



**ASTREÏA**  
L'AUTHENTIQUE MOULIN



# A Philosophy

Excellence from Grains to Bread

Whether you are a Baker, an Artisan Baker  
Cereal maker, Peasant baker, Pizza maker,  
Pasta maker, Biscuits maker, Miller  
we have developed a Astrié's stone mill  
adapted to your needs  
to grind exceptional flour,  
reflection of your work quality!

# Table of contents

**OUR STORY**

4

**OUR MISSION**

8

**OUR VISION**

10

**OUR ASTREÏA'S STONE MILLS**

12

**BAKERY'S STONE MILL**

14

**THE AUTHENTIC STONE MILL 50CM**

18

**THE AUTHENTIC STONE MILL 100CM**

22

**OUR DESIGN OFFICE**

26

**OUR WORKSHOP & TEAM**

28

**OUR SUPPORT**

30



# In the beginning ...

## Rural world's autonomy

*In a constantly changing world, it is often complicated to make choices both in accordance with our vision and values, but also profitable for our activity.*

*With a Business School diploma and a early career opened to international, it became obvious for me to return to French land, earth of my childhood, strongly anchored since always in a peasant family history. Marked by a difficult observation of a suffering agricultural world, I have chosen to embark on this adventure, determined to carry out the mission for which I have always been committed: Giving back to the rural world its autonomy, legitimacy and labor's result.*

*It was then with passion and devotion that I became Peasant Baker. Following a great meeting with Astrié's brothers, I started manufacturing stone mills of a new kind. Just like them, I was driven by a desire to allow as many people as possible to have access to quality, healthy, nutritious and digestible flour, as well as fair remuneration for all. This life project has grown significantly since, with Astréïa's company creation, which embodies this vision ...*

*Jean-Marie Ximena*

# A complementary vision

A family business



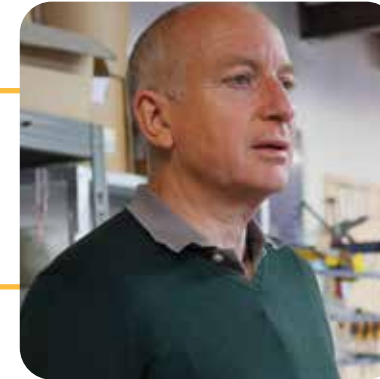
**Jean-Marie Ximena**  
Founder / Co-Director

Jean-Marie started building electric stone mills in 2014, supported by André and Pierre Astrié. Owner of his cereal farm and bakery, his field expertise allows him to support his customers and employees on a daily involvement. His willingness to share this know-how and his experience is at the Astréïa's creation origin.

A world vision that drives him to work every day in order to offer a useful and healthy product, which allows both farmers to live by their work, but also for everyone to have access to excellent flour ...



**ASTREÏA**  
L'AUTHENTIQUE MOULIN



**Philippe Ximena**  
Co-Director

Company founder and CEO of his own structure named Solembra, Philippe joined the great adventure of Astréïa's mills, 2 years later, as co-Director. Planning, structuring, growing, managing teams, meeting partners, he brings to the company his experience and skills in business management.

In search of a meaningful professional mission and in order to restore value to artisanal know-how, he finds in Astréïa Company something to enhance this commitment. Today, he takes care of the business' strategic part.

# Story of a meeting

## Astrié's brothers



*During his installation's reflection as a Peasant baker and guided by his desire to offer «good» bread in every sense of the word, question of mill's choice was fundamental ... looking for a qualitative and reliable tool, on which you can count on a daily basis, and to manufacture a good flour matching its cereals' quality grown on his farm.*

*During this time, his meeting with Astrié's brothers, inventors of the Mill bearing their name, was a decisive turning point in its history. André & Pierre Astrié, two autodidacts, who at their garage's back have worked for nearly forty years to develop an exceptional mill. A real technological breakthrough, which they did not wish to patent.*

*How is this mill unique? The innovation consists in design and development of a springloaded system concerning the rotating millstone: an ingenious combination of two springs allows to control force exerted by the grinding upwards, and to precisely adjust gap between the two millstones. A technical specificity allows wheat to be delicately unrolled, without crushing it, as all other existing mills do.*

***Stone milled flour is the complete reflection of grain's nutritional benefits.***

**"THE ASTRIE BROTHERS' MEETING, THE START OF MY PROFESSIONAL MISSION"**



# ASTRIE'S STONE MILL

A major innovation brought up to date



**A Micrometric distance's adjustment** between grindstones provides a quality and finesse which makes Astrié's flour unique.

