today, the company offers 25 types of flour, specially crafted for bread-making, farathas, chapatis, pastries and brioches.

Our Activities

Products available in

Mau ritius



For delicious homemade recipes, **Blédor** provides fresh, specialised flours for successful baking.

The range includes: Multi-Usages, Self-Raising, Pains au Son, Pâtissière, Greo, Farathas, Chapatis, Pizza*

To capture the full nutritional value of wheat, Blédor also offers Wheat Bran and a Wheat Bran & Germ mix in 250 g resealable pouches. The heat treatment allows an extended shelf life.

*All-Purpose Flour, Self-Raising Flour, Brown Bread Flour, Cake Flour, Semolina Flour, Farathas Flour, Chapatis Flour, Pizza Flour.

Blédor



Multi-Usages

Self-Raising

Pains au Son

Pâtissière

Greo

Farathas

Chapatis

Pizza

Son de Blé

Son et Germes de Blé

Blédor

Multi-Usages (All-Purpose)



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: Max 0.7 %
Moisture content: Max 14 %
Protein: 11 % - 11.8 %



Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Suitable for general use: sauces, cream fillings, pastry and bakery.

Blédor Self-Raising



Composition

Wheat flour, baking powder: sodium bicarbonate (E500), corn starch, sodium acid pyrophosphate (E450i), ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12).

Chemical Characteristics

Carbon dioxide: 0.4 % - 0.55 %
Moisture content: **Max 14 %**
Protein: 10 % - 11 %



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for leavened cakes and fritters.

Blédor Pizza



Composition

Wheat flour, **wheat** semolina, enzymes, Ferrous Fumarate, Zinc Oxide, Folic acid (vitamin B9), Cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.55% to 0.65%
Moisture content: Max 14 %
Falling number: Min 250
Protein: Min 13%



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for pizza dough.

Blédor

Pains au Son (Brown Bread Flour)



Composition

Wheat flour, wheat bran, enzymes, ascorbic acid (E300), ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.9 % - 1.4 %
Moisture content: Max 14.0 %
Protein: 11.5 % - 13.50 %



Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Applications

Recommended for brown bread, muffins and biscuits.

Blédor

Pâtissière (Cake Flour)



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.4 % - 0.5 %
Moisture content: Max 14 %
Protein: 10 % - 11 %



Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for pastries, biscuits, pancake batter and unleavened doughs.

Blédor Gréo (Semolina)



Composition

Wheat semolina

Chemical Characteristics

Ash content: 0.4 % - 0.5 %

Moisture content: 14 % - 15 %

Protein: 10.5 % - 11 %



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

4 months

Store in a clean, cool,
dry place.

Applications

Recommended for cream
fillings, custards, puddings,
biscuits and oriental treats.

Blédor Farathas



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.6 % - 0.7 %
Moisture content: Max 14 %
Protein: 11.8 %



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for layered farathas, pastries, soft bread, brioches and fresh pasta.

Blédor Chapatis



Composition

Wheat flour, **wheat** bran, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 1.4 % - 1.8 %
Moisture content: Max 14 %
Protein: 13 % - 14 %



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

77 packs
of 10 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Applications

Recommended for high fibre products.

Blédor

Son de Blé (Wheat Bran)



Composition

Wheat bran

Chemical Characteristics

Moisture content: **Max 10 %**
Protein: **Min 13 %**



Packaging

(Kraft paper packaging)

250 g

12 units
of 250 g per carton box

36 carton boxes
per pallet

Storage

4 months

Store in a clean, cool, dry place.

Applications

Ideal topping for salads, yogurt, cereals and soups or as a baking supplement in pastries and biscuit recipes.

Blédor

Son et Germes de Blé (Wheat Bran & Germ mix)



Composition

Wheat bran and **wheat** germ

Chemical Characteristics

Moisture content: **Max 10 %**
Protein: **Min 15 %**



Packaging

(Kraft paper packaging)

250 g

12 units

of 250 g per carton box

36 carton boxes
per pallet

Storage

4 months

Store in a clean, cool, dry place.

