

## Flours For Home Baking

From UK Millers

There is a flour to suit every taste and occasion, whether you need a creamy white flour for bread making, a coarser, wholemeal stoneground for a rich fruitcake, or a fine, light sponge flour. Why not explore and experiment with the wide range now available in your supermarket, local shop or health food store?



Cheesy Number Biscuits ▶ For More great recipes visit [www.fabflour.co.uk](http://www.fabflour.co.uk)

Manufacturer	Brand/Type of Flour	Description	Availability
<b>The Silverspoon Company,</b> Sugar Way, Peterborough, PE2 9AY	<b>Allinson Strong White Bread Flour</b>	Versatile, everyday bread flour with high protein content, <b>Allinson Strong White Bread Flour</b> is perfect for consistently good bread, pizza dough and pasta.	In all major supermarkets
	<b>Allinson Very Strong White Bread Flour</b>	The very high protein content in this flour guarantees a fuller rise and rich texture loaf after loaf. It is perfect in your favourite bread recipes, as well as in pizza dough.	Tesco, Asda, Morrisons, Sainsbury's, Co-Op
	<b>Allinson Very Strong Wholemeal Bread Flour</b>	This flour can be used as any other bread flour, but has been made using the whole grain. Thanks to the bran in the flour, <b>Allinson Very Strong Wholemeal Flour</b> is rich in vitamin B, fibre, iron and calcium. It is ideal for all bread and pizza dough recipes.	Tesco, Asda, Morrisons, Sainsbury's, Co-Op
	<b>Allinson Country Grain Bread Flour</b>	<b>Allinson Country Grain</b> bread flour is a mixture of strong brown bread flour and malted wheat flakes. It is perfect for healthy rustic bread, with a nutty flavour and rich texture	Morrisons, Sainsbury's and Co-Op
	<b>Allinson Seed &amp; Grain Bread Flour</b>	Combining white bread flour, kibbled rye (crushed and flattened grains), sunflower seeds, millet and linseed with wheat, <b>Allinson Seed &amp; Grain</b> bread flour adds texture and colour to bread, rolls, pizza bases and fruit pastries.	Asda, Sainsbury's, Tesco, Waitrose.
	<b>Allinson Seed &amp; Grain Wholemeal Bread Flour</b>	<b>Allinson Wholemeal Seed &amp; Grain</b> The wholesome goodness of wholemeal bread flour combined with kibbled rye (crushed and flattened grains), sunflower seeds, millet and linseed with wheat. Adds texture, colour and a nutty flavour to bread, rolls, pizza bases and pastries.	Asda, Morrisons, Tesco
	<b>Allinson Wholemeal Plain Flour</b>	<b>Wholemeal Plain Flour</b> can be used as you would White plain flour, but has the added benefit of the goodness of the whole grain. Try it in scones, pastries, tarts and pies	Tesco, Asda, Sainsbury's, Co-Op and some wholesale outlets
	<b>Allinson Wholemeal Self-Raising Flour</b>	The healthier alternative to White Self-Raising Flour, <b>Allinson Wholemeal Self Raising Flour</b> is ideal for cakes, cookies and muffins, but with the added texture and	Tesco, Asda, Morrisons, Sainsbury's, Co-Op and some wholesale outlets

<p><b>cont:</b>  <b>The Silverspoon Company,</b>          Sugar Way,          Peterborough,          PE2 9AY</p>		<p>goodness of the whole grain</p>	
	<p><b>Allinson Plain White Flour</b></p>	<p><b>Allinson Plain White Flour</b> is expertly milled from British Conservation Grade wheat, making it great for baking and kind to nature. For classic recipes including sauces, pancakes and shortbread</p>	<p>Sainsbury's and Asda</p>
	<p><b>Allinson Self-Raising White Flour</b></p>	<p><b>Allinson Self-Raising White Flour</b> is expertly milled from British Conservation Grade wheat, making it great for baking and kind to nature. For classic recipes including sponges, cupcakes and muffins.</p>	<p>Sainsbury's and Asda</p>

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Carr's Flour</b> Solway Mills Silloth Cumbria CA7 4AJ  Tel: 016973 33700  flour@carrsgroup.com <a href="http://www.carrs-flourmills.co.uk">www.carrs-flourmills.co.uk</a>	<b>Carr's Strong White Flour (1.5kg)</b>	<b>Strong white flour.</b> Ideal for baking bread and rolls by hand or machine.	Sainsbury's, Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Strong Brown Flour (1.5kg)</b>	<b>Strong white flour with added bran.</b> Ideal for baking bread and rolls by hand or machine.	Sainsbury's, Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Wholemeal Flour (1.5kg)</b>	<b>Wholemeal flour.</b> Ideal for baking bread and rolls by hand or machine.	Sainsbury's, Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Malty Seeded Flour (1kg)</b>	<b>Malted strong white flour</b> with added oats, sunflower seed, pumpkin seed and linseed. Ideal for baking bread and rolls by hand or machine.	Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Very Strong Canadian White Flour (1kg)</b>	<b>Very strong Canadian white flour.</b> Ideal for baking sourdough, bread and rolls by hand or machine.	Lakeland Ltd and independent retailers in the North of England.
	<b>Carr's '00' Plain Flour (1kg)</b>	<b>Premium '00' fine white flour.</b> Ideal for pasta, pastries, scones and cakes.	Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Self Raising Flour (1kg)</b>	<b>Premium white flour</b> blended using the best raising agents. Ideal for cakes, pastries and puddings.	Booth's and independent retailers in the North of England and South of Scotland.
	<b>Carr's Breadmaker Blends Strong White Flour (500g)</b>	<b>Strong white bread flour</b> blended with sugar, salt, dried yeast, dextrose and ascorbic acid. Ideal for baking bread or rolls by hand or machine.	Lakeland Ltd and independent retailers in the North of England.
	<b>Carr's Breadmaker Blends Wholemeal Flour (500g)</b>	<b>Wholemeal bread flour</b> blended with sugar, salt and dried yeast. Ideal for baking bread or rolls by hand or machine.	Lakeland Ltd and independent retailers in the North of England.
	<b>Carr's Sauce Flour (500g)</b>	<b>Quality white sauce flour.</b> Ideal for making perfect 'low fat' sauces and can be used for thickening.	Tesco and independent retailers in the North of England and South of Scotland.

