



COLAGNE
le moulin

PRESENTATION MOULIN DE COLAGNE

HISTORY
EXPERTISE
AND SMALL PACKAGING

www.moulindecolagne.fr



COMPANY PRESENTATION

A HERITAGE MILL

The Moulin de Colagne, located in Lozère near Marvejols, takes its name from the Colagne River, along which it was established. Since the 13th century, the mill has played a crucial role in the local economy, with origins tracing back to a historic transaction between the kings of Aragon and France in 1261. Having become a key player in local trade by 1677, it continued to develop over the centuries until it was acquired by the Constans family in 1917, who have since perpetuated this ancestral milling heritage.

TRADITION AND HANDMADE EXCELLENCE

True to an expertise passed down from generation to generation, the Moulin de Colagne combines tradition and excellence in grain processing. Using its unique stone millstone grinding process and the Soder system, the mill ensures exceptional flours with a fine texture and authentic aromas. For over 30 years, the mill has been committed to organic farming, offering high-quality organic flours renowned for their unique flavors and nutritional benefits, with 70% of current production being organic.

A WIDE RANGE OF FLOURS

Moulin de Colagne offers a variety of flours, from wheat to small spelt, large spelt, buckwheat, rye, khorasan, and ancient wheat varieties. Whether organic or conventional, all these flours are stone-ground, adhering to the artisanal methods that have made the mill famous.

A BROAD DISTRIBUTION NETWORK

Thanks to a network of distributors and depots, the Moulin de Colagne extends its expertise well beyond local borders





THE MILL'S EXPERTISE

The expertise of Moulin de Cologne is built on an artisanal heritage passed down from generation to generation, with stone milling at its core. This traditional method, using flint stones, allows for slow grinding that preserves the essential nutrients and authentic flavors of the grain. This approach ensures superior quality flour, rich in natural aromas and texture.

Moulin de Cologne is also one of the few mills in France to use the SODER system, a century-old milling technology consisting of vertical millstones, which ensures an exceptional fineness of the flour. All of Moulin de Cologne's flours are stone-milled. By perpetuating the tradition of stone milling and keeping the SODER system (which is no longer manufactured today) in operation, the company helps preserve a unique and valuable expertise.



FLOURS STONE-MILLED WITH FLINT AND THE SODER SYSTEM, **NUTRITIONAL BENEFITS :**



NUTRITIONAL RICHNESS

rich in zinc, calcium, potassium, magnesium, phosphorus, and iron.



RICH IN VITAMINS

vitamins B1, B6, B9 and E.



AUTHENTIC FLAVOUR

due to the Presence of Wheat Germ.



FINE TEXTURE

more homogeneous and better water retention capacity.

OUR SMALL PACKAGING FLOURS

We offer our flours in 1 kg and 5 kg formats, maintaining the same quality as our larger packaging products. This range is designed to meet the varied needs of consumers, whether they are cooking enthusiasts or artisans in search of quality flours.

PRACTICALITY AND FLEXIBILITY

These smaller formats allow us to meet customer expectations by providing the opportunity to try different varieties without the need to store large quantities. The 1 kg and 5 kg packages are easy to handle and store, making them convenient for everyday use while ensuring optimal quality.

AN OFFER FOR EVERYONE

This range allows you to explore the diversity of our flours while guaranteeing consistent results in culinary creations. You can thus offer a flexible solution tailored to current market needs, with the ability to vary choices according to demand.

All our flours for individuals are available in 1 kg, 5 kg, or 25 kg bags.

ORGANIC STONE-MILLED FLOURS

Organic Stone-Milled Type 65
Organic Stone-Milled Type 80
Organic Stone-Milled Type 150

CONVENTIONAL STONE-MILLED FLOURS

«Julia» Flour

OTHER ORGANIC STONE-MILLED SPECIALTIES

Organic Stone-Milled Einkorn (Engrain)
Organic Stone-Milled Cereals and seeds
Organic Stone-Milled Rye T130
Organic Stone-Milled Buckwheat
Organic Spice Bread Preparation (1 kg or 5 kg)

FLOURS AVAILABLE FROM AN ORDER OF 500 KG:

Organic Stone-Milled Cereals and Seeds
Organic Whole Einkorn Stone-Milled
Organic White Great Spelt Stone-Milled
Organic Whole Great Spelt Stone-Milled
Organic Buckwheat Stone-Milled
Organic Whole Khorasan Stone-Milled



1KG BAG



5KG BAG



JULIA BAG



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Our Expertise at Your Service

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