



Catalogue



*Les Moulins
de la Concorde*

1/ Our Activities

2/ Products available for export

Concorde	Farine des Alizés	DoMix	Blédor	Les Moulins	Optimale	Wheat bran-based range
Self-Raising	Extra	Seigle	Multi-Usages	Farine Blanche – 5 kg	Bread improver	Wheat Bran Pellets
Pasta	Extra (Reinforced bag)	Campagne		Farine Blanche – 2 kg		
Pizza	Gruau	Multigrains				
Semoule (Greo)	Cœur Moelleux	Nordic				
Super	Mie-Crème					
Cake	Feilletage					
Extra						
Pain Brun						
High Protein						
Premium						



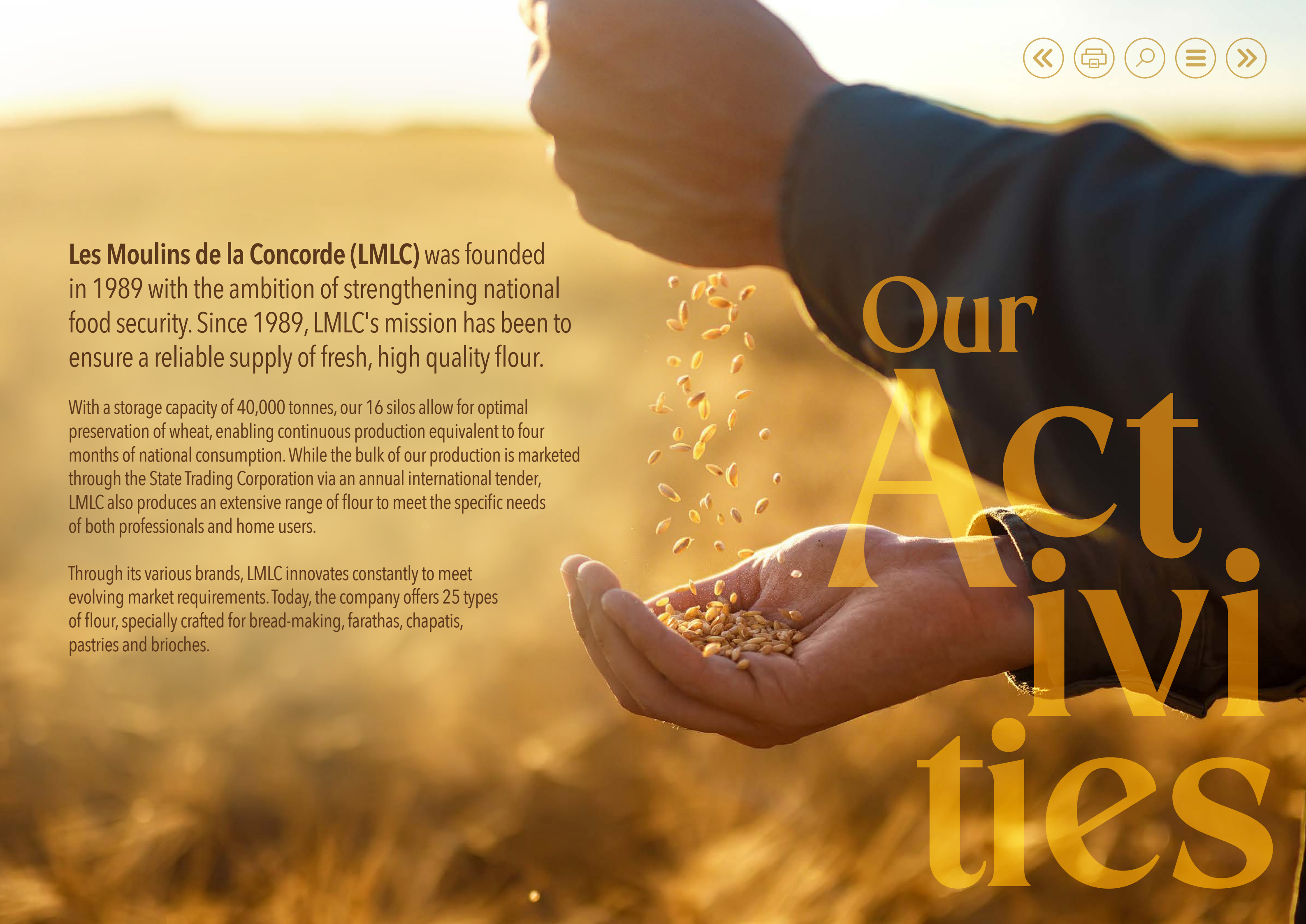
Contact

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.