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Doves Farm Foods</b> Hungerford, Berkshire RG17 0RF  <a href="mailto:mail@dovesfarm.co.uk">mail@dovesfarm.co.uk</a>  Tel: 01488 684880	<b>Organic Strong Wholemeal Bread Flour</b>	Flour milled from organic strong hard 100% whole wheat grain. Ideal for oven baked yeast cookery and bread machines.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Fine Plain English Wholemeal Flour</b>	Fine milled, whole grain, 100% flour stoneground from soft wheat varieties. Ideal for whole wheat pastry, sauces and everyday cookery.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Self-Raising Wholemeal Flour</b>	Flour finely milled from soft 100% whole wheat grain, with added raising agents. Ideal for baking light, whole wheat sponges and cakes.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Strong White Bread Flour</b>	Milled from strong hard wheat and sieved to make a fine wheat bread flour. Ideal for use in bread machines, for oven baked yeast cookery and profiteroles.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Plain White Flour</b>	Fine white flour milled from soft wheat varieties. Ideal for biscuits, scones, pancakes, sauces, and everyday home cooking.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Self-Raising White Flour</b>	Fine white flour milled from soft wheat with added raising agents. Ideal for deliciously light home made cakes.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Malthouse Bread Flour</b>	A special blend of wheat, rye and barley malt flours with malted wheat flakes. Ideal for oven baked yeast cookery and in bread machines.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Waitrose and all good health and whole food stores.
	<b>Barleycorn Bread Flour</b>	Organic: <b>Barleycorn flour</b> is made from wheat and barley flours combined with malted barley flakes and omega3 rich linseeds. It is ideal for use in bread machines and for oven based yeast cookery.	Ocado, all good health and whole food stores and the Doves Farm website.
	<b>Organic Wholemeal Rye Flour</b>	Stoneground from whole grain this 100% rye flour is naturally low in gluten, producing close textured bread and cakes with a pleasing continental flavour.	Dovesfarm.co.uk, Ocado, Sainsbury, Waitrose, Tesco and all good health and whole food stores.

<b>cont:</b> <b>Doves Farm Foods</b> Hungerford, Berkshire RG17 0RF  <a href="mailto:mail@dovesfarm.co.uk">mail@dovesfarm.co.uk</a>  Tel: 01488 684880	<b>Organic White Rye Flour</b>	Milled from rye grain and sieved to remove the bran and coarse particles, this flour is naturally low in gluten and typically produces fine textured baked goods.	Dovesfarm.co.uk, Ocado, Booths and all good health and whole food stores.
	<b>Organic Wholegrain Spelt Flour</b>	Stoneground from an ancient relative of modern wheat, spelt will add delicious complex flavours to all your baking.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Waitrose, Tesco and all good health and whole food stores.
	<b>Organic White Spelt Flour</b>	A creamy white flour milled from an ancient relative of modern wheat, which has been sieved to remove the bran for gourmet baking.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Wholemeal Kamut® Khorasan Flour</b>	Pale stoneground flour, milled from whole khorasan grain, a rare wheat species related to modern varieties. Excellent for baking gourmet breads and pasta.	Dovesfarm.co.uk, Ocado, Waitrose, Booths and all good health and whole food stores
	<b>Organic Pasta Flour</b>	A fine white flour for making traditional pasta by hand or with a pasta machine. Use in recipes that call for 00 grade flour.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Organic Wholemeal Buckwheat Flour</b>	A stoneground flour milled from wholegrain buckwheat which is grown, stored or processed adjacent to wheat and other cereals. Traditionally used for pancakes and pasta.	Dovesfarm.co.uk, Ocado, Waitrose and all good health and whole food stores.
	<b>Organic Wholemeal Emmer Flour</b>	Wholegrain flour stoneground from emmer wheat, a forerunner of many modern wheat varieties. With a slight sweet flavour emmer makes delicious baked goods.	Doves Farm Foods Website, Ocado and all good health and whole food stores
	<b>Organic Wholemeal Einkorn Flour</b>	Stoneground from wheat grain widely used in prehistory, this flour will give taste and character to your baking.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
	<b>Rice Flour, Free From Gluten</b>	Plain in flavour and creamy in colour rice flour is used in many sweet and savoury dishes. It makes great puddings, biscuits and baked goods and can be used to thicken sauces.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths and all good health and whole food stores.
	<b>Plain White Flour, Free From Gluten</b>	Our special flour blend milled from naturally gluten free rice, potato, tapioca, maize and buckwheat is a great alternative to everyday wheat flour. Follow one of our gluten free recipes or adapt a traditional recipe by adding a little extra liquid.	Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Waitrose, Tesco, Morrisons, Co-op, Budgens and all good health and whole food stores.