**A 80% extraction rate in a single pass:** obtaining a non-heated nor oxidized flour, keeping all its properties.

**A natural millstone made of Sidobre's Granite** (Tarn, France), robust and efficient, cut in furrows to accompany action of «unfolded» wheat grain.

A reliable and precise **supply system**.

A **sieving achieved by a vibration system** allowing to obtain a homogeneous flour while retaining the germ.



# OUR MISSION

Eat Better & Healthy

Astréia's flour coming out from our mills is non-heated nor oxidized and **guarantees a 100% conservation of all your wheat or grain has to offer.**

***A truly local product.***

The mill cannot transform poor quality raw material into exceptional flour. It is therefore imperative to cultivate the grain on living soil.

We support you in this process to allow you to cultivate or select the «right» grain to grind in order to enhance your work.

We also provide you with complementary quality material, such as our Wheat Brush. It will allow you to carry out a thorough wheat grains' cleaning to facilitate your mill's work, but also to obtain an even higher quality flour.

*"A unique flour containing all grain's nutritional contributions"*





*Healthy, digestible and nutritious flour*

OUR MISSION

Unlike traditional stone mills crushing grain, millstones of our ASTREiA stone mills rotate more slowly and gently unfolded grain with an extraction rate of 80% in a single pass.

It allows to:

- preserve gluten-starch bonds to promote gluten network and facilitate baker's work
- make nice breads and honeycombed cakes on sourdough fermentation
- incorporate germ into grain's kernel (100% preserved)
- incorporate all grain's protein bases located in the shell's reverse side

***A soft flour to work with, digestible, promoting a sourdough bread-making, nutritious, which gives a taste of yesteryear and authentic flavors.***

# Why choose Astréïa ?

All our French know-how at your service



**ASTREÏA**  
L'AUTHENTIQUE MOULIN



- 1 — Respect of André and Pierre Astrié's invention
- 2 — The most performant stone mill on the market (with an extraction rate of 80% in one milling pass), reliable and robust
- 3 — To obtain flour quality worthy of a local produce standard, healthy, nutritious & digestible, a true reflection of the ground grain
- 4 — To work and benefit from advices and support of a motivated and professional team, attentive and expert on products it designs and manufactures in its workshop with a responsive after-sales service
- 5 — French producer for a controlled quality from A to Z and ever shorter lead times
- 6 — Our ability to answer to your personalized and specific projects with our design office (implementation study)
- 7 — Experience & training's sharing on the entire grain to bread industry, to allow you to enhance your work and make your business profitable

# OUR COMMITMENTS

Quality, authenticity and transparency



OUR VISION



An Astrié's mill compliant with **safety and food-contact standards**.

**Qualified and experienced professionals** in carpentry, bakery, field crops, mechanics, engineering, design techniques and fabrication.

**A moral commitment for people and the environment** : our employees build the mill from A to Z in France, there is no outsourcing. A unique mill numbered, traceable and signed and a support all the way.

**A support to cereal producers, bakers, millers** facing a growing demand of organic products.

An **educational process** in your shop or workshop to teach customers how the mill works. It will allow you **to communicate on your work's quality** (transparent vat covering the runner stone, transparent rotary sifting chamber and hopper).



# Astréia's stone mill

The ASTREÏA stone mill is a professional mill designed and optimized for professionals

Grain is not grounded and crushed but thinly “unfolded”, a process to preserve all nutritional qualities and starch-gluten’s links for bread making: flour is the complete reflection of the grain.

Quality and Finesse of the grinding with an extraction rate of 80% in a single milling pass (a non-heated nor oxidized flour).

A high quality flour with a strong added value.

Products have an unmatched taste that customers remember: they feel like they are eating yesteryear’s bread, pasta or cookies.

An electric mill with little electronics (SLOWTECH): elements are mechanical, simple and robust with 2 adjustments.