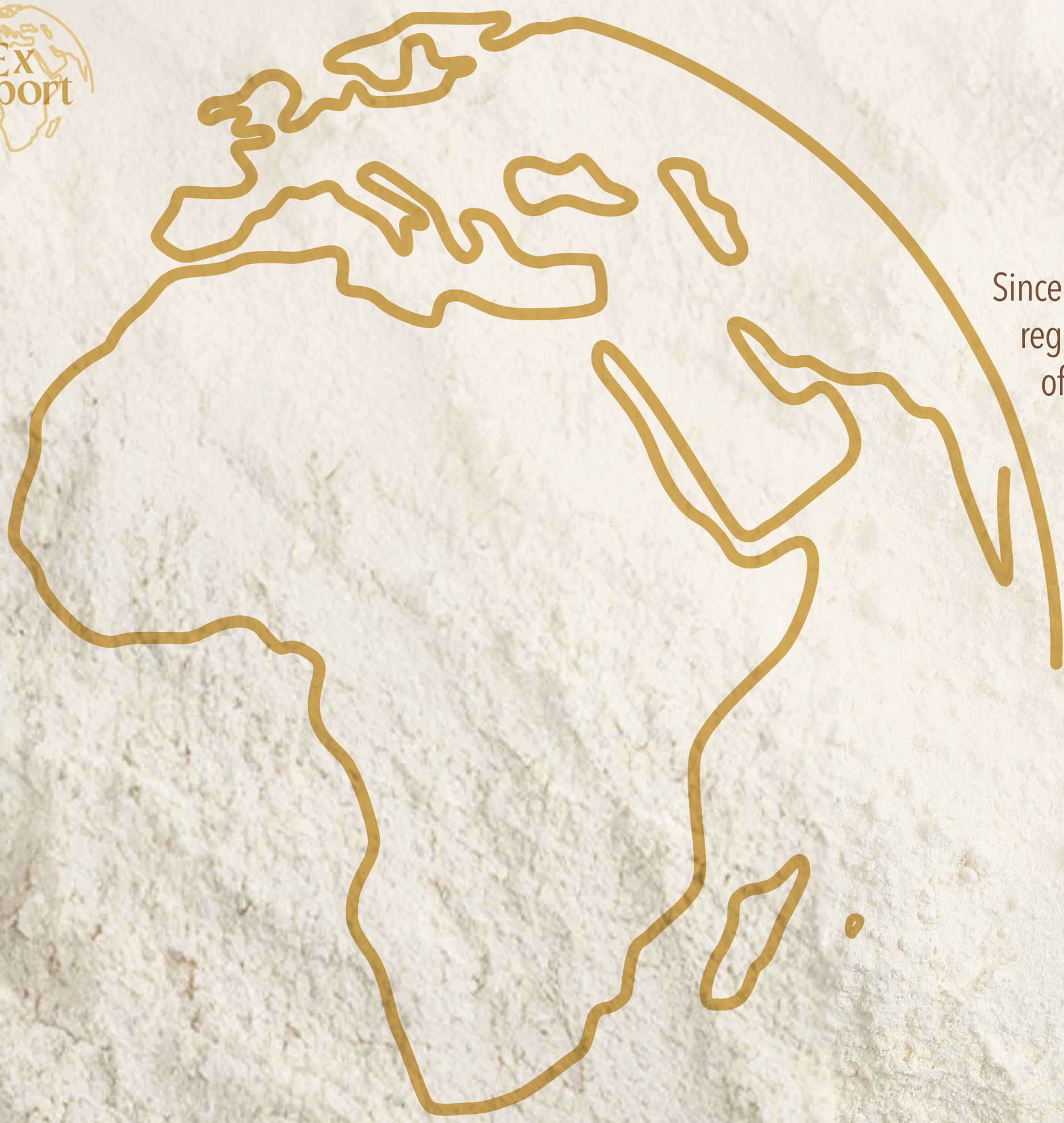
Through its various brands, LMLC innovates constantly to meet evolving market requirements. Today, the company offers 25 types of flour, specially crafted for bread-making, farathas, chapatis, pastries and brioches.

