

STARTER KIT OFFER
 600 gr Fresh Sourdough Starter
 600 gr flour Refreshing bag
<https://www.peber.co.uk/store/>

ARTISAN BOULANGER

Baking real artisan sourdough bread
 "Flour, Water, Salt, Time."

2.5 kg Bags of Ready Mixes
flours designed by Peber
<https://www.peber.co.uk/>


all links to the breads leading to flours

SOURDOUGH STARTER

Peber Limited
 UNIT 4, CORNWALL BUSINESS PARK WEST
 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

600 gr



Starter Ingredients:
 Peber Seigle de Margeride
 Rye Mix T130. Refresh min twice
 pw & keep it under refrigeration.
 Before using within 4 hours in bread
 dough mixing refresh 1-1-1 (equal
 amount of 1 starter - 1 Mix - 1 water).

First Made: May 1992
 To use in bread making

A Recipe for success

- Bake at Home or for your business -
 Be healthier with Sourdough Bread &
 Save ££ in average 60% based on our RRP



Your own Signature Bread
 Pe-Mix Flour Blend for Sourdough




Peber Starter Kit Initial Offer

WHITE BREAD

Peber Limited
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email@peber.co.uk
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2500 gr



Flour Mix Ingredients:
 Rouge et Or Premium T65,
 -Humidity < 15.5% - Protein: > 11g
 -Ash content: 0.62% to 0.75%
 -Hagberg falling number: > 250 s

Use by 09/2027


5 065019 057051

CHESTNUT BREAD

Peber Limited
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 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Rouge & Or T65 Wheat,
 Chestnut flour & pieces + Figs,
 Rye, Hazelnuts
 -Humidity < 15.5% - Protein: > 13g
 -Ash content: 0.62% to 0.75%
 -Hagberg falling number: > 250 s

Use by 02/2027


5 065019 057099

PROVENCAL LAVENDER

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
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email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 -Delivered with side Lavender 50 gr
 enough to make 5 kg dough
 Wheat T65 -Organic Khorasan T110
 -Humidity < 15.5% - Protein: > 14g
 -Ash content: 0.75% to 0.90%
 -Hagberg falling number: > 275 s

Use by 09/2027


5 065019 057143

MEULE DE FRANCE

Peber Limited
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email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Poulard T110, Meule T80
 Organic Khorasan T110
 -Humidity < 15.5% - Protein: > 13.5g
 -Ash content: 0.62% to 0.90%
 -Hagberg falling number: > 275 s

Use by 09/2027

5 065019 057006

FLOUR FOR STARTER

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Mix Seigle de Margeride T130
 -Humidity < 14% - Protein: > 7.3g
 -Ash content: 1.30%
 -Hagberg falling number: > 230 s
 Use if possible, always Seigle de
 Margeride to refresh Peber's Starter

Use by 09/2027


5 065019 057075

PAIN DES FLEURS

Peber Limited
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 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Poulard T110 - Khorasan T110
 Meule T80 - Spelt T110
 -Humidity < 15.5% - Protein: > 14.5g
 -Ash content: 0.75% to 0.90%
 -Hagberg falling number: > 285 s

Use by 09/2027


5 065019 057532

PARISIEN GRANARY

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Meule T80 - Seeds separate
 Rouge & Or T65
 -Humidity < 15.5% - Protein: > 13.5g
 -Ash content: 0.62% to 0.90%
 -Hagberg falling number: > 275 s

Use by 09/2027


5 065019 057082

PAIN COMPLET

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Complet T150
 Meule T80
 -Humidity < 14.5% - Protein: > 12.5g
 -Ash content: 1.40%
 -Hagberg falling number: > 255 s

Use by 09/2027


5 065019 057044

SOURDOUGH PIZZA

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Starter Ingredients:
 Peber Rye Mix T130, T65
 Rouge & Or, "00" Flour Italian.
 Protein 12,8 - Energy 1500 kj

Always make your dough a minimum
 of 24 hours before use

A Recipe for success

Use by 09/2027

5 065019 057150

DINKELBROT RYE

Peber Limited
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 COSSINGTON, LEICESTERSHIRE LE12 7JG
 Telephone: 0153046214

email@peber.co.uk
 www.Peber.co.uk

2500 gr



Flour Mix Ingredients:
 Rye T130, Meule T110,
 Organic Spelt T110
 -Humidity < 14% - Protein: > 7.3g
 -Ash content: 1.20% to 1.50%
 -Hagberg falling number: > 230 s

Use by 09/2027

5 065019 057181





Based in Scorrier, Cornwall, UK



Meet the Founders



Bonjour Chef,

Located in the heart of Scorrier, Cornwall, Peber's Bakery is a family-owned artisan bakery committed to producing high-quality breads, pastries, and a selection of wholesome baked goods. Our products are crafted with care, using traditional baking techniques and carefully selected ingredients to ensure authenticity and consistency.



Single stone-milled flours are crafted using traditional millstones rather than industrial steel rollers, preserving the grain's natural oils, germ, and deep flavour profile.



Peber is the Exclusive UK distributor of :

<https://moulins-antoine.fr/>

The Premium French Miller

We are pleased to present our range of flours, available in 2.5 kg bags and offered either as ready-to-use baking mixes or as individual flour varieties, designed to meet the requirements of both professional and artisan bakers.

We would be delighted to share our passion for quality baking and look forward to the opportunity of working with you.

*Yours sincerely,
Julie & François*



All in 40 x 25 kg bags
Imported from France per pallets
<https://www.peber.co.uk/flour/>

Or repacked in the UK in 2.5 kg

Peber Limited
UNIT 4 - CORNWALL BUSINESS PARK WEST SCORRIER - REDRUTH - TR16 5FG
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