Real differentiating factor in your shop or farm: customers like to see the mill in operation, learn in a moment shared.

It offers the possibility of making different flours with a single Astréia mill, just by changing your sieves or your cereals / legumes.



# Which mill for you ?

A complete tool adapted to all your needs

Baker  
Artisan Baker  
Pizza maker  
Pasta maker, Biscuits maker

INCREASE YOUR TURNOVER  
WITH AN ANIMATION  
AT YOUR POINT OF SALE

BAKERY'S  
STONE MILL



Cereal maker  
Peasant Baker  
Pizza maker  
Pasta maker, Biscuits maker

ENHANCE & MAXIMIZE YOUR PRODUCTION  
WORK <50 FLOUR'S TONS / YEAR

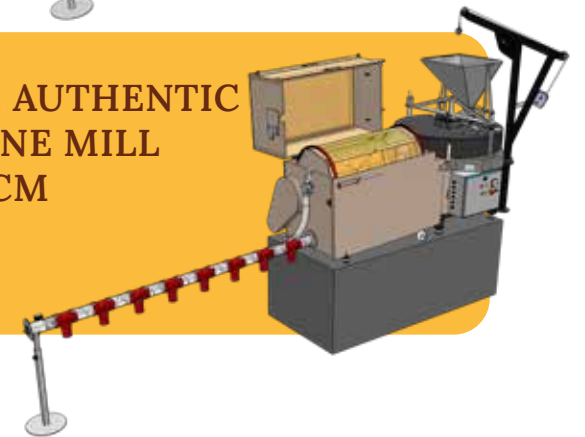
THE AUTHENTIC  
STONE MILL  
50CM



Cereal maker  
Miller

DIVERSIFY YOUR OFFER & DIFFERENTIATE  
YOURSELF WITH A HIGH ADDED VALUE  
FLOUR > 50 FLOUR'S TONS / YEAR

THE AUTHENTIC  
STONE MILL  
100CM



OUR ASTREIA'S STONE MILLS



# Are you a baker? Artisan baker?

Why an Astréïa's stone mill in your shop?

- Create an animation in your bakery with a transparent authentic stone mill
- Differentiate yourself from competitors and communicate on your work's quality by promoting your craftsmanship
- A profitable bakery meeting new customer expectations with excellent quality, digestible, healthy and nutritious bread
- Control the entire chain from wheat to bread to provide your customers raw materials' traceability
- Work with better quality flour, good for your health





INCREASE YOUR TURNOVER WITH AN  
ANIMATION AT YOUR POINT OF SALE

## A stone mill in your bakery

A simple mill with a compact  
design 1m<sup>2</sup>

An authentic educational mill with  
full transparency

Designed & studied for you by our  
design office

Bread making training with  
ASTREÏA's flour

A real  
communication tool  
to highlight  
your know-how  
in your point of sale.



## Bakery's mill ML 50B

**Yield: 17 kilos of integral flour per hour.**

Sieving in option to produce flours equivalent to T80, T110 and T130.

Transparent hopper, vat (covering the runner stone) and spout to see the mill's operation and grain's transformation into flour.





## Standards

Compliance with food standards  
Compliance with hygiene and safety standards  
Total respect of André and Pierre Astrié's process

## Flow & Yield

The hopper can store 100 kilos of wheat  
17 kg Flow rate of wholemeal flour / hour  
One-handed adjustable flow rate using a flow lever  
Automatic stops when the hopper is empty and flour bag is full

## Technical characteristics

Weight about 250 kilos for empty mill  
Stonemills diameter 50 cm  
Dimensions: length 112cm / height 182cm / width 105 cm  
Comfortable sound volume: approx.75 dB (A)  
Electric flour mill supplied with 400V three-phase in standard version with a rotation speed of 1500rpm  
Allow you to grind all types of sufficiently dry seeds (around 14% humidity): soft wheat, durum wheat, buckwheat, husked spelled, rice, corn, rye, spent grain, kamut, quinoa, legumes, etc.