<p><b>cont:</b>  <b>Doves Farm Foods</b>  Hungerford,  Berkshire  RG17 0RF</p> <p><a href="mailto:mail@dovesfarm.co.uk">mail@dovesfarm.co.uk</a></p> <p>Tel: 01488 684880</p>	<p><b>Self Raising White Flour, Free From Gluten</b></p>	<p>A blend of naturally gluten free ingredients, use this flour as an alternative to self raising flour made from wheat. Follow one of our gluten free recipes or adapt a traditional recipe by adding a little extra liquid.</p>	<p>Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Waitrose, Tesco, Morrisons, Budgens and all good health and whole food stores.</p>
	<p><b>White Bread Flour, Free From Gluten</b></p>	<p>Blended from naturally gluten free ingredients use this flour as alternative to bread flour made from wheat. Follow our recipes to make bread in your oven or bread machine.</p>	<p>Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Waitrose, Tesco, Morrisons and all good health and whole food stores.</p>
	<p><b>Brown Bread Flour, Free From Gluten</b></p>	<p>Blended from naturally gluten free ingredients use this flour as alternative to bread flour made from wheat. Follow our recipes to make white bread in your oven or bread machine.</p>	<p>Dovesfarm.co.uk, Ocado, Sainsbury, Booths, Tesco and all good health and whole food stores.</p>
	<p><b>Gram Flour, Free From Gluten</b></p>	<p>Milled from chana dhal, gram flour is sometimes called besan flour. This fine yellow flour is useful for fritters, batters, pancakes, sauces and as a vegan egg substitute.</p>	<p>Dovesfarm.co.uk, Ocado, Sainsbury, Waitrose and all good health and whole food stores.</p>
	<p><b>Organic Quick Maize Polenta, Free From Gluten</b></p>	<p>Made from wholegrain maize, this polenta is quick &amp; easy to prepare. Ideal for sweet and savoury dishes.</p>	<p>Dovesfarm.co.uk, Ocado and all good health and whole food stores.</p>
	<p><b>Organic Chestnut Flour, Free From Gluten</b></p>	<p>Flour milled from dried chestnuts. Popular in Italy and France, this versatile flour adds sweetness and intensity to bread, cakes and desserts, especially chocolate ones.</p>	<p>Dovesfarm.co.uk, Ocado and all good health and whole food stores.</p>
	<p><b>Organic Brown Rice Flour, Free From Gluten</b></p>	<p>Flour milled from wholegrain brown rice. This flour is ideal for thickening sauces and soups and with its wholesome, nutty flavour it's also great for baking.</p>	<p>Dovesfarm.co.uk, Ocado and all good health and whole food stores.</p>
	<p><b>Buckwheat Flour, Free From Gluten</b></p>	<p>Milled from whole buckwheat, this flour is great for pancakes and can also add slight sweetness to your baking. Contrary to its name it is not a type of wheat.</p>	<p>Dovesfarm.co.uk, Ocado and all good health and whole food stores.</p>
	<p><b>Teff Flour, Free From Gluten</b></p>	<p>Milled from wholegrain teff, one of the world's smallest grains. Used to make Ethiopian Injeera pancakes, this flour also adds character to sweet and savoury home baking.</p>	<p>Dovesfarm.co.uk, Ocado and all good health and whole food stores.</p>

<b>cont:</b> <b>Doves Farm Foods</b> Hungerford, Berkshire RG17 0RF  <a href="mailto:mail@dovesfarm.co.uk">mail@dovesfarm.co.uk</a>  Tel: 01488 684880	<b>Organic Chickpea Flour, Free From Gluten</b>	Milled from dried chickpeas which are sometimes known as garbanzo beans. Many cuisines use this flour for flatbreads, savoury and sweet dishes.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
	<b>Organic Millet Flour, Free From Gluten</b>	Flour milled from wholegrain millet. Many cultures have used this flour for centuries to make a variety of flatbreads, fritters and porridge.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
	<b>Organic Quinoa Flour, Free From Gluten</b>	Wholegrain quinoa flour can add diversity to your everyday cooking and baking. The grain was originally popular in the ancient civilisations of South America.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
	<b>Potato Flour, Free From Gluten</b>	A starchy flour sometimes called féculé in French recipes. Potato flour makes a smooth non-gelatinous gravy or sauce and can add lightness to your baking.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
	<b>Tapioca Flour, Free From Gluten</b>	Prepared from cassava root this starchy flour is excellent for giving pie fillings and sauces a clear, glossy finish. These will also freeze well if preparing in advance.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.
<b>Organic Corn Flour, Free From Gluten</b>	Traditionally used to thicken sweet and savoury sauces, cornflour is also great for desserts and can add lightness to your baking.	Dovesfarm.co.uk, Ocado and all good health and whole food stores.	

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<b>Heygates Ltd</b> Bugbrooke, Northampton <a href="mailto:pmheygate@heygates.co.uk">pmheygate@heygates.co.uk</a> Tel: 01604 830 381	<b>Finelady Strong White</b>	Strong white flour ideal for baking bread.	Independent retailers.
	<b>Osprey Strong White</b>	Strong white flour ideal for baking bread.	Independent retailers.
	<b>Osprey Strong Wholemeal</b>	Strong wholemeal flour for bread making.	Independent retailers.

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<b>James Neill Ltd</b> Belfast, N Ireland  <a href="http://www.neillsflour.co.uk">www.neillsflour.co.uk</a>  Tel: 02890 321626	<b>Neill's Golden Fleece Plain Flour</b>	Ideal for pastry, flans, sauces and batters mixes.	Supermarkets, independent retailers and shops in Northern Ireland.
	<b>Neill's Self-Raising Soda Bread Flour</b>	Ideal for pancakes, soda bread & farls and scones.	Supermarkets, independent retailers and shops in Northern Ireland.
	<b>Neill's Self-Raising Flour</b>	Ideal for cakes, buns, sponges and scones.	Supermarkets, independent retailers and shops in Northern Ireland.
	<b>Neill's Coarse &amp; Medium Wholemeal Flours</b>	Ideal for wheaten (brown soda) bread, farls and wholemeal scones.	Supermarkets, independent retailers and shops in Northern Ireland.
	<b>Neill's Wheaten Bread Mix</b>	Just add milk to make wheaten bread.	Supermarkets, independent retailers and shops in Northern Ireland.
	<b>Neill's Buttermilk Scone Mix</b>	Just add milk to make buttermilk scones.	Supermarkets, independents retailers and shops in Northern Ireland.
	<b>Neill's Strong White Bread Flour</b>	Perfect for breadmaking machines	Supermarkets, independent retailers and shops in Northern Ireland.

