



GRANDS MOULINS DE PARIS  
BAKERY COLLECTION



TOGETHER FOR  
TASTE



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TASTE

## 100 YEARS OF MILLING EXPERTISE

**Grands Moulins de Paris** is a passionate and innovative company that has never stopped developing throughout its 100-year history. Because helping you reach your potential is our main concern, every day we are here to help you with a range of innovative and high-quality products, that meet your needs and those of your customers.



### GRANDS MOULINS DE PARIS THE CHOICE OF EXPERTS...

Following the integration of the agricultural cooperative Vivescia we now bring the specialist expertise of the farmers to the millers.

We guarantee exceptional assets in terms of quality and control: traceability, the wheat chain and food safety.

We select the very best wheat varieties produced under sustainable farming conditions, every wheat has a unique profile which we transform into specific flours for specific results. We know that the better the wheat selection the better the flour.

We are committed to produce and distribute an extensive range of high-quality flours and mixes to precisely meet your needs.

Grands Moulins de Paris is recognised internationally as the benchmark for top quality French flours and products .



## FRENCH PRODUCTS ADAPTED TO YOUR NEEDS



BREAD AND BAGUETTE FLOUR



SPECIALTY FLOUR FOR  
VIENNOISERIE AND PUFF PASTRY



INGREDIENTS



MULTI PURPOSE MIXES  
AND PRE-MIXES



simplifiez votre quotidien

**Moul-Bie**



**Campaillette**

• ARTISAN BOULANGER •

**Moul-Bie** and **Campaillette** are our brand references to offer a range of different products, that meet the needs of your market.

## AN INTERNATIONAL PRESENCE BACKED BY SUBSTANTIAL LOGISTICS EXPERTISE



ONE OF FRANCE'S BIGGEST  
WORLDWIDE WHEAT  
EXPORTERS



A STRONG SALES PRESENCE  
IN EUROPE WITH LOCAL  
AGENTS

# 50

50 YEARS OF EXPORT  
EXPERIENCE



**WE ARE MUCH MORE THAN JUST A SUPPLIER OF HIGH QUALITY  
PRODUCTS, GRANDS MOULINS DE PARIS IS THE PARTNER IN YOUR SUCCESS !**

# SUMMARY

## A WIDE RANGE THAT ANSWERS TO THE MARKET NEEDS



Our 100% cereals range offers a wide variety of top quality, natural and wholesome products. Certified additives-free and enzymes-free



Our Organic range aims to provide qualitative products combined with an ethical production.



Using innovative methods we propose a mouth watering range of truly authentic, iconic and creative products.



As French experts, we take advantage of our know-how to develop the best quality baguettes.



To personalise your range, we propose natural cereals ingredients to colour and enhance the taste of your products. Certified additives-free and enzymes-free.



Because we know that you want the best, we believe that our unique and multipurpose solutions bring you the very best answers for your business.



100% CEREALS PRODUCTS

## Fleur Tradition T65

### *Traditional french bread flour*



- Flour for the french traditionnal baguette top reference
- To give the traditional cream-coloured and very open crumb with a crusty crust



Code 00505  
25 kg / 12 months

## Meule T80

### *Stone-ground flour*



- Ideal flour for an old-style bread with a light and opened crumb and characteristic flavour brought by the groundstone process



Code 46503  
25 kg / 12 months

**NO ENZYMES**  
**NO ADDITIVES**

## Spéciale Viennoiserie T65

### Premium viennoiserie flour

- Best quality flour for the best french croissant
- 100% guaranteed result for a typical French viennoiserie



Code 63242  
25 kg / 12 months



## Gruau Rouge T45

### Viennoiserie flour

- A strong flour for multiple purpose : viennoiserie, brioche, soft breads
- Flour extracted from the heart of the wheat



Code 00982  
25 kg / 12 months



## Spéciale Feuilletage T55

### Puff pastry flour

- High extensibility and tolerant pastry flour to insure an excellent development of your puff pastry



Code 00397  
25 kg / 12 months



**NO ENZYMES  
NO ADDITIVES**

## Pâtissière Violette T45

### *Pastry flour*

- The multi-purpose flour for all pastry
- Can be used for all puff pastry or leavened dough



Code 61895  
25 kg / 12 months



## Patissière Blanche T55

### *Fine pastry flour*

- Pastry flour for products that don't need strong flour : sponges, cakes, liquid dough, pastry bases, choux pastry, etc.