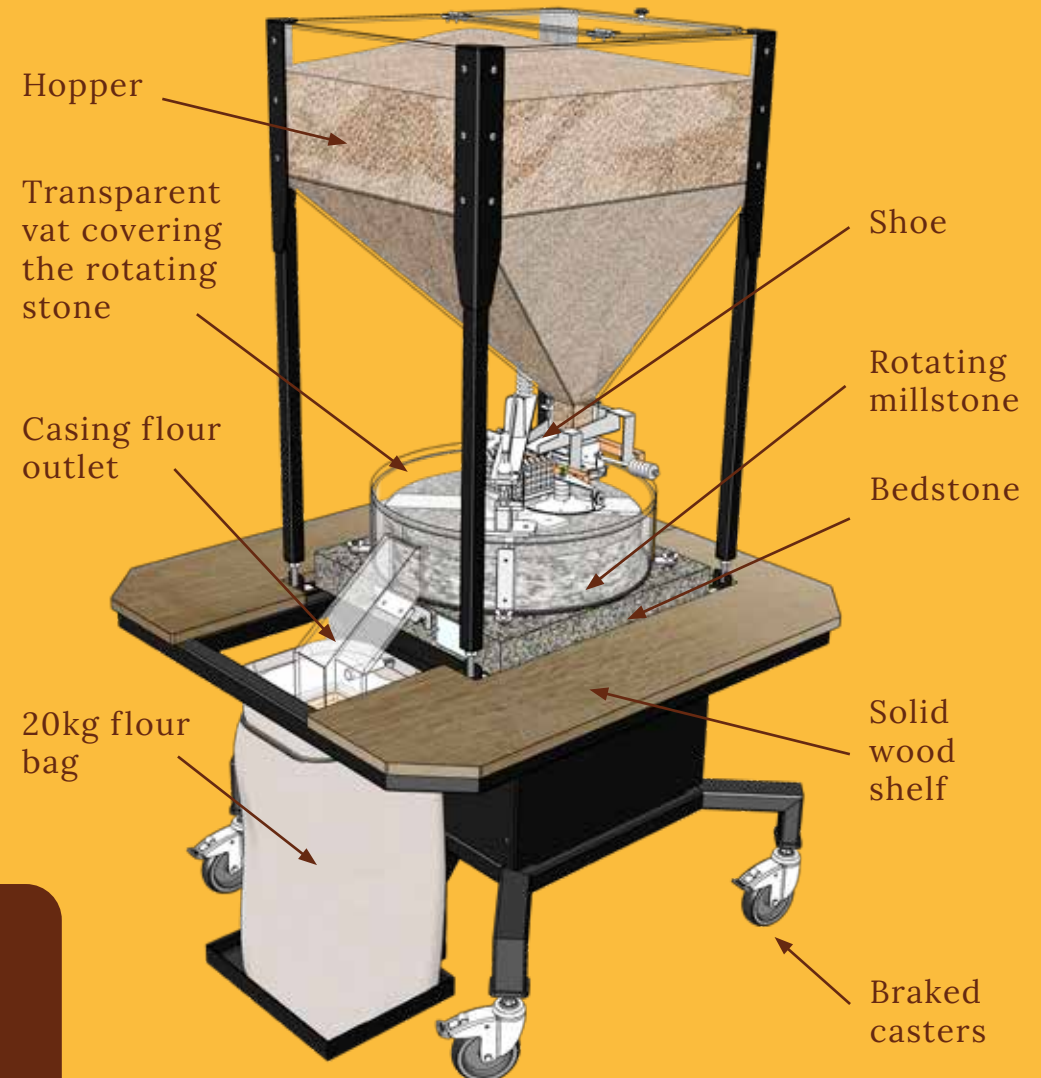
## Design & materials' origin

Granite stones from Sidobre (Tarn, 81 France)  
Mechanically welded chassis  
French artisanal manufacture in Ain (01)

## Mill's specificities

A small footprint (about 1m<sup>2</sup>)  
A mill meeting in-store safety standards  
Authentic design and possible customization

## Technical specifications



BAKERY'S STONE MILL





# Are you a cereal maker? Peasant baker?

Why an Astréïa stone mill in your farm?

