



Organic Flours

FWP Matthews Ltd is one of the longest established organic flour millers and has been registered with The Soil Association since 1992. We can offer a comprehensive range of high quality organic flours from wheats grown in the UK, carefully blended with those from around the world to fully meet your organic baking needs.



About us



White Flours

Cotswold Organic Premium White

A very strong bakers grade flour with a high protein content.

Cotswold Organic White

A strong bakers grade, white flour which can be used in plant processes as well as traditional breadmaking giving excellent volume and taste. Suitable for baguettes, rolls, levain and traditional loaves.

Traditional Organic White

A general purpose organic flour for the production of pastries, sauces etc.

Cotswold Organic Biscuit

A soft white flour specifically milled from carefully selected organic wheats for biscuit and pastry making processes. Particularly suitable for large scale production.

Organic Self Raising

A self raising for cakes and general use.

Brown Flours

Cotswold Organic Premium Wholemeal

A high quality very strong 100% extraction wholemeal flour.

Cotswold Organic Crunch

A speciality blend of strong white and wholemeal flour, malted wheat flakes, malt and rye flours for bread and rolls.

Organic Stoneground Flour (on request only)

A strong stoneground wholemeal flour milled by traditional methods for excellent taste and texture.

Denotes flours that are made from 100% UK wheat.
*Subject to change depending on UK harvest

French Flours

Bio T65

An excellent all round organic French bread flour.

Farine Bio T80

An organic flour for bloomers, rolls or baguettes.

Other Flours

Light Organic Rye

Light rye flour with an ash figure of approximately 0.85.

Dark Organic Rye

A quality flour to produce all types of rye breads.

Organic Wholemeal Spelt

A brown flour, rich in nutrients with a slightly nutty taste suitable for those with special dietary needs.

Organic White Spelt

A white flour, rich in nutrients with a slightly nutty taste suitable for those with special dietary needs.

Pre-Packed Flour

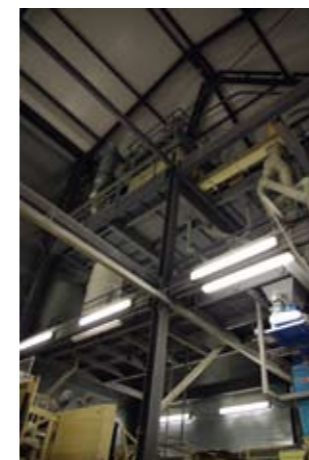
Our range of pre packed flours come in 5 x 1.5kg, 5 x 1kg or one 7.5kg bag with handle.



Blending Plant

FWP Matthews Ltd have recently invested in a new blending and packing facility. We not only blend our own products on site but are also able to create bespoke flour based products quickly and cost effectively with relatively low minimum volumes. On site is also a new fully fitted test bakery that can be used as part of your product development.

If you would like us to quote for mixes that you currently use or are looking at developing new lines please give us a call.



Paul Matthews

Paul Matthews
Joint Managing Director



Graham Matthews

Graham Matthews
Joint Managing Director

- Independent, family owned business established in the 1860's and milling in Shipton under Wychwood since 1912. The business is run by the great, great grandsons of Frederick Matthews, the original founder of the company.
- Specialist miller and importer of high quality flours.
- Comprehensive range of conventional, organic and French flours.
- Approved supplier to major UK food companies.
- Soil Association and British Retail Consortium certified.
- Regular deliveries throughout the UK in our own lorries, from 1kg to 28 tonne bulk tanker loads.

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FWP MATTHEWS LTD

The Cotswold Flour Millers

www.fwpmatthews.co.uk



Continental Products

Danish Flours

Pasco Soft Kernel

Just add yeast and water to make an authentic Danish loaf. Excellent for sandwiches. Contains wheat flakes, sunflower and linseeds and some rye sourdough.

Speciality

Naver Soured Kernel

A sour dough with pre-soaked rye kernels. Add to your usual flour as the basis for delicious rye breads or plain white breads. Ready when you are, not when it is.

Naver Sur

A plain sour dough, the basis for delicious rye breads or plain white breads. Convenient and ready when you are not when it is.

Both Naver products are in 20kg buckets this product can be stored ambient for up to 6 months unopened or in the fridge.

Segalis

Flattened rye seeds to top breads.

Italian Flours

Ciabatta Rustica

Authentic high-protein Italian flour for ciabatta, foccacia and other Italian artisan breads.

Coarse Durum Semolina

100% durum wheat for pasta making or traditional bread making adding colour and texture

OO

Authentic multi-purpose Italian flour for fresh pasta, pizza and grissini.



