



Bornholm Flour

from A/S Bornholm's Valsemølle, Aakirkeby

Bornholm's Valsemølle combines third-generation flour-milling experience with modern technology to ensure a high level of uniform quality.

Bornholm's easterly location, compared to the rest of Denmark, gives the island a different climate. It has more hours of sunshine, for instance, which also makes it possible to cultivate high-quality bread wheat on this sunny isle. Bornholm's climate also enables the cultivation of unique cereals like durum, spelt and Öland wheat with satisfying results.

A good many flours are available as both organic and conventional varieties (without the use of chemical straw-shortening agents, Roundup pesticide, etc.).

Quality Bornholm flour is available in a number supermarket chains and many speciality shops.



FACTS

1 bag: 1 or 2 kg

1 carton: 6 or 8 bags

1 EURO pallet: 56 and 70 bags, respectively

Shelf life: 6 months

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