- Enhance your cereal production with exceptional flour by making a high-end, digestible flour that retains cereal's maximum nutritional value (proteins, fibers, minerals)
- Profitable diversification of your activity by becoming autonomous thanks to your stone mill with the best extraction rate in a single pass (80%)
- Benefit from our expertise on the entire grain to bread sector through our support on profitable cereal production (organic), flour's transformation with your mill, transformation into finished product (bread making) and sale

A photograph of a person's hands holding a large quantity of wheat grains. The hands are positioned in the center of the frame, with the grains falling from the top hand into the bottom hand. The background is a soft-focus field of wheat under a warm, golden light, suggesting a sunset or sunrise. A large yellow triangle is overlaid on the left side of the image, containing text.

ENHANCE & MAXIMIZE YOUR PRODUCTION

## A mill in your farm

A simple & accessible tool to facilitate daily life and peasant autonomy

Tailor-made support & advice to make your business profitable

A quality flour with high added value

Diversification to promote your know-how & educate

THE AUTHENTIC STONE MILL 50CM



## Estimated yield

### DAILY

Up to 300kg of flour / 24h

### MONTHLY

Up to 6T of flour / 5 full days per week

## The authentic stone mill 50cm ML 50

**Yield : 15 kilos of flour per hour.**

«Standard» complete mill is delivered with a rotary sifting chamber, a 300 $\mu$  mesh sieve (T80 equiv. flour) and a shovel to extract flour.

A single mill for several flours and semolina: Sieve in 250 $\mu$  (equiv. T65) / 300 $\mu$  (equiv. T80) / 470 $\mu$  (equiv. T110) / 600 $\mu$  (equiv. T130) / 800 $\mu$  (equiv. T150) / Semolina with additional sieve tailor-made.





## Standards

Compliance with food standards  
Compliance with hygiene and safety standards  
Total respect of André and Pierre Astrié's process

## Flow & Yield

The hopper can store between 45 and 50 kilos of wheat  
Yield : 15kg of flour per hour  
Rotary sifting chamber capacity : 70kg  
One-handed adjustable flow rate using a flow lever  
Automatic stops when the hopper is empty and flour bag is full

## Technical characteristics

Weight about 300 kilos for empty mill

**Stonemill diameter 50 cm**

**Dimensions: length 190cm (370cm with bagging system) / height 150cm / width 90 cm**

Electric flour mill supplied with 400V three-phase / 1,2 in standard version / electrical cabinet to CE standards / rotation speed of 1500rpmW

Allow you to grind all types of sufficiently dry seeds (around 14% humidity): soft wheat, durum wheat, buckwheat, husked spelled, rice, corn, rye, spent grain, kamut, quinoa, lentils, faba bean, chickpeas, cowpea beans, crushed chestnuts, etc.

## Design & materials' origin

Granite stones from Sidobre (Tarn, 81 France)  
Mechanically welded chassis  
Rotary sifting chamber in birch's plywood 10 & 15mm  
French artisanal manufacture in Ain (01)

## Technical specifications



## In option

Automatic extraction  
Automatic flour bagging system / 5 bags of 25kg  
220V power supply  
Transparent vat covering the runner stone and rotary sifting chamber to provide a pedagogical & educational dimension  
Study for all your projects



# Are you a miller?

Why a stone mill for your activity?

- Diversify your offer with a high added value flour & differentiate yourself by offering an exceptional flour's quality
- Meet the growing demand from consumers for a healthy, nutritious and digestible (organic) local flour
- You can also offer our mills to animate your bakery partner network

DIVERSIFY YOUR OFFER & DIFFERENTIATE YOURSELF  
WITH A HIGH ADDED VALUE FLOUR

## A XXL Astrié's stone mill

An exceptional flour meeting  
your customers needs

A specific location's mill study  
carried out by our design office

An offer to differentiate itself with  
high-end and high added value  
flour

THE AUTHENTIC STONE MILL 100CM





## Estimated yield

### DAILY

Up to 600kg of flour / 24h

### MONTHLY

Up to 12T of flour / 5 full days per week

## The authentic stone mill 100cm ML 100

**Yield : 30 kilos of flour per hour.**

«Standard» complete mill is delivered with a rotary sifting chamber, a 300 $\mu$  mesh sieve (T80 equiv. flour) with automatic extraction's flour and lifting jib.