Manufacturer	Brand/Type of Flour	Description	Availability
<b>FWP Matthews Ltd</b> Station Road Shipton under Wychwood Chipping Norton, Oxon OX7 0BH  <a href="mailto:sales@fwpmatthews.co.uk">sales@fwpmatthews.co.uk</a>  <a href="http://www.fwpmatthews.co.uk">www.fwpmatthews.co.uk</a>  Tel: 01993 830 342	<b>Cotswold Organic White</b>	A strong, premium quality flour milled from local organic wheats. Ideal for all bread making purposes.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Organic Wholemeal</b>	A high protein organic flour with an exceptionally fine texture.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Organic Crunch</b>	A blend of strong white and wholemeal flour, malted wheat flakes, malt & rye flour. Ideal for bread and rolls.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Rollright Plain</b>	A conventional, light, white flour ideal for pastries, sauces etc.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Rollright Self-raising</b>	A conventional, fine white self-raising flour suitable for all cakes and sponges.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Bakers White</b>	A conventional white strong flour ideal for all bread making uses.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Farmhouse Wholemeal</b>	A fine wholemeal flour suitable for bread and rolls.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Crunch</b>	A mixture of strong white flour, wholemeal flour, malted wheat flakes, malt & rye flours. Use on its own or mixed with white.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Cotswold Eight Grain</b>	Blend of seeds and grains.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Maizebite Flour</b>	Our maizebite flour is a unique blend of soft wheat and maize flour. It is an ideal pastry flour due to the added maize flour which contributes towards the lovely rich colour and crisp texture. This flour can be used in the creation of delicious savoury and sweet products.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.

<b>cont:</b> <b>FWP Matthews Ltd</b> Station Road Shipton under Wychwood Chipping Norton, Oxon OX7 0BH  <a href="mailto:sales@fwpmatthews.co.uk">sales@fwpmatthews.co.uk</a>  <a href="http://www.fwpmatthews.co.uk">www.fwpmatthews.co.uk</a>  Tel: 01993 830 342	<b>French T55 Bread Flour</b>	A French breadmaking flour using 100% French wheat for an authentic product. This flour is ideal for making delicious baguettes with the fine airy texture identical to baguettes originated from France.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Italian Type 00 Flour</b>	Our Italian Type 00 flour is produced from carefully sourced Italian wheat, which is very finely milled producing soft, pure white flour. This flour is perfect for making delicious fresh homemade pasta, pizza and grissini due to its fine, light texture.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Organic Plain</b>	Our organic plain white flour with a multi-purpose use is milled from a blend of the highest quality soft organic wheats to a fine consistency and rich in flavour. This flour can be used for making pastry, cakes, shortbreads, sauces and many more delicious sweet and savoury products.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.
	<b>Organic Self Raising</b>	Our organic white self raising flour is ideal for producing the perfect light and springy cakes, and for general use. We blend a variety of high quality soft wheats, adding baking powder to be mixed consistently throughout the flour, to produce the ideal ratio of flour and raising agent.	FWP Mathews mill shop, email-order, some Baker's shops and Amazon.

Manufacturer	Brand/Type of Flour	Description	Availability
<b>W &amp; H Marriage &amp; Sons Ltd</b> Chelmsford, Essex CM1 1PN  <a href="mailto:floursales@marriagesmillers.co.uk">floursales@marriagesmillers.co.uk</a>  <a href="http://www.flour.co.uk">www.flour.co.uk</a>  Tel: 01245 354 455 Fax: 01245 261 492	Finest Strong White Flour Available in 1.5kg bags	High protein for bread, rolls, pizza & puff pastry We carefully select wheats renowned for their bread making qualities to create this strong white flour.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a>
	Very Strong White 100% Canadian flour Available in 1.5kg bags	Very high protein for bread, rolls & pasta Our Canadian flour produces a very strong, pliable dough, due to its superior protein content.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a>
	Strong Stoneground Wholemeal flour Available in 1.5kg bags	For traditional bread and rolls We mill this flour using French Burr stones to deliver all the goodness of the wheat grain.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a>
	Very Strong Wholemeal 100% Canadian flour Available in 1.5kg bags	Very high protein for bread, rolls & pasta Milled on traditional French Burr stones, our Canadian flour produces a very strong, pliable dough due its superior protein content.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a>
	Organic Strong White flour Available in 1kg bags	High protein for bread, rolls, pizza & puff pastry We carefully select organic wheats renowned for their bread making qualities to create this strong white flour.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> , <a href="http://www.flour.co.uk">www.flour.co.uk</a> and <a href="http://www.abelandcole.co.uk">www.abelandcole.co.uk</a>
	Organic Strong Stoneground Wholemeal flour Available in 1kg bags	For traditional bread and rolls We mill this organic flour using French Burr stones to deliver all the goodness of the wheat grain.	Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> , <a href="http://www.flour.co.uk">www.flour.co.uk</a> and <a href="http://www.abelandcole.co.uk">www.abelandcole.co.uk</a>

<p>cont  <b>W &amp; H Marriage &amp; Sons Ltd</b>  Chelmsford, Essex  CM1 1PN  <a href="mailto:floursales@marriagesmillers.co.uk">floursales@marriagesmillers.co.uk</a>   <a href="http://www.flour.co.uk">www.flour.co.uk</a>   Tel: 01245 354 455  Fax: 01245 261 492</p>	<p>Organic Country Fayre Malted Brown flour  Available in 1kg bags</p>	<p>With cracked malted grains, for bread &amp; rolls  This brown flour has a delicate malty flavour with the goodness of added bran and wheat grains.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a>, <a href="http://www.flour.co.uk">www.flour.co.uk</a> and <a href="http://www.abelandcole.co.uk">www.abelandcole.co.uk</a></p>
	<p>Finest Self Raising flour  Available in 1.5kg bags</p>	<p>For light sponges, scones &amp; muffins  We blend this bright-coloured flour from selected English wheats and quality raising agents.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Organic Self Raising White flour  Available in 1kg bags</p>	<p>For light sponges, scones &amp; muffins  We blend this bright-coloured flour from selected organic wheats and quality raising agents.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Organic Light Brown Self Raising flour  Available in 1kg bags</p>	<p>For cakes, scones &amp; muffins  Our nutritious brown flour combines the nutty flavour of wholmeal with the easy handling of white flour.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Finest Plain flour  Available in 1.5kg bags</p>	<p>All-purpose for pastry, biscuits &amp; sauces  With a light texture and bright colour, our all-purpose flour is perfect for general baking</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Organic Plain White flour  Available in 1kg bags</p>	<p>All-purpose for pastry, biscuits &amp; sauces  With a light texture and bright colour, our all-purpose flour, milled from selected organic wheats, is perfect for general baking.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>