Our Activities



Products for

Export



Since its establishment, LMLC has asserted its regional mission by exporting various types of flour and bran pellets.

Export activities represent a driver of innovation for LMLC, with tailor-made products such as the Farine des Alizés range, designed to meet the specific requirements of its international clients. These exports are carried out through well-established commercial structures.

Quality and freshness remain at the heart of LMLC's international commitment, further strengthened by personalised technical support through a program of technical visits. In this way, LMLC supports its clients in optimising their production processes and selecting solutions crafted to their specific realities.



Concorde

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



Self-Raising

Pasta

Pizza

Semoule
Greo

Super

Cake

Extra
25 kg

Pain Brun

High Protein

Premium

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

Storage

6 months

Store in a clean, cool, dry place.

Applications

Recommended for leavened cakes and fritters.

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

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for pasta, noodles, sandwich bread, burgers buns, 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

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 %



Packaging

(Kraft paper bag)

10 kg

Storage

4 months

Store in a clean, cool, dry place.

Applications

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

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

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

Storage

6 months

Store in a clean, cool, dry place.

Applications

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

Concorde Extra



Composition

Wheat flour, enzymes,
ascorbic acid (E300)

Chemical Characteristics

Ash content: Max 0.7 %
Moisture content: Max 14 %
Protein: Min 10.9 %
Falling number: Min 250
Gluten: Min 23 %



Gluten



Vegan

Packaging

(Woven polypropylene bags)

25 kg

970 bags
per FCL 20'

Storage

12 months

Store in a clean, cool,
dry place.

Applications

Recommended for direct-
method and controlled-
fermentation breadmaking.



Concorde Brown Bread



Composition

Wheat flour, **wheat** bran, enzymes, ascorbic acid (E300)

Chemical Characteristics

Ash content: 0.9 % - 1.4 %
Moisture content: Max 14 %
Protein: 11.5 % - 13.5 %
Falling number: Min 250
Gluten: Min 24 %



Gluten



Vegan

Packaging

(Woven polypropylene bags)

25 kg

970 bags
per FCL 20'

Storage

4 months

Store in a clean, cool, dry place.

Applications

Recommended for brown bread, muffins and biscuits.

Concorde High Protein



Composition

Wheat flour, **gluten**, enzymes, ascorbic acid (E300)

Chemical Characteristics

Ash content: **Max 0.7 %**

Moisture content: **Max 14 %**

Protein: **Min 13 %**

Absorption: **Min 60 %**

Falling number: **Min 250**

Gluten: **Min 30 %**

Granulation % <200 microns: **Min 97 %**



Gluten



Vegan

Packaging

(Woven polypropylene bags)

25 kg

970 bags
per FCL 20'

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for soft bread types.

Concorde Premium



Composition

Wheat flour, **gluten**, enzymes, ascorbic acid (E300)

Chemical Characteristics

Ash content: Max 0.7 %
Moisture content: Max 14 %
Protein: Min 12.5 %
Absorption: Min 60 %
Falling number: Min 250
Gluten: Min 28 %
Granulation % <200 microns: Min 97 %



Gluten



Vegan

Packaging

(Woven polypropylene bags)

25 kg

970 bags
per FCL 20'

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for soft bread types.



Farine des ALIZÉS

The Farine des Alizés range was developed specifically to meet the requirements of export markets.

These flours are tailor-made for traditional French-style baking and artisanal breadmaking. They are available in 25 kg bags.