Code 00284  
25 kg / 12 months

**NO ENZYMES**  
**NO ADDITIVES**

## Seigle T170

### Wholemeal rye flour

- Flour for all rye uses : very dark bread, rye bread, country bread, etc.
- Suitable to realise rustic products



Code 01668  
25 kg / 12 months

## Seigle T85

### Rye flour

- For all rye uses: rye bread, countrybread or in conjunction with another bread flour



Code MP286  
25 kg / 12 months

## Farine D'Épeautre

### Spelt flour

- Old cereal flour. A good alternativ to replace wheat flour
- Suitable for spelt breads and other products: biscuits, cakes etc...



Code XXXX  
25 kg / 12 months

**NO ENZYMES**  
**NO ADDITIVES**

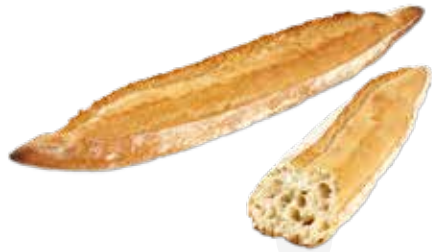


100% ORGANIC BREADS

## Tradition T65 Bio

### *Organic traditional french bread flour*

- Organic flour for the traditional french baguette top reference
- To give the traditional cream-coloured and very open crumb with a crusty crust



Code 01683  
25 kg

## Campaillette T65 Bio

### *Distinctive organic french bread flour*

- Organic multi-purpose flour that gives a subtle taste of sourdough
- Cream-coloured and very open crumb with a crusty crust



Code 00452  
25 kg

## Meule T80 Bio

### *Organic stone-ground flour*

- Organic flour ideal for an old-style bread with a light and opened crumb and characteristic flavour brought by the groundstone process.



Code 46500  
25 kg / 12 months



## Campaillou Bio

### *Organic rustic bread mix*

- Grands Moulins de Paris organic historical reference
- Great taste of rye sourdough
- A brown and open crumb; a thick and cracked crust
- The highest hydration rate in the range (75%)



Code 10808  
25 kg

# CEREALS AND SEEDED BREAD



## Biograines

### *Organic bread flour seeded*

- Organic flour for the tastiest seeds baguette and multicereals bread
- Pronounced and persistent flavour
- Contain 9% seeds (sunflower and brown flax seeds)



Code 10279  
25 kg



A collection of various breads is displayed on a light grey surface. In the foreground, a large, dark, rustic loaf is heavily dusted with white flour, showing a cracked and textured crust. To its left, a smaller loaf is covered in golden-brown seeds. In the background, a round, golden-brown loaf sits prominently. Other loaves of different shapes and colors are visible, some partially obscured. A semi-transparent red banner is overlaid across the middle of the image, containing the text "100% TASTY PRODUCTS" in white, uppercase letters.

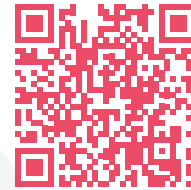
100% TASTY PRODUCTS



## Pain de Campagne

### Country bread mix

- Country-bread top reference in specialty bread range
- A subtle taste of rye sourdough and excellent volume



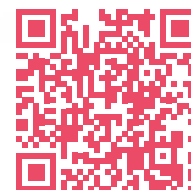
Code 01429  
25 kg / 12 months



## Campaillou

### Rustic bread mix

- Grands Moulins de Paris historical product for more than 40 years
- Great taste of our unique rye sourdough
- A brown and open crumb with a thick and cracked crust
- The highest hydration rate in the range (80%)



Code 11065  
25 kg / 12 months

## Pain 7 Céréales

### Light coloured multicereals bread mix



- Typical cereals bread with a blond crumb, a soft mild taste
- Contains 7 types of cereals (soft wheat, durum wheat, spelt, barley, oats, rice and rye) and 2 types of seeds (yellow flax, sunflower)



Code 11407  
25 kg / 12 months

## Campagrain

### Dark multicereals bread mix



- Grands Moulins de Paris historical reference
- Brown crumb with 4 types of cereals and 4 types of seeds and pleasant acidic aftertaste



Code 11400  
25 kg / 12 months

## Kapnor

### Nordic-type bread mix



- Deep dark multi-cereals bread with a great taste of roasted malt, complemented by rye sourdough and crispy seeds
- 25% of seeds in the mix



Code 01153  
25 kg / 12 months

**New!**

## Quinograin

### Brown multicereal bread mix



- A Healthy product containing chia, quinoa and sesam seeds
- A unique flavor and texture
- 14% seeds in the mix



Code 11451  
10 kg / 12 months

100% Tasty

## Pain Spécial Complet

### Wholemeal bread mix

- Wholemeal bread with all fractions of wheat
- A tasty bread with a thin and shiny crust with an excellent volume and shelf life