<p>cont  <b>W &amp; H Marriage &amp; Sons Ltd</b>  Chelmsford, Essex  CM1 1PN  <a href="mailto:floursales@marriagesmillers.co.uk">floursales@marriagesmillers.co.uk</a>   www.flour.co.uk   Tel: 01245 354 455  Fax: 01245 261 492</p>	<p>Organic Light Brown Plain flour  Available in 1kg bags</p>	<p>For cakes, scones &amp; muffins  Our nutritious brown flour combines the nutty flavour of wholemeal with the easy handling of white flour.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Dark Rye  Available in 1kg bags</p>	<p>For dense, richly flavoured bread  100% wholemeal flour for dense, richly flavoured bread.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Light Spelt  Available in 1kg bags</p>	<p>For sweet, nutty flavoured bread, cakes and pancakes  An ancient wheat variety for sweet, nutty flavoured bread, cakes and pancakes.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>
	<p>Moulsham Strong Malted Seeded  Available in 1kg bags</p>	<p>Ideal for bread and rolls  This malted brown flour is packed with sunflower seeds, pumpkin seeds, millet, brown linseed and poppy seeds.</p>	<p>Health food stores, farm shops and delis nationwide, as well as independent bakeries and the East of England Co-operative stores. Online at <a href="http://www.ocado.com">www.ocado.com</a> and <a href="http://www.flour.co.uk">www.flour.co.uk</a></p>

Manufacturer	Brand/Type of Flour	Description	Availability
<p><b>R Mayall &amp; Daughter</b>  Shrewsbury  shop@pimhillorganic.co.uk  www.pimhillorganic.co.uk</p> <p>Tel: 01939 290 342</p>	<p><b>Pimhill Organic Wholemeal Flour</b></p>	<p>Stoneground flour comprising a blend of mainly home-grown wheats. The flour is famous for its exceptional flavour.</p>	<p>Natural Food Wholesalers, Health food shops and through the on site farm shop.</p>

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Hovis Ltd</b> The Lord Rank Centre Lincoln Road High Wycombe, Bucks HP12 3QS  <a href="http://www.hovisbakery.co.uk">www.hovisbakery.co.uk</a>  Tel: 08707 281 111	<b>Hovis Strong White Flour</b>	A blend of high protein wheats, which produce a superior quality fine flour. Ideal for bread, rolls, pizzas bases and Danish pastries.	ASDA, Co-Ops, Morrisons, Sainsbury's, Somerfield, Tesco, Waitrose and other multiples and independent retailers.
	<b>Hovis Super Strong White Bread Flour</b>	A patent grade baker's flour which uses the flour from the centre of the wheat grain to give an exceptionally high quality protein flour for bread baking, producing loaves with superb volume, colour and texture.	ASDA, Co-ops, Morrisons, Sainsbury's and Tesco.
	<b>Hovis Strong Wholemeal Flour</b>	Milled in such a way as to retain all the goodness of the whole wheat. Hovis strong wholemeal flour is high in both brand and dietary fibre. Ideal for bread and rolls.	ASDA, Co-Ops, Morrisons, Sainsbury's, Tesco and Waitrose,
	<b>Hovis Strong Country Brown Flour</b>	A blend of wheats giving a superior quality flour which is ideal for bread baking, producing loaves with a wonderful nutty taste and excellent texture.	ASDA, Morrisons, Sainsbury's and Tesco.
	<b>Hovis Granary Malted Brown Flour</b>	A blend of wheats and malted wheat grains, giving Granary a unique texture and flavour. Ideal for bread, rolls and pastry.	ASDA, Co-op, Morrison, Sainsbury's, Somerfield, Tesco and Waitrose.
<b>McDougalls Foods Ltd</b> Premier Foods Premier House Centrium Business Park St Albans Hertfordshire AL1 2RE  <a href="http://www.mcdougalls.com">www.mcdougalls.com</a>	<b>McDougalls Self-Raising Flour</b>	A plain flour with the addition of a high quality raising agent. McDougalls self-raising flour is super-sifted. Excellent for cakes, scones, suet pastry, tea-breads and biscuits.	ASDA, Co-op, Iceland, Kwiksave, Morrisons, Sainsbury's, Somerfield, Tesco, Waitrose, other multiples and independent retailers.
	<b>McDougalls Supreme Sponge Flour</b>	The only flour specially produced for sponge making, McDougalls supreme sponge flour gives your Swiss rolls, fairy cakes and sponges a lighter and more even texture than normal self-raising flour.	ASDA, Sainsbury's, and Tesco.
	<b>McDougalls Plain Flour</b>	Milled from a blend of high quality wheats, McDougalls plain flour is super-sifted. This versatile all purpose flour is suitable for pastry, batter, sauces, gravies, fruit cakes and shortbreads.	ASDA, Co-ops, Iceland, Kwiksave, Morrisons, Sainsbury's, Somerfield, Tesco, Waitrose, other multiple and independent retailers.

<a href="http://www.be-ro.com">www.be-ro.com</a>	<b>Be-Ro Plain Flour</b>	Milled from carefully selected wheats, this versatile all purpose flour helps you achieve delicious results for pastries, Yorkshire puddings, pancakes, fruit cakes, shortbread, sauces and gravies.	ASDA, Co-op, Kwiksave, Morrisons, Sainsbury's, Somerfield, Tesco, other multiple and independent retailers.
	<b>Be-Ro Self-Raising Flour</b>	Milled from carefully selected wheats, Be-Ro self-raising flour is a plain flour with the addition of high quality raising agent. It is ideal for cakes, scones, suet pastry, tea-breads and biscuits.	ASDA, Co-ops, Kwiksave, Morrisons, Sainsbury's, Somerfield, Tesco, other multiple and independent retailers.

