



LOULIS
mills

AUTHENTIC ARTISANAL FLOUR

NEW
RANGE

Slow-fermented tradition, perfected quality



Proudly
developed by



LOULIS
Food Ingredients

We proudly present the new AUTHENTIC ARTISANAL FLOUR line ~ flours that combine tradition with quality to deliver the perfect result in every creation.

The new AUTHENTIC ARTISANAL FLOUR line is specially designed to meet the demands of slow-fermentation recipes, offering top-quality flour that supports the dough at every stage of the process. For professional bakers who know that great bread requires time, patience, and exceptional ingredients. Grown from carefully selected, premium-quality grains and stone-milled, our flours give bread a unique texture, depth of flavor, and aromas that fully develop during slow fermentation. They are specially formulated to provide strength, elasticity, and consistency in every batch of dough, ensuring the perfect result every time.

With the AUTHENTIC ARTISANAL FLOUR line, you can create breads and baked goods that stand out for their quality and flavor, satisfying even your most demanding customers. Experience the difference that authenticity makes and craft recipes with taste, texture, and aroma that take us back in time, to an era when everything was made with care and dedication.

Give your customers the bread they deserve, with flour that understands the needs of the professional baker.



Features

WATER ABSORPTION
67 – 70%
BREAD RISING
High
STRENGTH
Medium Strong
ENERGY W
230 – 270 (10E - 4))
PROTEIN
10,5 – 11,5%

BAG
25KG

AUTHENTIC
ARTISANAL FLOUR

MY
LE
MA

Stone-milled flour from selected premium
soft wheat, ideal for slow fermentation

Strenghts

- Good water absorption
- Excellent dough elasticity and strength
- Ideal for slow fermentation (refrigeration)
- Suitable for dough baked in both wood-fired and conventional ovens
- Outstanding final product appearance and flavor
- Perfect for preparations requiring sourdough
- No additives

Benefits for the professional

- Easy to use
- Cost-effective
- Stable production process
- Suitable for both slow fermentation and direct baking

AUTHENTIC
ARTISANAL FLOUR

CHRYSO STA CHY

*Stone-milled flour from selected Greek
hard wheat, suitable for slow fermentation*

Strengths

- Excellent water absorption
- Very good dough elasticity and strength
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Exceptional appearance and taste of the final product with a crispy crust
- Perfect for preparations that require sourdough
- No additives

Benefits for professionals

- Easy to use
- Cost-effective (due to high water absorption)
- Consistent production process
- Ideal both for slow fermentation and direct baking



Features

WATER ABSORPTION
71 - 74%

BREAD RISING
High

STRENGTH
Medium Strong

PROTEIN
11 - 12%

BAG

25KG



Features

WATER ABSORPTION
80 - 83%

BREAD RISING
High

STRENGTH
Medium Strong

PROTEIN
14,5 - 15,5%

BAG

25KG

AUTHENTIC
ARTISANAL FLOUR

EK KAR PO

*Stone-milled rye-wheat flour,
suitable for slow fermentation processes*

Strengths

- Excellent water absorption
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Outstanding appearance and taste of the final product
- Perfect for recipes that require sourdough
- Good volume for slow-fermented rye bread
- No additives

Benefits the professionals

- Easy to use
- Cost-saving
- Consistent performance during production
- Suitable for both slow fermentation and direct baking
- Extended shelf life of finished products
- Ideal for producing and feeding rye sourdough starters

AUTHENTIC
ARTISANAL FLOUR

SPO
RA

*Stone-milled wholemeal flour
from selected soft wheat, suitable for
slow fermentation processes*

Strenghts

- Excellent water absorption
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Excellent appearance and flavor of the final product
- Perfect for preparations requiring sourdough
- Good volume for slow-fermented wholemeal bread
- No additives

Benefits the professionals

- Easy to use
- Cost-effective (good water absorption)
- Consistent production performance
- Ideal for slow fermentation processes
- Extended shelf life of finished products



Features

WATER ABSORPTION
72 – 75%

BREAD RISING
High

STRENGHT
Medium Strong

PROTEIN
13 – 14%

BAG

25KG

*Combine the unique flours from the AUTHENTIC ARTISANAL FLOUR
line with inactive wheat and rye sourdoughs, perfectly suited to impart an
aromatic identity and highlight the rich flavors of your products.*



**LEVAIN
DE BLE**

Inactive Wheat Sourdough

Features

- Ideal for slow fermentation processes
- Perfect balance of acidity and pronounced aromas
- Suitable for use in bread and fine baked goods
- Recommended dosage: 0.5% to 5% 100% clean label

BAG

5KG



**LEVAIN
DE SEIGLE**

Inactive Rye Sourdough

Features

- Ideal for slow fermentation processes
- Perfect balance of acidity and pronounced aromas
- Suitable for use in bread and fine baked goods
- Recommended dosage: 0.5% to 5%
- 100% clean label

BAG

5KG



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