Cotswold Flours

Situated on the edge of the beautiful Cotswold Hills in the charming village of Shipton under Wychwood, our mill produces a comprehensive range of high quality flours from careful blends of locally grown English wheats together with those from the rest of the World.



French Flours

Authentic French flours milled by Grand Moulins de Paris, Euromill Nord in Reims and others to bring a genuine French flavour to bakers and chefs in the UK. Grand Moulins de Paris and Euromill Nord are part of the Nutrixo Group, a major French cereals company.



White Flours

Wychwood

Our 'top of the range' strong, white flour with a high percentage of imported wheat in the grist. Suitable for slower, traditional methods. A must for the discerning craft baker!

Churchill

A strong bakers grade, white flour from a careful blend of local wheat and high protein imported wheat. Ideal for traditional methods.

Windrush*

A strong bakers grade, white flour suitable for bread and rolls.

A good, all-round flour for a range of products. (Called Bakers White in pre-packed range).

Evenlode*

A bakers grade, white flour suitable for faster, modern methods.

Barrington*

A general bread making white flour, blended from British wheats.

Rollright Plain*

Plain white flour for pastry and general use.

Rollright Self-Raising*

Plain, white self-raising flour for general use.

Ascott*

A short crust pastry flour from a select blend of British wheats.

Heat Treated Cake

A general purpose, heat treated high ratio cake flour ideal for sponges, madeira and genoese.

Nutri Gold

A premium white flour with added aleurone, ideal for children as it has wholegrain goodness without the bits or dark colour.

Brown Flours

Cotswold Farmhouse Wholemeal

A premium grade, 100% extraction wholemeal flour with an exceptionally high protein level.

Coarse Brown

A strong bakers' brown flour with added bran for a richer texture and flavour.

Cotswold Crunch (Dark)

The connoisseurs blend of strong white flour, malt flour, malted wheat flakes and rye flour for bread and rolls.

Cotswold Crunch (Light)

A blend of strong white flour, malt flour and malted wheat flakes for bread and rolls.

Cotswold Eight Grain

A special blend of strong white flour, flakes and seeds for a full flavour and high fibre product.

Stoneground Wholemeal Flour

A strong stoneground wholemeal flour milled by traditional methods for excellent taste and texture.

Spelt (white)

An ancient grain excellent for those with special dietary needs as can be easier to digest. Ideal for all white breads, cakes and any culinary use.

An alternative to organic spelt for cost effective results.

Spelt (wholemeal)

An ancient grain excellent for those with special dietary needs as can be easier to digest. Ideal for all wholemeal breads, cakes and any culinary use.

An alternative to organic spelt for cost effective results.

Other Products

Matthews Bread Improver

An excellent improver for consistent results.

Maizebite

A pastry flour with added maize flour for a lovely colour and crisp texture.

Buckwheat

A naturally gluten free flour for blinis, pancakes and other products.

Gluten Free (brown and white)

A mixture of gluten free ingredients suitable for using in your bread machine or for making bread by hand. For those with special dietary needs.

Malt Flour

A concentrate to be added to any flour for a lovely malty taste.

Malted Wheat Flakes

Gives great taste and texture for bread and rolls.

Rice Cones

Ground rice for toppings and other culinary uses.

100% Dark Rye

A rye flour for authentic tasting breads.

100% Light Rye

A rye flour for a lighter rye loaf.

100% Rye Mix

An easily-produced, authentic 100% rye bread, rich in colour, with a traditional full flavour and an excellent shelf life.

Scone Mix

A quality mix that produces consistent tasty results.

French Bread Flours

Or T55

A traditional French bread flour especially suited to artisan processes. (Fleur de Lys in pre packed range).

Roi Arthur T55

A strong French baguette flour. The high protein giving more volume and water absorption. Contains ascorbic acid.

Gold T65

A French breadmaking flour more suited to modern processes, especially part-bake.

Campaillette Grand Siecle T65

A traditional French flour for producing old fashioned long fermentation and open texture baguettes and rolls.

Campaillette des Champs T65

For baguettes, petit pain and rolls, with a nice crust and aerated creamy crumb.

Nutri-OR

Makes ideal products for children as it includes wholegrain goodness without the bits or dark colour.

De Meule T85

An off-white stoneground wheat flour suitable for traditional breads and pain au levain.

De Meule T150

A wholemeal stoneground wheat flour giving greater texture and flavour to traditional breads such as Pain de Campagne.

