



Bornholm Flour

The Isle of Sunshine is well-suited to cultivating grain for making bread, which includes several speciality grains, such as durum and spelt, in addition, of course, to common bread wheat and rye.

Quality has top priority - as flour is more than just flour, after all!

The product range also includes a variety of organic flours, most of which are produced at A/S Bornholms Valsemølle.

Bornholm Spring Wheat Flour

100% spring wheat from Bornholm is a special concept where Bornholm grain is ground and packaged in large quantities at an industrial mill in Jutland. In this way, consumers get excellent quality at very competitive prices. This concept involves only one (large) annual shipment of flour from one year to the next.



FACTS

Bags and sacks of 1, 2, and 25 kg

Shelf life: 6 months