



Talmélia

by Alma Pro



JANUS 2022

MELIA

Flour Mills



**MADE IN
FRANCE**

Transform your bakery into a place of authenticity and excellence!



With the MELIA Flour Mill, you do much more than just need the dough, you create a unique taste experience for your customers, while highlighting your craftsmanship.

Fresh Flours, Uniques Flavors

You can highlight freshly milled flours that reveal the unique taste of each cereal. Each bread becomes a symphony of flavors, capturing the pure essence of the grains.



Unlimited Creativity

By using freshly milled flours, you can multiply your creativity. Explore an infinite palette of textures and flavors, offering your customers a variety of breads that will delight their taste buds.

Authenticity and Transparency

Proudly communicate to your customers about the authenticity of your flours. Show them that you use quality ingredients sourced from a complete supply chain, from grain to bread. Create a strong bond of trust with your clientele.



Aromatic Power

Like coffee, cereals react spectacularly into freshly milled flour. Aromas are more intense, giving your breads an incomparable olfactory richness.

More Active Leavens

Leavens become 4 times more active with freshly milled flours. This results in better fermentation and an aerated crumb.



Unique Connection with the Terroir

By incorporating fresh flours, you create a unique bread intimately linked to its terroir. Each bite tells the story of the fields, the sun, and the passion you invest in your craft. While preserving the consistency of your bread-making, you offer your customers an authentic and unforgettable experience every time.

With the MELIA flour mill, your bakery becomes the temple of taste and authenticity. Choose excellence, creativity, and tradition. Turn each bite into a sensory experience and each customer into a loyal fan of your art.

**Make bread that tells a story.
Choose MELIA Mills.**

Performance

Throughput of up to 50 kg/h depending on the mill

Versatility

Suitable for all types of cereals and pulses (wheat, lentils, spelt, barley, rye, etc.)

Energy Efficiency

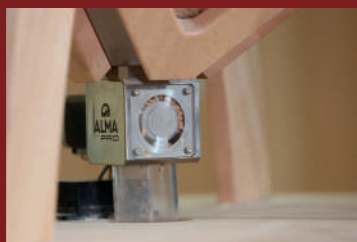
Thanks to its patented direct transmission, the MELIA range has been designed with energy efficiency in mind.

Aesthetics & Sound comfort

- Design combining wood, stone, and stainless steel from in France
- Transparency of the casing to observe the grinding process
- Possibility to work below 60 dB depending on driving

Production control

- Management of rotational speed
- Optimization of flour heating
- Micrometric spacing of the grinding stones
- No additional pressure on the process
- Adjustable temperature control
- Temperature setting for cold extraction
- Regulated and patented grain flow management
- Precise and patented elevation of the grinding stone
- Ergonomic control panel for repeatability



MELIA 30



MELIA 50



MELIA 70

MELIA
Range

Contact

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