Code 01040  
25 kg / 12 months



## Pain au Son

### Bran bread mix

- For a bread with an intense taste of wheat bran (18% of wheat bran)
- High hydration rate (73%)



Code 11408  
25 kg / 12 months

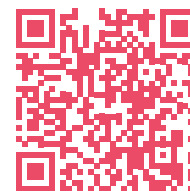
# RYE BREAD



## Pain de Seigle Noir

### Dark rye bread mix

- The authentic rye bread with a dark crumb and an acidic taste
- Contains 74,5% of rye flour



Code 01175  
25 kg / 12 months

## Croissant Mix



- Mix for a guaranteed result of high quality french croissants both crispy and melt-in-the-mouth
- Can be made with butter or margarine



Code 01112  
25 kg / 12 months

## Brioche Moelleuse

### Brioche mix



- Extra soft gourmet brioche, with an airy and sweet texture
- Can be made with all different types of fat: butter, margarine or sunflower oil



Code 51132  
25 kg / 12 months

## Baguette Viennoise

### Soft bread mix



- Soft breads (baguette, milk roll, soft sandwiches...) with a sweet crumb
- An excellent balance between butter, sugar and milk taste



Code 01133  
25 kg / 12 months

## Doomy

### Soft sliced bread mix



- An English-style sliced bread with a soft and white crumb
- Excellent shelf-life



Code 10068  
25 kg / 12 months

100% Tasty

## Cake Extra



- Mix for making all sorts of traditional cakes (savoury cake, pound cake, marbled cake, etc.)
- Excellent support for fruits, in fruits cake

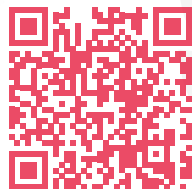


Code 10497  
10 kg / 12 months

## Brownie



- Rich, dark and chewy brownies featured with a beautifully swirled, flaky top
- Ideal for multiple recipe (chocolate chips, pecan nuts, nuts...)



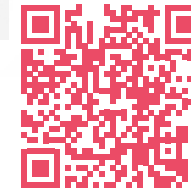
Code 10498  
10 kg / 12 months

## Génoise

### Sponge cake mix



- For consistent, voluminous, airy and yellow sponges
- Tolerates the addition of other ingredients (eggs, cocoa, butter, almond powder, etc.)
- Suitable for roll and round sponge cakes



Code 10041  
10 kg / 12 months

## Muffin



- Incredibly moist with a fluffy texture, full of flavour
- Ideal to be adapted for multiple recipe (chocolate chips, blueberry and diverse fillings)



Code 11413  
10 kg / 12 months

100% Tasty



100% BAGUETTES

## Campaillette Grand Siècle T65

*Premium wheat flour for traditionnal bread*



- Grands Moulins de Paris branded Best-Seller
- Wheat flour for premium traditional french baguette
- For an exceptional traditional baguette, with an open and cream-coloured crumb



Code 00463  
25 kg / 12 months

## Tradition T65

*Traditional french bread flour*



- Traditional French baguette flour must-have
- For a baguette with a sweet typical flavour
- Cream-coloured and very open crumb with a crusty crust
- Very tolerant, easy to do



Code 29900  
25 kg / 12 months

# SPECIALTY BAGUETTES

## Campaillette Des Champs T65

*Distinctive french bread flour*



- Multi purpose flour for baguettes and all breads
- With a typical flavour enhanced by Grands Moulins de Paris unique rye sourdough



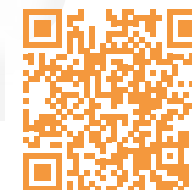
Code 00200  
25 kg / 12 months

## Campaillette Céraise

*Seeds baguette flour*



- Top reference for seeds baguette
- Pronounced and persistent flavour
- Contains 5 different seeds (sesame seeds, brown flax seeds, sunflower seeds, poppy seeds, millet seeds) and malted wheat flakes



Code 10724  
25 kg / 12 months

## Or T55

### *Classic multi purpose french flour*

- Unmissable french multi-purpose flour for baguettes and all breads
- Fits to all working methods

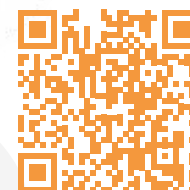


Code 00165  
25 kg / 12 months

## Tour Eiffel T55

### *Parisian multi purpose flour*

- Ideal for making the the standard parisian bread
- Suitable for all uses in artisan bakeries
- A tolerant flour suited to all production methods



