



FOOD SOLUTIONS

DISCOVER OUR RANGE OF FLOURS



SOFT WHEAT FLOURS

> T38, T45, T55, T65, T110, T150



ORGANIC FLOURS

> T45, T55, T65



SPELT FLOURS

> T630



PIZZA FLOURS

> T00



BLENDED FLOURS



MULTI-CEREALS MIXES FLOURS



RYE FLOURS

CUSTOMISED PACKAGING



1 kg



5/25 kg



Big bag



Bulk



Moulins de Kleinbettingen S.A.

8, rue du Moulin ♦ L-8380 Kleinbettingen ♦ Luxembourg

info@lesmoulins.lu ♦ www.lesmoulins.lu

MOULINS

- KLEINBETTINGEN 1704 -

ABOUT US

LES MOULINS DE KLEINBETTINGEN

Miller since 1704, the Moulins de Kleinbettingen teams have been working on the processing of cereal products for different distribution channels: industry, retail and food-service. Thanks to efficient production tools, the highest quality standards are reached, and the products are distributed nationally and internationally.

THE ART OF MAKING GOOD FLOURS

Different varieties of soft wheat, often from different origins are chosen to make the best possible mix.

PROTEIN QUALITY & VISCOSITY

These parameters are the master choices that determine our blends.

RIGOROUS SELECTION

A rigorous selection of wheat batches on arrival is the prerequisite for an optimum quality.

A WIDE VARIETY OF USES

Soft wheat flour is used to produce bread, pastries, cakes, etc.

TOGETHER, LET'S FIND THE RIGHT FLOUR FOR YOUR NEEDS:



**TAILOR-MADE
PRODUCT**



**COMPLIANCE WITH THE HIGHEST
INTERNATIONAL QUALITY STANDARDS**



**ADAPTED
PACKAGING**



**PROCESSING
FLOUR FOR OVER**

300 years