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Wm Nelstrops &amp; Co Ltd</b> Albion Flour Mills Stockport Cheshire  <a href="http://www.nelstrop.co.uk">www.nelstrop.co.uk</a>  Tel: 0161 480 3071 Fax: 0161 480 0325	<b>Strong Wholemeal</b>	A strong medium cut wholemeal flour made from a high quality blend of the finest wheats. Perfect for baking by hand or in a bread machine.	Independent retailers in the North.
	<b>Plain</b>	A soft plain white flour made from all English wheat. Ideal for pastry, sauces, batters and biscuits.	Independent retailers in the North.
	<b>Self Raising</b>	A soft plain white flour made from all English wheat with the addition of raising agents. Ideal for cupcakes, scones, sponges and puddings.	Independent retailers in the North.
	<b>Tasty Seeds and Grains</b>	A distinctive blend of finely milled wheat flour, sunflower seeds, millet, rye flakes, linseed, malted barley flour and barley flakes. Perfect for baking by hand or in a bread machine.	Independent retailers in the North.
	<b>Malted Toasty</b>	A flavoursome blend of finely milled wheat flour with toasted malted wheat flakes, kibbled wheat and malted barley flour. Perfect for baking by hand or in a bread machine.	Independent retailers in the North.
	<b>Master Bakers</b>	A premium strong white flour made from a special blend of the finest hard wheats from around the world. Ideally suited for sourdoughs.	Independent retailers in the North.

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Kerry Foods - Home Baking</b> Thorpe Lea Manor Thorpe Lea Road Egham TW20 8HY  Freephone 0800 783 4321 <a href="http://www.homeprideflour.co.uk">www.homeprideflour.co.uk</a>	<b>Homepride Plain – Premium Quality</b>	Makes excellent pastry, batter and crumbles. Available in bags or resealable cartons.	Somerfield, Sainsbury, Tesco, Waitrose, ASDA, Nisa, Co-ops and Independents.
	<b>Homepride Self-Raising – Premium Quality</b>	Plain flour with the addition of a high-quality raising agent. Excellent for cakes, scones and sponges. Available in bags or resealable cartons.	Somerfield, Sainsbury, Tesco, Waitrose, ASDA, Nisa, Co-ops and Independents.

Manufacture	Brand/Type of Flour	Description	Availability
<b>Stoate NR &amp; Sons</b> Cann Mills Shaftsbury, Dorset SP7 0BL <a href="http://www.stoatesflour.co.uk">www.stoatesflour.co.uk</a> <a href="mailto:michael@stoateflour.co.uk">michael@stoateflour.co.uk</a>  Tel: 01747 852 475	<b>Organic Strong 100% Wholemeal Flour</b>	The ideal bread making flour milled from a blend of high protein wheat with nothing added and nothing taken away. Still containing all of the natural fibre and wheat germ, which constitutes a flavoursome and healthy diet.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Brown Flour (81%)</b>	Rich in flavour and natural fibre but lighter than the 100% wholemeal flour. Ideal for bread, rolls, cakes, pastries and sauces.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Maltstar Flour</b>	This is our Granary type flour. Made from wheat flour blended with malted wheat flakes, rye flour and malt flour. Bread and rolls baked from this flour acquire a distinctive malty flavour with a moist and grainy texture.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Plain White Flour</b>	Milled using low protein wheat typically sourced within a 30 mile radius of the mill. This flour will produce excellent cakes, pastries, biscuits etc with a superior flavour to that of a mass produced roller ground flour.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic White Self-Raising Flour</b>	Raising agents are mixed with the plain white flour to produce a uniform and stable blend ready for your baking recipes.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Self-Raising Brown (81%) Flour</b>	This is the perfect flour for cakes and biscuits as well as short crust pastry and crumbles. The flour is ground from wheat specifically selected for its softness and suitability for cake making and is blended with raising agents to provide the lift and lightness to baked goods.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Rye Flour</b>	Used for making pumpernickel, sour doughs and other rye breads. Especially popular on the Continent, but increasingly more so here. Our rye grain is specifically selected for bread making. Stoneground and produced as a wholemeal, it is ideal to use on its own or blended with other bread making flours.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Strong White Flour</b>	The brown flour is sieved further to remove more bran particles producing a stoneground white flour with a creamy colour and exceptional flavour.	Regional Health Food and Farm Shops, Deli's or direct from the mill.
	<b>Organic Spelt Flour</b>	This ancient grain has a characteristic flavour and different baking qualities to that of its wheat relative we use in general milling. On account of this disparity of its origin	Regional Health Food and Farm Shops, Deli's or direct from the mill.

<p><b>cont.</b>  <b>Stoate NR &amp; Sons</b>  Cann Mills  Shaftsbury, Dorset SP7 0BL  <a href="http://www.stoatesflour.co.uk">www.stoatesflour.co.uk</a>  <a href="mailto:michael@stoateflour.co.uk">michael@stoateflour.co.uk</a></p> <p>Tel: 01747 852 475</p>		<p>some people with a mild wheat intolerance find they can consume products made with Spelt flour without any adverse reaction.</p>	
	<p><b>Strong 100% Wholemeal Flour</b></p>		<p>Regional Health Food and Farm Shops, Deli's or direct from the mill.</p>
	<p><b>Brown (81% extraction) Flour</b></p>		<p>Regional Health Food and Farm Shops, Deli's or direct from the mill.</p>
	<p><b>Maltstar Flour</b></p>		<p>Regional Health Food and Farm Shops, Deli's or direct from the mill.</p>

Manufacturer	Brand/Type of Flour	Description	Availability
<b>Clarks (Wantage) Ltd</b> Wessex Mill Mill Street Wantage OX12 9AB 01235768991	<b>Apple &amp; Cinnamon Bread Flour 1.5kg</b>	A tasty blend of apples & cinnamon	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Bread Improver</b>	Not really required for most flours. It will give wholemeal a bit more lift.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>French Bread Flour 1.5kg</b>	Milled in France from French wheat. It gives a light open textured loaf with a crisp crust. This flour is T65 for making bread and baguettes.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Half and Half Bread Flour 1.5kg</b>	Just what it says. Half wholemeal and Half white flour mixed to give you a bit of both wholemeal taste and white volume.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Honey &amp; Seed Bread Flour 1.5kg</b>	Seedy with a background flavour of rich honey.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Malt Loaf Bread Flour 1.5kg</b>	Dark brown malt loaf delicious with butter on. We prefer it with sultanas.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Mixed Grain Bread Flour 1.5kg</b>	All sorts in here. A malty flavour with bursts of the seed flavours coming through.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Oats &amp; Bran Bread Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Onion Bread Flour 1.5kg</b>	Kibbled and minced onion create a fruity tasting loaf	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Pasta and Pizza Flour 1.5kg</b>	This extra strong flour is ideal for making pasta aand pizzas. It is a blend of high protein local flours and durum semolina.	Specialist Food Retailers, Mill Shop, Web Shop