Code 61871 - 62046  
25 kg / 12 months

100% INGREDIENTS



## Maltroast 1300

### *Dark malt*

- Dark barley malt that increase the color of your product: from light to intense dark brown



Code MV066  
5 kg / 12 months

## Maltroast 200

### *Light malt*

- Light barley malt that smoothen the color of your product
- A more or less intense creamy colour (depending on dosage)



Code MV067  
5 kg / 12 months

# DEACTIVATED SOURDOUGH (POWDER)

## LEVEN Wheat 50

### *Sweet deactivated wheat sourdough*

- A sour, milky and toasted sourdough
- Add an authentic taste of French wheat sourdough
- Provide a rustical colour



Code MV069  
5 kg / 12 months

## LEVEN Rye 40

### *Sweet deactivated rye sourdough*

- Typical French rye sourdough
- Sweet and pleasant acidic flavour
- Provide a rustical colour



Code MV068  
5 kg / 12 months



100% Ingredients

## Mélange 5 graines

### 5 seeds blend



- A mix of 5 seeds
- Contain yellow flax seeds, brown flax seeds, millet seeds, sesame seeds, poppy seeds
- Used as a topping or directly in the dough to intensify the flavour of your bread



Code MV071  
5 kg / 12 months

## Céréflok's

### Seeds blend



- A mix of seeds and flakes
- Contain sunflower seeds, brown flax seeds, sesame seeds and oat flakes
- Used as a topping or directly in the dough to personalize your offer



Code MV070  
5 kg / 12 months

**NO ENZYMES**  
**NO ADDITIVES**

100% Ingredients



100% SOLUTIONS



- A unique improver for multiple purpose
- A simple and clear dosage depending on products & use
- A guaranteed volume
- Higher tolerance of the dough
- Easy to use

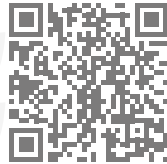


## Serenity



Code 10606  
10 kg / 12 months

## Serenity Organic



Code 11314  
10 kg / 12 months

## Serenity Clean Label



Code 11315  
10 kg / 12 months

# GENERAL TERMS AND CONDITIONS OF SALE FOR EXPORT

## No contractual illustrations.

The products presented in this brochure are reserved for export customers and are available within the limits of available stocks. Sales are governed by GENERAL TERMS AND CONDITIONS OF SALE FOR EXPORT of Grands Moulins de Paris.

## Grands Moulins de Paris S.A.

Société anonyme with share capital of €37 232 832,00

Registered office : 99 rue Mirabeau – 94200 IVRY SUR SEINE – France

351 466 495 RCS CRETEIL  
09/2017 – V1

These general terms and conditions of sale for export (hereinafter "GSE") shall apply to any and all sale of products ("Products") made by Grands Moulins de Paris S.A. ("Company") to anybody incorporated outside of the Metropolitan France and the French overseas administrative department and territories ("Client").

## Article 1: Scope

**1.1** All the terms and conditions of these GSE shall apply to any order of Products issued by a Client. No variation to these GSE shall be effective unless agreed in writing by the parties. The GSE terms and conditions shall prevail on any other documents of the Client including without limitation: special or general terms attached to the orders, terms of purchase, or any other document. Any term of an agreement signed by the Client and Company that would be contradictory with the terms and conditions of the GSE shall prevail on the terms and conditions of the GSE.

**1.2** No waiver by the either party of any breach of the GSE by the other Party shall be considered as a waiver of any subsequent breach of the same or any other provision.

**1.3** These GSE supersede any previous version of the general terms and conditions of sale for export distributed by the Company. Any order confirmed by the Company prior to the effective date of these GSE shall be governed by the terms and conditions of the GSE applicable at the time of such confirmation.

## Article 2: Orders

No order shall be binding upon the Company unless registered and confirmed in writing by the Company. Orders for products specifically manufactured by Company for the Client shall be governed by an agreement signed by the Client and Company.

## Article 3: Delivery – Transfer of Risk

**3.1** Delivery shall be made in accordance with the incoterm applicable to the placed order. Minimum amount per delivery is 1 500 € without tax and shipment fees.

**3.2** No delivery shall be made to Client who has not satisfied all of its obligations towards the Company. Confirmed orders are delivered within sixty (60) working days from the confirmation date. In order to maintain the quality of the frozen products, the

Client shall provide adequate stocks, in a cold-storage unit, at a maximum temperature of -18°C; the other products shall be stored in fresh and dry premises. In any case, the FIFO rule (First In, First Out) shall always apply. No Product return, neither compensation nor penalties shall be approved by the Company without strict compliance which such conditions.