Applications

Ideal topping for salads, yogurt, cereals and soups or as a baking supplement in pastries and biscuit recipes.



Available in both white and brown types, our signature brand, **Les Moulins**, offers versatile everyday use flours with consistent results.



Les Moulins



Di-blé – 5 kg

Blanche – 5 kg

Blanche – 2 kg

Di-blé – 2 kg

Les Moulins

Farine Di-blé – 5 kg



Composition

Wheat flour, **wheat** bran, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 1.4 % - 1.8 %
Moisture content: Max 14 %
Protein: 13 % - 14 %



Gluten



Vegan

Packaging

(Plastic bag)

5 kg

4 sachets

of 5 kg per carton box

28 carton boxes

of 20 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Applications

High-fibre flour, ideal for chapatis and other wholesome daily products.

Les Moulins

Farine Blanche – 5 kg



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.6 % – 0.7 %
Moisture content: Max 14 %
Protein: 11.5 % – 12.5 %



Gluten



Vegan

Packaging

(Plastic bag)

5 kg

4 sachets

of 5 kg per carton box

28 carton boxes

of 20 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for farathas, puff pastry, various bread types and everyday baking.

Les Moulins

Farine Blanche – 2 kg



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.6 % – 0.7 %
Moisture content: Max 14 %
Protein: 11.5 % – 12.5 %



Gluten



Vegan

Packaging

(Plastic bag)

2 kg

6 sachets

of 2 kg per carton box

42 carton boxes

of 12 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for farathas, puff pastry, various bread types and everyday baking.

Les Moulins Farine Di-blé – 2 kg



Composition

Wheat flour, **wheat** bran, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 1.4 % - 1.8 %
Moisture content: Max 14 %
Protein: 13 % - 14 %



Gluten



Vegan

Packaging

(Plastic bag)

2 kg

6 sachets

of 2 kg per carton box

42 carton boxes

of 12 kg per pallet

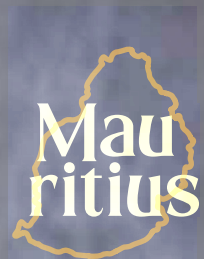
Storage

4 months

Store in a clean, cool, dry place.

Applications

High-fibre flour, ideal for chapatis and other wholesome daily products.



DoMix products are premium bakery premixes crafted from precise blends of wheat flour and speciality ingredients.

Designed to be used alongside white flour, they allow bakers to easily produce a variety of artisanal breads.

Available in 10 kg paper bags.

DoMix



Seigle

Campagne

Multigrains

Nordic

DoMix Seigle



Composition

Rye flour, fortified **wheat** flour (**wheat** flour, ferrous fumarate, zinc oxide, vitamin B9 and vitamin B12), **vital wheat gluten**, malted & toasted **barley** flour, **wheat** flour, emulsifier E472e, flour treatment agent: ascorbic acid E300, enzymes, **wheat** gluten, devitalised and dried **rye** sourdough



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

50 bags
of 10 kg per pallet

Storage

4 months

Store in a clean, cool,
dry place.

Application

Recommended premix for
authentic rye-based bread.

DoMix Campagne



Composition

Fortified **wheat** flour (**wheat** flour, ferrous fumarate, zinc oxide, vitamin B9 and vitamin B12), **wheat** bran, vital **wheat** gluten, malted & toasted **barley** flour, **wheat** flour, emulsifier: E472e, flour treatment agent: ascorbic acid E300, enzymes, **rye** flour, devitalised and dried **rye** sourdough



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

50 bags
of 10 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

Recommended premix for traditional loaves (Pain de Campagne).