<b>cont.</b> <b>Clarks (Wantage) Ltd</b> Wessex Mill Mill Street Wantage OX12 9AB 01235768991	<b>Plain Flour 1.5kg</b>	A soft flour for culinary cooking. It is made from soft biscuit wheats that are good for cakes, cookies and biscuits.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Rye (Light) Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Rye (Wholemeal) Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Scone Mix 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Self Raising Flour 1.5kg</b>	A light culinary flour for excellent cakes.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Six Seed Bread Flour 1.5kg</b>	Great Taste Award Winner three years running 2010/11. Our best seller.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Sour Dough Mother Rye (Frozen)</b>	A sour dough made with wholemeal rye flour. It needs feeding as soon as it arrives	Mill Shop, Web Shop
	<b>Sour Dough Mother Wheat (Frozen)</b>	A sour dough made with white wheat flour. It needs feeding as soon as it arrives.	Mill Shop, Web Shop
<b>cont.</b> <b>Clarks (Wantage) Ltd</b> Wessex Mill Mill Street Wantage OX12 9AB 01235768991	<b>Spelt White Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Spelt Wholemeal Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Strong White Bread Flour 1.5kg</b>	All flour in the UK is unbeached ours is no exception. We collect wheat from local farms. The name of the farms can be found on the back of the pack.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Sunflower Bread Flour 1.5kg</b>	A blend of sunflower seeds and bran with a unique nutty flavour	Specialist Food Retailers, Mill Shop, Web Shop

	<b>Tomato &amp; Garlic Bread Flour 1.5kg</b>	Pieces of garlic and sundried tomato. A spicy mixture excellent for dinner parties .	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Wessex Cobber Bread Flour 1.5kg</b>	A Delicatley flavoured malted bread flour made using soft malt pieces that are kind to your teeth.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Wholemeal Bread Flour 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop
	<b>Wholemeal Plain Flour 1.5kg</b>	Milled using a grist made up of local wheat. We put the name of the farm that we use on the label.	Specialist Food Retailers, Mill Shop, Web Shop
	<b>Wholemeal Self Raising 1.5kg</b>		Specialist Food Retailers, Mill Shop, Web Shop

Manufacturer	Brand/Type of Flour	Description	Availability
<b>GR Wright &amp; Sons Ltd</b> Ponders End Mill Enfield, Middlesex EN3 4TG <a href="mailto:sales@wrightsflour.co.uk">sales@wrightsflour.co.uk</a> <a href="http://www.wrightsflour.co.uk">www.wrightsflour.co.uk</a> Tel: 020 8804 1166	<b>Wright's Premium White Bread Mix</b>	Just add water to produce scrumptious bread, rolls or pizza bases. Also suitable for bread making machines.	Booths, Co-op, Morrison's, Sainsbury's, Shoprite, Tesco own label, Ocado and Wright's internet sales.
	<b>Wright's Wholemeal Bread Mix</b>	Just add water to produce wholesome bread and rolls. Also suitable for use in bread making machines.	Booths, Ocado, Tesco own label and Wright's internet sales.
	<b>Wright's Scofa Bread Mix</b>	Just add water to produce authentic soda bread or rolls. Not suitable for bread making machines.	Booths and Wright's internet sales.
	<b>Wright's Ciabatta Bread Mix</b>	Just add water and olive oil to produce delicious, authentic Ciabatta and other Italian breads such as Puglisi or Focaccia. Half a 500g pack is suitable for use in bread making machines.	Booths, Budgen Co-op, Morrison's, Sainsbury's, Tesco, Ocado and Wright's internet sales.
	<b>Wright's Sunflower Bread Mix</b>	Just add water to produce tasty appetising, speciality bread and rolls or add honey for sweet tea bread. Also suitable for bread making machines.	Booths, Shoprite, Tesco own label and Wright's internet sales.
	<b>Wright's Mixed Grain Bread Mix</b>	Just add water to produce superb, speciality bread or rolls. Add nuts or sultanas for a delicious muesli loaf. Also suitable for bread making machines.	Booth's, Co-op, Morrison's, Sainsbury's, Shoprite, Tesco, Ocado and Wright's internet sales.
	<b>Wright's Garlic and Rosemary Focaccia Bread Mix</b>	Just add water and olive oil to produce mouth-watering Focaccia in your existing tins at home. Also suitable for use in bread making machines.	Sainsbury's and Wright's internet sales.
	<b>Wright's Naan Bread Mix</b>	Just add water and vegetable oil to produce six garlic and coriander Naan breads under your grill. Not suitable for use in bread making machines.	Wright's internet sales.
	<b>Wright's Parmesan and Sundried Tomato Bread Mix</b>	Just add water to produce satisfying Mediterranean bread, rolls or pizza bases. Also suitable for use in bread making machines.	Booth's, Co-op, Morrison's, Sainsbury's, Tesco, Ocado and Wright's internet sales.

