

CARRS\_BREADMAKER\_WHOLEMEAL\_FLOUR\_500gKG

**MILLED ON  
THE SOLWAY FIRTH**

Pioneering miller and baker  
Jonathan Dodgson Carr was determined  
to mill the finest flour to bake his famous biscuits.

With the same dedication, the Carr family  
built a mill overlooking the Solway Firth at  
Silloth on the Cumbrian coast to handle  
quality wheat from around the globe.

Like our founder J D Carr, we work with  
growers worldwide to source the best wheat  
to mill our flour that's tried and trusted by  
Britain's best bakers.



**OUR MILLER'S PROMISE**

We mill each grain with care to achieve  
its fullest baking potential. We don't add  
enzymes or improvers so our flour is  
naturally as good as it can be.

We've been milling this way for more  
than 175 years so we know a thing or  
two about what bakers need...

...that's our promise: to mill the finest  
flour to help you make your own  
**great baking moments.**



**CARR'S**

• MAKING GREAT BAKING MOMENTS •

*Breadmaker*  
**WHOLEMEAL**

PREMIUM BREAD MIX FOR  
AUTOMATIC BREADMAKERS



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**NUTRITION INFORMATION**

Typical values	per 100g
Energy	1329kJ 313kcal
Fat	2.1g
of which saturates	0.5g
Carbohydrate	59.0g
of which sugars	5.0g
Dietary Fibre	8.5g
Protein	14.6g
Salt	1.94g

Ingredients: Wholemeal **Wheat** Flour, Sugar,  
Salt, Dried Yeast.

**Allergy Advice:** For allergens, including cereals  
containing gluten, see ingredients in **bold**.

Store in a cool, dry place.  
Best before end date: see top of pack.

**500g**

[www.carrsfLOUR.co.uk](http://www.carrsfLOUR.co.uk)

Milled in the UK by Carr's Flour Mills Limited,  
Solway Mills, Silloth, Cumbria CA7 4AJ

**MAKE THE PERFECT LOAF**  
IN A BREADMAKER

*Large Wholemeal Loaf*

<b>500g</b> (1 Packet) <b>Carr's Breadmaker Wholemeal*</b>	<b>25g</b> (a large knob) <b>Butter or Vegetable Fat 350ml Water</b>
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\* Carr's Breadmaker Blend includes Flour, Sugar,  
Salt and Dried Yeast.

METHOD FOR BREADMAKERS

Add the ingredients to the breadmaker pan in the order  
listed in the breadmaker instruction book and then  
follow the manufacturers' instructions.

We recommend setting your machine to the  
wholemeal/whole wheat setting, large loaf, medium crust.

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See our recipes and baking advice online at  
[www.carrsfLOUR.co.uk](http://www.carrsfLOUR.co.uk) or call our helpline **016973 33715**

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284 mm