DoMix Multigrains



Composition

Millet seeds, **wheat** flour, crushed toasted malted **wheat**, brown linseeds, yellow linseeds, sunflower seeds, **vital wheat gluten**, flour treatment agent: ascorbic acid E300, enzymes, fortified **wheat** flour (**wheat** flour, ferrous fumarate, zinc oxide, vitamin B9 and vitamin B12), **wheat** bran, malted toasted **barley** flour, emulsifier: E472e, **rye** flour, **wheat** gluten, devitalised dried **rye** sourdough



Packaging

(Kraft paper bag)

10 kg

50 bags
of 10 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

A nutrient-rich mix for multi-seeded types of bread.

DoMix Nordic



Composition

Rye flour, sunflower seeds, **wheat** flour, **vital wheat gluten**, brown linseeds, toasted malted **barley** flour, devitalised dried **wheat** sourdough, buckwheat fibre, devitalised dried **rye** sourdough, spices, malted **wheat** flour, emulsifier: E472e, flour treatment agent: ascorbic acid E300, enzymes, fortified **wheat** flour (**wheat** flour, ferrous fumarate, zinc oxide, vitamin B9 and vitamin B12)



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

50 bags
of 10 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

Recommended for Scandinavian-style dark bread with a rustic flavour and dense texture.



Designed for professional excellence, our wide range of **Concorde** wheat flour is available in 10 kg bags.

Concorde



Self-Raising

Self-Raising
Spéciale Friture

Mie-crème

Pasta

Pizza

Semoule
Greo

Gruau

Filo

Super

Cake

Concorde Self-Raising



Composition

Wheat flour, baking powder [sodium bicarbonate (E500), corn starch, sodium acid pyrophosphate (E450i)], ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Carbon dioxide: 0.4 - 0.55 %

Moisture content: Max 14 %

Protein: 10 % - 11 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool,
dry place.

Applications

Recommended for leavened
cakes and fritters.

Concorde

Self-Raising Spéciale Friture



Composition

Wheat flour, baking powder [sodium bicarbonate (E500), corn starch, sodium acid pyrophosphate (E450i)], ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Carbon dioxide: **0.6 - 0.8 %**
 Moisture content: **Max 14 %**
 Protein: **10 % - 11 %**



Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for battered and fried preparations.

Concorde Mie-Crème



Composition

Wheat flour, enzymes, ascorbic acid (E300), deactivated yeast, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: Max 0.7 %
Moisture content: Max 14 %
Protein: Min 10.9 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Application

Recommended for breads with a creamy coloured crumb.

Concorde Pasta



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.6 % - 0.7 %
Moisture content: Max 14 %
Protein: 11.8 %
Gluten: Min 26 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for pasta, noodles, sandwich bread, burgers buns, 'macatias coco', sweet dough and puff pastry.

Concorde Pizza



Composition

Wheat flour, **wheat** semolina, enzymes, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.55 % to 0.65 %

Moisture content: Max 14 %

Protein: Min 13 %

Falling number: Min 250



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Application

Tailor-made for pizza dough.

Concorde Semoule (Gréo)



Composition

Wheat semolina

Chemical Characteristics

Ash content: 0.4 % - 0.5 %

Moisture content: 14 % - 15 %

Protein: 10.5 % - 11 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

4 months

Store in a clean, cool,
dry place.

Applications

Recommended for creams,
puddings, biscuits, halwas
and oriental treats.

Concorde Gruau



Composition

Wheat flour, ascorbic acid E300, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: **0.6 % - 0.7 %**
Moisture content: **Max 14 %**
Protein: **Min 13 %**



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool,
dry place.

Applications

Recommended for brioches
and pastries.

Concorde Filo



Composition

Wheat flour and **gluten**

Chemical Characteristics

Ash content: 0.45 % - 0.60 %

Moisture content: Max 14 %

Protein: Min 12 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool,
dry place.

Applications

Recommended for Baklava
and similar filo-based
pastries.

Concorde Super



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: **Max 0.7 %**
Moisture content: **Max 14 %**
Protein: **11 % - 11.8 %**



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Suitable for general use: sauces, cream fillings, pastry and bakery.

