



Andrews Flour Mill

Ambient

Background

Andrews Flour produces flours and wholemeals that have been successful in both the bakery and the kitchen for many years.

Andrews Flour is Northern Ireland's only independent flour milling company. From our base in Belfast, we mill a wide range of premium quality flours and wholemeals for use in both the household and commercial bakery.

With over 290 years of experience behind us, loyal customers, the advantage of a modern mill and the knowledge of what our customers require, have meant continuing success over the years.

The situation today is that Andrews Flour is an independent company solely focused on flour and milling an extensive range of high quality flours.

Product Range

Bakers Flours - Our Bakers Flours are designed to be used in yeast type recipes and the wheat blends include high quality Canadian wheat. Formulating flours such as;

Premium Flour - A high protein flour milled from carefully selected and blended wheats. This is Andrews most popular flour amongst the traditional craft bakers and it has an excellent tolerant ability.

Lever Flour - This is a blended flour which still has a high protein content and has proved extremely successful over the years.

Soft Flours - Soft flour is comparatively low in gluten. It is used for a number of bakery products including soda bread, pastry and some cakes and include:

Early Riser - A patent winters flour milled primarily for the baking of soda bread type products. Carefully selected soft wheats allied with good milling techniques make this flour very popular.

Plain Flour - Plain flour is a flour similar to Earlyriser but without the small inclusion of raising agents. This makes it ideal for customers who require a base flour.

Soda Bread - Similar flour to Earlyriser but various raising agents are added therefore it only requires the addition of milk or buttermilk to begin the baking process.

Self Raising (Morton's) - Our Self Raising Flour is popular and very successful in many self raising recipes.

Wholemeal & Brown Flours

Andrews Wholemeal Flours are designed both for yeasted bread in the plant bakeries but there are also many varieties of soft wholemeals popular in the various wheaten breads including:

Wholemeal No.6

Wholemeal No.5

Wholemeal Special

Wholemeal No.8

Coarse Brown

Malt and Grain

Customers

Retail and foodservice across ROI and GB.

Contact this supplier

- **Felicity McNeice, Sales & Marketing Executive**

Belfast Mills,
Percy Street,
Belfast,
BT13 2HW

[+44 \(0\) 28 90 322451](tel:+442890322451)

[+44 \(0\) 7815 422216](tel:+442890322451)

felicity@andrewsflour.com

Image Gallery