<b>cont</b> <b>GR Wright &amp; Sons Ltd</b> Ponders End Mill Enfield, Middlesex EN3 4TG <a href="mailto:sales@wrightsfLOUR.co.uk">sales@wrightsfLOUR.co.uk</a> <a href="http://www.wrightsfLOUR.co.uk">www.wrightsfLOUR.co.uk</a> Tel: 020 8804 1166	<b>Wright's Cheese and Onion Bread Mix</b>	Just add water to produce top quality Cheese and Onion bread or rolls. Also suitable for use in bread making machines.	Booth's, Co-op, Tesco and Wright's internet sales.
	<b>Wright's Chilli Bread Mix</b>	Just add water to produce flavoursome bread, rolls or pizza bases. Also suitable for bread making machines.	Wright's Internet sales.
	<b>Wright's Strong White Bread Making Flour</b>	Baker's top quality and almost gladiatorial in strength, white flour specifically milled for bread making.	Selected Tesco's and Wright's Internet sales.
	<b>Wright's Strong Wholemeal Bread Making Flour</b>	Baker's quality, healthy wholemeal flour that is specifically milled for bread making.	Selected Tesco's and Wright's Internet sales.
	<b>Wright's Plain Flour</b>	Top quality plain flour for pastry, coating, thickening and biscuit making.	Wright's Internet sales.
	<b>Wright's Self Raising Flour</b>	Top quality self raising flour for the creation of homemade cakes and puddings.	Wright's Internet sales.
	<b>Wright's One-loaf Strong White Flour</b>	Baker's top quality whitel flour that is specifically milled for bread making in a handy one loaf size bag.	Wright's Internet sales.
	<b>Wright's One-loaf Strong Wholemeal Flour</b>	Baker's top quality wholemeal flour that is specifically milled for bread making in a handy one loaf size bag.	Wright's Internet sales.
	<b>Wright's Malty Bread Mix</b>	Just add water to produce nourishing, granary style bread or rolls. Also suitable for use in bread making machines.	Booth's, Ocado and Wright's Internet sales.
	<b>Wright's Organic Stoneground Wholemeal Bread Mix</b>	Just add water to produce top quality organic bread or rolls. Also suitable for bread making machines.	Wright's Internet sales in the UK. Shoprite on the Isle of Man. De Bijenkorf, Netherlands, Quicksave in Spain and Nice Price in Mallorca.
	<b>Wright's Malt &amp; Seedy Bread Mix</b>	Just add water to produce delicious, top quality Malt & Seedy bread or rolls. Also suitable for bread making machines.	Shoprite and Wright's Internet sales.

<b>Cont</b> <b>GR Wright &amp; Sons Ltd</b> Ponders End Mill Enfield, Middlesex EN3 4TG <a href="mailto:sales@wrightsflour.co.uk">sales@wrightsflour.co.uk</a> <a href="http://www.wrightsflour.co.uk">www.wrightsflour.co.uk</a> Tel: 020 8804 1166	<b>Wright's Oat &amp; Linseed Bread Mix</b>	Just add water to produce delicious, top quality Oat & Linseed bread or rolls. Also suitable for bread making machines.	Morrison's and Wright's Internet sales.
	<b>Wright's Sungold Pastry Flour</b>	Once this product was seen on The Great British Menu we had many requests for it and now have many fans of this easy to use, silky pastry mix with a little maize flour.	Shoprite, Ocado and Wright's Internet sales.
	<b>Wright's 1.5kg Ciabatta Bread Mix</b>	A larger pack of mix for just adding water and olive oil to produce authentic Italian breads. Just 250g from the pack is suitable for use in bread making machines.	Wright's Internet sales in the UK in 500g 1.5kg and 12kg.
	<b>Wright's 1.5kg Premium White Bread Mix</b>	A larger pack of mix for just adding water to produce tasty, top quality bread, rolls or pizza bases. Also suitable in bread making machines.	Wrights Internet sales in the UK in 500g 1.5kg and 12kg.
	<b>Wright's Mixed 1.5kg Grain Bread Mix</b>	A larger pack of mix for just adding water to produce wholesome speciality bread and rolls or add nuts or sultanas for a delicious muesli loaf. Also suitable for bread making machines.	Wright's Internet sales in the UK in 500g 1.5kg and 12kg.
	<b>Wright's/Peter Sidwell Brioche</b>	Just add water to produce a light, buttery Brioche loaf or rolls. Also suitable for use in bread making machines.	Lakeland and Wright's internet sales.
	<b>Wright's/Peter Sidwell Pumpkin</b>	Just add water to produce an artisan style Pumpkin loaf or rolls. Also suitable for use in bread making machines.	Lakeland and Wright's internet sales.
	<b>Wright's/Peter Sidwell Sourdough</b>	Just add water to produce an artisan style Sourdough loaf or rolls. Also suitable for use in bread making machines.	Lakeland and Wright's internet sales.
<b>Wright's Cake Mixes</b>	<b>Wright's Ginger Cake Mix</b>	For a rich, velvet textured Ginger cake simply add water and oil. These mixes work brilliantly with bread making machines as well as in a 2lb loaf tin in your domestic oven.	Booth's, Co-op, Morrison's, Sainsbury's and Wright's Internet sales.
	<b>Wright's Carrot Cake Mix</b>	For a moist and tasty Carrot cake simply add water and oil. These mixes work brilliantly with bread making machines as well as in a 2lb loaf tin in your domestic oven.	Booth's, Sainsbury's and Wright's Internet sales.
	<b>Wright's Madeira Cake Mix</b>	For a delicious Madeira cake with a hint of vanilla simply add water and oil. These mixes work brilliantly with bread making machines as well as in a 2lb loaf tin in your domestic oven.	Booth's, Co-op, Sainsbury's and Wright's Internet sales.
	<b>Wright's Toffee Cake</b>	This mix contains real toffee pieces and produces a moist and subtle Toffee cake. Simply add water and oil. These mixes work brilliantly with bread making machines as well	Booth's, Morrison's, Sainsbury's and Wright's internet sales.

<b>cont. Wright's Cake Mixes</b>		as in a 2lb loaf tin in your domestic oven.	
	<b>Wright's Chocolate Fudge Cake</b>	Contains real chocolate and produces an indulgent moist eating cake. Simply add water and oil. These mixes work brilliantly with bread making machines as well as in a 2lb loaf in your domestic oven.	Booth's, Morrison's, Sainsbury's and Wright's internet sales.
	<b>Victoria Sponge Baking Kit</b>	Just add water for a light and fluffy Victoria sponge – contains the necessary icing sugar in the kit – you buy the butter for the centre.	Hider Foods Distribution and Wright's internet sales.
	<b>Chocolate Sponge Baking Kit</b>	Just add water for a light and fluffy chocolate sponge – contains the necessary icing sugar in the kit – you buy the butter for the centre.	Hider Foods Distribution and Wright's internet sales.
	<b>Scone Mix</b>	Just add water for 8 delicious home baked style scones.	Wright's internet sales.