Concorde Cake



Composition

Wheat flour, ferrous fumarate, zinc oxide, folic acid (vitamin B9), cyanocobalamin (vitamin B12)

Chemical Characteristics

Ash content: 0.4 % - 0.5 %
Moisture content: 13 % -14 %
Protein: 10 % - 11 %



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

70 bags
of 10 kg per pallet

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for pastries, biscuits, pancake batter and unleavened doughs.



Les Moulins de La Concorde offers bakers its **Optimale** improver, available in 10 kg bags.

It is designed to enhance dough tolerance, support extended fermentation and maximise the volume of finished products.



Optimale

Optimale

Optimale

Améliorant de Panification

(Bread Improver)



Composition

Wheat flour, enzymes, ascorbic acid (E300), malted and toasted **barley** flour



Packaging

(Kraft paper bag)

10 kg

(Palletisation: As per client request)

Storage

6 months

Store in a clean, cool, dry place.

Applications

A high-performance bread improver. Also suitable for pastries and buns.



Wheat bran is a nutritional co-product of the milling process. It plays a vital role in animal nutrition, especially in the balanced diets of ruminants, horses, poultry and pigs.

Our range is available in various forms, including bran (fine/coarse) and pellets to suit livestock requirements. Available in bulk or bags.

Wheat Bran -Based Range



Wheat Bran

Coarse Wheat Bran

Wheat Bran Pellets

Bran Pellets

Wheat Germ

Concorde Farine Bise

Pollard

Wheat Bran-Based Range

Wheat Bran



Composition

Wheat bran

Physico-Chemical Properties

Ash content: **Min 4 %**
 Moisture content: **Max 15 %**
 Protein: **Min 13 %**



Packaging

(Woven polypropylene bag)

25 kg

25 bags
 of 25 kg per pallet

Storage

2 months

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Wheat Bran-Based Range

Coarse Wheat Bran



Composition

Corse **wheat** bran

Physico-Chemical Properties

Ash content: Min 4 %
Moisture content: Max 15 %
Protein: Min 13 %



Packaging

(Woven polypropylene bag)

20 kg

20 bags
of 20 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Wheat Bran-Based Range

Wheat Bran Pellets



Composition

Steam-heated **wheat** bran

Physico-Chemical Properties

Ash content: Min 4 %
 Moisture content: Max 14 %
 Protein: Min 13 %



Packaging

(Woven polypropylene bag)

40 kg

25 bags
of 40 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Wheat Bran-Based Range

Bran Pellets (Bulk)

Composition

Steamed and granulated
wheat bran

Physico-Chemical Properties

Ash content: **Min 4 %**
Moisture content: **Max 14 %**
Protein: **Min 13 %**

Packaging

Bulk delivery (lorry)

Storage

4 months

Store in a clean, cool,
dry place.

Application

Suitable for animal feed.



Wheat Bran-Based Range

Wheat Germ



Composition

Wheat germ

Physico-Chemical Properties

Moisture content: **Max 16 %**



Packaging

(Woven polypropylene bag)

25 kg

70 bags
of 25 kg per pallet

Storage

1 month

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Wheat Bran-Based Range

Concorde Farine Bise



Composition

Wheat flour

Physico-Chemical Properties

Ash content: Min 1.5 %
Moisture content: Max 14 %
Protein: Min 12 %



Packaging

(Woven polypropylene bag)

20 kg

70 bags
of 20 kg per pallet

Storage

4 months

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Wheat Bran-Based Range Pollard

For bakery and pastry



Composition

Fine **wheat** bran

Physico-Chemical Properties

Ash content: **Min 4 %**
 Moisture content: **Max 15 %**
 Protein: **Min 13 %**



Packaging

(Woven polypropylene bag)

25 kg

25 bags
of 25 kg per pallet

Storage

1 month

Store in a clean, cool, dry place.

Application

Ideal for sprinkling on artisanal bread types.

Contact



Contact



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