**3.3** Time of delivery stated above are for information only and are not binding on the Company. Delay in the delivery shall not entitle the Client to cancel the order, or to obtain any reimbursement or payment of any compensation or penalties.

**3.4** Transfer of risk shall be made in accordance with the incoterm applicable to the order.

## Article 4: Receipt of the Products - Complaints

**4.1** Immediately upon the delivery of the Products, the Client shall carry out a thorough examination of the Products delivered.

**4.2** Unless complaints or reservation on visible defects or lack of conformity are made in writing by Client and sent to Company with all support evidence within 48 hours from the receipt of the Products by Client, Products shall be deemed without any defect and irrevocably accepted by the Client.

**4.3** No Product shall be returned to Company without prior written consent of the Company. Non-conforming Products or defective Products shall be destroyed by the Client at its own expense.

## Article 5: Warranty Against Latent Defect

**5.1** For a period that cannot exceed the "Best Before Date", the Products are warranted against latent defect.

**5.2** Any claim for latent defect shall be sent to the Company by letter with acknowledgment of receipt within seventy two (72) hours form discovery of such defect.

**5.3** In the event the Company is liable for latent defect, Client remedy shall be limited to the refund of all or part of the payment made by the Client for such Product, excluding any other compensation or damages. If the order includes several deliveries, the defect related to one delivery shall not alter reciprocal commitments related to the other deliveries.

## Article 6: Price

**6.1** Except for specific products manufactured for the Client, Products ordered by the Client shall be invoiced in accordance with the price list in force at the time of the confirmation of the order. Company may change the price lists at any time without notice.

**6.2** Quotations are made in Euros. Prices are exclusive of any tax, duty, fee, withholding tax that may be payable by Client. Company may change its price list at any time.

**6.3** Depending on the applicable incoterm, prices may include packaging fees and/or shipment fees.

## Article 7: Payment

**7.1** Invoices are issued and are payable in Euros. Payment shall be made within fifteen (15) days from the invoice date by wire transfer

or any other mean of payment approved from time to time by the Company.

**7.2** Without prejudice to any rights Company may have, in the event Client fails to pay any invoice by the due date, Company may charge late payment interest equal to twelve times the French legal interest rate then applicable calculated per months until the full payment date. Company may charge an additional compensation of 10% of the net total amount of the invoice with a minimum of 15,25 euros without prejudice to the debt collection fee fixed at 40 euros, unless Company may justify of any other additional collection proceedings costs. These amounts are due for payment on Company's first demand.

**7.3** Any payment to the Company shall be allocated to the oldest outstanding amount due by the Client.

**7.4** If the Client fails to pay any outstanding invoice or if there is any change on the legal and/or financial situation of the Client that is likely to impair Company debt collection, any debt of the Client shall become without notice immediately payable to the Company, even if such debts are not due yet. If there is any change on the legal and/or financial situation of the Client that is likely to impair Company debt collection, Company may require the Client to provide securities or warranties.

## Article 8: Rescission

Company reserves the right to suspend or rescind any sale of Products, immediately, in whole or in part, without compensation in the event of force majeure or any likely event that could impair or stop the manufacturing, the transportation, or the delivery of the Products or prevent normal performance of the contract. For avoidance of doubt, war, riot, strike, fire, insurrection, accident to plant machinery or facilities, lockout, pandemic diseases shall be considered as case of force majeure.

## Article 9: Applicable law and Competent Jurisdiction

These GSE are construed and governed under the French law excluding its conflict of law rules. Any dispute or litigation arising out of or related to the interpretation or performance of these GSE shall be exclusively litigated by the Commercial Court of Paris, France or by the Court for the place where the Client is domiciled in Company own discretion.

## ARTICLE 10: RETENTION OF TITLE

**UNLESS AGREED OTHERWISE IN WRITING BY COMPANY AND CLIENT, COMPANY SHALL RETAIN ALL TITLES ON THE PRODUCTS UNTIL FULL PAYMENT OF ALL AMOUNTS DUE BY THE CLIENT IN CONNECTION WITH THE SUPPLY OF PRODUCTS, AS PER ARTICLE L 624-16 OF THE FRENCH COMMERCIAL CODE. NEVERTHELESS, RISKS OF LOSS OR DETERIORATION OF SOLD PRODUCTS, AS WELL AS RISKS OF DAMAGE THAT THE PRODUCTS MAY CAUSE SHALL PASS TO THE CLIENT IN ACCORDANCE WITH THE APPLICABLE INCOTERM.**



TOGETHER FOR  
**TASTE**