A single mill for several flours and semolina: Sieve in 250 $\mu$  (equiv. T65) / 300 $\mu$  (equiv. T80) / 470 $\mu$  (equiv. T110) / 600 $\mu$  (equiv. T130) / 800 $\mu$  (equiv. T150) / Semolina with additional sieve tailor-made.



## Standards

Compliance with food standards  
Compliance with hygiene and safety standards  
Total respect of André and Pierre Astrié's process

## Flow & Yield

Hopper capacity : 50kg  
Yield : 30kg of flour per hour  
Rotary sifting chamber capacity : 140kg  
One-handed adjustable flow rate using a flow lever  
Automatic stops when the hopper is empty and flour bag is full

## Technical characteristics

Weight about 930 kilos for empty mill  
Stonemills diameter 100 cm  
Dimensions: length 490cm / height 160cm (210cm with Lifting jib) / width 150 cm  
Electric flour mill supplied with 400V three-phase / 2,2 in standard version / electrical cabinet to CE standards / rotation speed of 1000rpmW  
Allow you to grind all types of sufficiently dry seeds (around 14% humidity): soft wheat, durum wheat, buckwheat, husked spelled, rice, corn, rye, spent grain, kamut, quinoa, lentils, faba bean, chickpeas, cowpea beans, crushed chestnuts, etc.

## Design & materials' origin

Granite stones from Sidobre (Tarn, 81 France)  
Mechanically welded chassis  
Rotary sifting chamber in birch's plywood 10 & 15mm  
French artisanal manufacture in Ain (01)

## Technical specifications



### In option

Automatic flour bagging system for 8 bags

Transparent vat covering the runner stone

Study for all your projects

THE AUTHENTIC STONE MILL 100CM

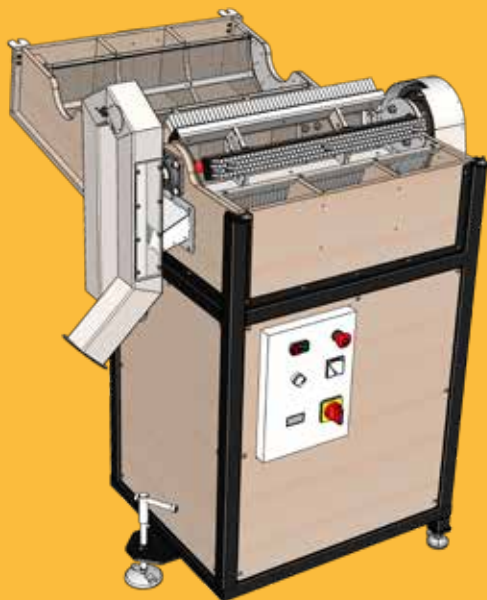
# Our integrated design office

Innovation, R&D, new machines & Customization according to your needs

We have made the strategic choice to have our own Design Office directly integrated into our structure since the beginning, which today represents a great strength in ASTREÏA's development.

This allows us to adapt, expand our product portfolio and be able to meet each of your expectations:

- **Continuous improvement of our existing products**
- **A product innovation with the bakery's stone mill development in 2021 (rotary sifting chamber in development)**
- **Development of new complementary machines (wheat brush, huller, sorter, etc.)**
- **Support of your specific implantation projects' study**



3D drawing of our Astréïa wheat brush

And trusted partners rigorously selected for their products' quality ...

**ITALGI PASTA MACHINE  
FRANCE**  
*manufacturer*



*Photo all rights reserved Italgi France©*



# A unique & personalized mill

## Tailor made projects

Because each project is different, we have chosen to offer you a unique service by supporting you in a product's offer that perfectly matches your needs.

We are at your disposal and we are able to offer you tailor-made's solutions matching perfectly your mill's future environment: electrical parts, safety, specific finishes (wood, stainless steel, colors, plexiglass), etc.