Extra T55

Extra
Sac renforcé

Gruau

Cœur Moelleux

Mie-Crème

Feuilletage

Farine des Alizés Extra



Composition

Wheat flour, enzymes,
ascorbic acid (E300)

Chemical Characteristics

Ash content: **Max 0.7 %**
Moisture content: **Max 14 %**
Protein: **Min 10.9 %**
Falling number: **Min 250**
Gluten: **Min 23 %**



Packaging

(Kraft paper bag)

25 kg

940 bags
per FCL 20'

Storage

12 months

Store in a clean, cool,
dry place.

Applications

Recommended for direct-
method and controlled-
fermentation process.

Farine des Alizés Extra (Reinforced bag)



Composition

Wheat flour, enzymes, ascorbic acid (E300)

Chemical Characteristics

Ash content: **Max 0.7 %**
 Moisture content: **Max 14 %**
 Protein: **Min 10.9 %**
 Falling number: **Min 250**
 Gluten: **Min 23 %**



Packaging

(Kraft paper & woven polypropylene bag)

25 kg

940 bags
per FCL 20'

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for direct-method and controlled-fermentation process.

Farine des Alizés Gruau



Composition

Wheat flour and ascorbic acid E300

Chemical Characteristics

Ash content: **Max 0.7 %**
Moisture content: **Max 14 %**
Protein: **Min 13 %**
Falling number: **Min 300**
Gluten: **Min 30 %**



Packaging

(Kraft paper bag)

25 kg

940 bags
per FCL 20'

Storage

12 months

Store in a clean, cool,
dry place.

Applications

High-protein flour ideal for
pastries, buns and pasta.

Farine des Alizés Cœur Moelleux



Composition

Wheat flour

Chemical Characteristics

Ash content: 0.6 % - 0.75 %
Moisture content: Max 14 %
Protein: Min 12.5 %
Falling number: Min 300



Gluten



Vegan

Packaging

(Kraft paper bag)

25 kg

940 bags
per FCL 20'

Storage

12 months

Store in a clean, cool,
dry place.

Applications

Recommended for soft-
textured bakery products
and loaves.

Farine des Alizés Mie-Crème



Composition

Wheat flour, enzymes, ascorbic acid E300, deactivated yeast

Chemical Characteristics

Ash content: **Max 0.7 %**
Moisture content: **Max 14 %**
Protein: **Min 10.9 %**
Falling number: **Min 250**



Gluten



Vegan

Packaging

(Kraft paper bag)

25 kg

940 bags
per FCL 20'

Storage

12 months

Store in a clean, cool, dry place.

Applications

Recommended for rustic-style bread types with creamy coloured crumb.

Farine des Alizés Feuilletage



Composition

Wheat flour

Chemical Characteristics

Ash content: 0.6 % - 0.75 %
Moisture content: Max 14 %
Protein: Min 11.8 %



Packaging (Kraft paper bag)

25 kg

940 bags
per FCL 20'

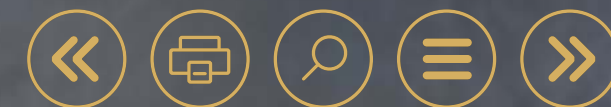
Storage

12 months

Store in a clean, cool,
dry place.

Applications

Specifically formulated for
puff pastry and laminated
doughs.



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 specialty and 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

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

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



Gluten



Vegan

Packaging

(Kraft paper bag)

10 kg

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

Storage

4 months

Store in a clean, cool, dry place.

Application

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



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*

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.

The packaging may be adapted only to the specifications required by the local distributor, in compliance with regulatory requirements.

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

Blédor



Multi-Usages

Blédor

Multi-Usages (All-Purpose)

Composition

Wheat flour

Chemical Characteristics

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



Gluten



Vegan

Packaging

(Paper Bag)

1 kg

10 units
of 1 kg per pack

22 000 units
per FCL 20'

Storage

12 months

Store in a clean, cool,
dry place.

Applications

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





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

Les Moulins



Blanche - 5 kg

Blanche - 2 kg

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

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

Storage

6 months

Store in a clean, cool, dry place.

Applications

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



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

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.

Wheat Bran -Based Range



Wheat Bran Pellets

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

450 bags
per FCL 20'

Storage

4 months

Store in a clean, cool, dry place.

Application

Suitable for animal feed.

Contact



Contact



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