French Patisserie Flours

Violette T45

A strong French flour ideal for croissant, pain au chocolat, pain aux raisins, brioche and puff pastry. (Fleur de Lys in pre packed range.)

Gruau Vert T45

Very good for brioche, croissant and viennoiserie (stronger than T45 Violette).

Gruau Rouge T45

For recipes containing lots of butter and sugar. Has a high protein percentage. Ideal for brioche, choux paste or tined bread.

Puff Pastry Flour FT050

A specialist flour for puff pastry.

Blanche T55

Ideal for genoise, tarts, choux pastry, biscuits and sauces.

Ruban Brun T150

Soft wholemeal flour for pastries.

Grenat

A blended flour specially formulated for the production of croissant and Danish pastry. Performs at its best when used to produce pre-proved frozen process using an automated process.

Pain Complet

For wholemeal breads, light and well developed. Good shelf-life. Easy and fast to produce.

Pain de Campagne

Contains a natural rye sourdough for traditional country bread with delicious flavour and long shelf life.

Pain Paysan

Wholemeal flour with wheatgerm and added natural sourdough to give a rustic and tasty farmers bread flavour.

Campaillou

Secret combination of wheat flour, rye flour and rye sourdough for a distinctive Levain taste.

Campagrain

Authentic French bread flour mix with a blend of five flours and four seeds giving a light texture and crustiness. Ideal for boules and baguettes.

Pain 5 Cereales

A subtle blend of wheat, rye, rice, oats and barley, enriched with wheatgerm. Gives a smooth texture speckled with bran.

Pain du Midi

Ideal for tasty sandwiches and soft rolls. Contains dried tomato and aromatics herbs to remind you of the South of France.

Mixes

Baguette Mix

Very easy to use, just add yeast and water for superior flavour with a thin crispy crust.

Croissant Mix

Simple to use, just add yeast and water for authentic French croissant and Danish.

Brioche Mix

For easy production of authentic French brioche. 20% pure butter.

Pain du Seigle

A rye bread mix that includes wheat flour.

Pre-Packed Flour

Our range of pre packed flours come in 5 x 1.5kg, 5 x 1kg or one 7.5kg bag with handle.



Other Flours

De Seigle T85

100% light rye flour.

De Seigle T130

100% medium rye flour.

De Seigle T170

100% dark rye flour.

Pain de Seigle Noir

For rye connoisseurs produces a bread with a brown crumb that will release every flavour of rye with a nice little acidity.

Seigle Bavaois

78% rye flour and a deactivated rye sourdough. Gives a rye bread with a good volume, dark crumb and a slightly acid flavour.

Moul-Bie Gourmet



The Moul Bie Gourmet range is an exclusive range of three flours that are milled under licence by FWP Matthews Ltd.

French Bread Making Flour

A strong flour made with French wheat for traditional baguettes.

French Soft Patisserie Flour

A flour for genoise, tarts, choux pastry, biscuits and sauces.

French Strong Patisserie Flour

A strong flour ideal for croissant, pain au chocolat, pain aux raisin, brioche and puff pastry.

Improvers

Sprint

Multi-purpose improver.

Tempo Improver

Ideal improver to have regular and well developed products. Works well with many process

Patisserie

Neigedecor

Excellent, freeze stable icing sugar to decorate patisserie products without melting.

Super Crème Patisseriere

Forms a light and smooth sweet cream to which flavours such as chocolate and coffee can be added. Mix with fresh cream to produce a superb mousseline.

Bechamel

Add only water to this mix for the perfect béchamel sauce. Ideal in pies and pastries.

Campania



The Campana range has been specially created to easily produce a complete range of artisan continental brands and snacks.

By using just three concentrates, varying the process from no time to long fermentation and usage levels from 15% – 100%, 35 different products can be made. Milled under licence by FWP Matthews Ltd

Campania Rustica

A concentrate for traditional sour dough breads.

Campania Multicereal

A concentrate for traditional seeded breads.

Campania Paysan

A concentrate for farmers style bread.

Banette



The leading brand for the artisan baker. Created in 1981 Banette quickly established itself as the benchmarked brand for the French artisan baker boasting high customer recognition. Join our network and become an exclusive Banette licence holder.

- Banette branding
- Production of flours and mixes under licence
- Banette retail concept from stand alone branded displays to fully fitted outlets
- Marketing support
- Technical assistance and training

Ronde des Pains



Ronde des Pains is a unique concept from product development, through merchandising and retail promotion, exclusively for the craft trade. On becoming a member you will receive:

- Local exclusivity
- Technical assistance
- Full backup for process and product development
- Staff training
- Point of sale material and merchandising equipment