In order to go even further in our desire to transmit and share to youngest, as to all, we give the opportunity to show how mill works:

- Transparent hopper, and spout to see the mill's operation and grain's transformation into flour (bakery stone mill)
- Transparent vat (covering the runner stone) to see grain's transformation into flour
- Transparent rotary sifting chamber to see the sieving

***An educational approach and artisanal know-how's discovery, another way to promote and make your business profitable***



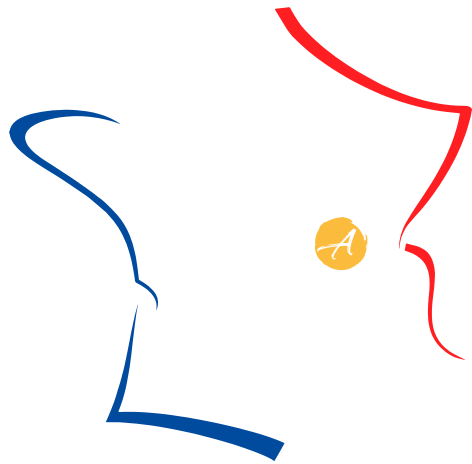
# Our workshop in France

## A dynamic company on the move

After experiencing strong growth in 2020 and in order to meet a constantly increasing demand, we have decided to move our manufacturing to a new Workshop in Peronnas (Ain 01) in 2021.

We have also chosen to invest in people in order to reduce lead times, with 3 new «companions» who have joined our team.

Rigorously trained in mills' manufacture which they sign by their name, they are committed to provide you with a great after-sales service as expert on a product created by their hands and which they know perfectly well.



We also offer you a quality service from our experts ***to hone your stonemill.***

***Ensure your activity's continuity with complete peace of mind.***



**1 year parts and labor's warranty**

# Our team

Professionals, experts in their field, always listening and at your service



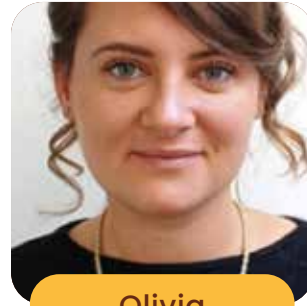
Jean-Marie

Founder / Co-Director  
Peasant Baker



Philippe

Co-Director  
Business strategy



Olivia

Sales Manager



Yann

Design office  
Slowtech Designer



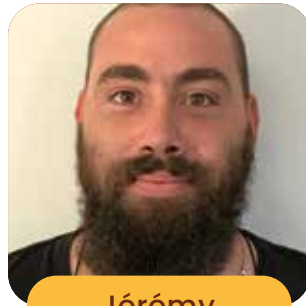
Gaël

Design office  
Slowtech R&D Engineer



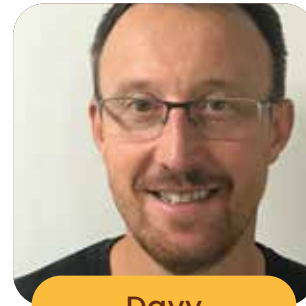
Yannis

Head of production  
1st craftsman



Jérémy

Craftsman  
Mills' Manufacturer



Davy

Craftsman  
Mills' Manufacturer



Laurent

Craftsman  
Mills' Manufacturer



# Our Astréïa's training

With our mission to share experience and transmit our artisanal know-how, we support you in all your projects with a unique training & advice service



## Opening of ASTREÏA's training center in 2022

*Support you in your transition to your new activity and allow you to work independently*



### TRAINING

Cereal's culture

Living soils / Organic /  
Ancient cereals / Etc.



### TRAINING

Milling

on Astréïa's stone mill  
ML50B / ML50 / ML100



### TRAINING

Bread making  
with Astréïa's flour  
all cereals

+ TRAINING in Sales / Marketing / Communication

# Our support

## Marketing & Communication

We have also chosen to support you in the communication to highlight your French quality stone mill and traceability's concept of this exceptional, healthy, nutritious and digestible flour:

- a performing website
- a website dedicated to Astréïa's flour and its dedicated network
- explanatory videos on Youtube
- social media influence
- projects in development with bakery's influencers
- articles and press reports on our mill's quality



Reportage France 3 Région



Keep  
in touch ...

## **ASTREÏA**

ZAC les Bruyères 180 rue Lavoisier

01960 PERONNAS - FRANCE

+33 (0)6 30 92 60 07

partage@moulin-astreia.com

**[www.moulin-astreia.com](http://www.moulin-astreia.com)**



**ASTREÏA**  
L'AUTENTIQUE MOULIN