



**More than
100 years
of milling
heritage**



Wessex Mill

The Flour Millers

Wessex Mill is an artisan flour, milled in the heart of the beautiful North Wessex Downs. A family-owned brand, its milling history in Wessex goes back more than 100 years.

Sourcing grain grown close to the mill to support local farmers and reduce food miles is very important to us. We are proud to use only the best local wheat for all our core bread and culinary flours procured direct from farmers we know and trust. The grain variety and farmer is printed on our flour bags giving real transparency.

Once we receive the grain onto site, we mill it slower and in smaller batches than larger mills, which we believe allows us to deliver fantastic quality flour that performs consistently, again and again. We are delighted to have won numerous Great Taste Awards over the years for a number of our flours.

Contact us today to speak to our team of passionate experts to explore how we can help you. Discover the full range in this catalogue or at wessexmill.co.uk.



Get in Touch

Direct

You can trade directly with our Sales Team. To set up a new trade account contact us on +44 (0)1488 684880 and choose option 2. The minimum order quantity is one full pallet, which can be made up of mixed products. All trade payment terms are by proforma for the first three orders. For our full terms & conditions please see page 7.

For enquiries contact our Sales Team:

Head of Sales:	Ben Chantrey bchantrey@dovesfarm.co.uk
Retail:	Cheryl Walton, National Account Manager cwalton@dovesfarm.co.uk Steve Murphy, National Account Manager smurphy@dovesfarm.co.uk
Wholesale/Foodservice:	Kerry Aylmer, Senior National Account Manager kaylmer@dovesfarm.co.uk
Manufacturing:	Laura Farr, Bakery National Account Manager lfarr@dovesfarm.co.uk
For other enquiries:	hello@wessexmill.co.uk

Wholesale distribution

For all customers unable to meet our direct minimum order requirement of one full pallet, our products are available through many national and regional wholesalers who work to a variable but much reduced minimum order value.

For further details please call +44 (0)1488 684880 and choose option 2.

Online at wessexmill.co.uk

Quick and easy to order, with no minimum order quantity, our webshop is perfect for small orders. Please visit wessexmill.co.uk for our full delivery terms.

Proud members of:



1.5kg Homegrown Flour

Made with wheat grown within 50 miles of Wessex Mill, our core retail range of award-winning 1.5kg flours is perfect for the serious home-baker looking to bake breads, cakes, pastry and more using premium quality flour with real provenance.



Strong White Bread Flour

Our popular strong bread flour for use in yeasted or sourdough loaves and rolls.

5x1.5kg, WXSTWTMP



Six Seed Bread Flour

Delightful malted bread flour bursting with seeds. A bestseller.

5x1.5kg, WXSIXSMP



Mixed Grain Bread Flour

Malted bread flour with rye flakes and poppy seeds.

5x1.5kg, WXMIXGMP



Wessex Cobber Bread Flour

Traditional granary style malted wheat bread flour. A classic recipe.

5x1.5kg, WXCBBMP



Wholemeal Bread Flour

100% of the grain makes up this delicious wholesome flour.

5x1.5kg, WXSTWMMP



Pasta & Pizza Flour

A careful blend of local wheat and durum semolina wheat ideal for both pasta and pizza.

5x1.5kg, WXPASTMP



Plain Flour

Made from the finest quality soft wheat this flour is excellent for general baking.

5x1.5kg, WXPLWTMP



Self-Raising Flour

Soft wheat carefully milled with added raising agents makes this superb cake making flour.

5x1.5kg, WXSRTWMP

1.5kg Specialist Flour

These specialist flours use the best quality grain and are excellent for bakers looking to make something a little more adventurous such as ancient grain-based breads or authentic French baked goods.



French Bread Flour

T65 French bread flour sourced from France. Makes delicious French baked bread goods.

5x1.5kg, WXFRBRMP



Wholemeal Rye Flour

Stoneground ancient grain flour made from 100% of the rye grain. Makes close textured bakes.

5x1.5kg, WXWMRYMP

 Stoneground



White Spelt Flour

Creamy in colour and slightly nutty in flavour, use this soft ancient grain flour like regular white flour.

5x1.5kg, WXWTSPMP



Wholemeal Spelt Flour

Nutty in flavour and using 100% of the grain, this ancient variety works well in all kinds of baking.

5x1.5kg, WXWMSPMP

NEW
March 2023



16kg Homegrown Flour Sacks

Sacks suitable for bakeries, foodservice, catering, restaurants, other food manufacturing businesses and the keen home-baker. All flours are made with grains grown within 50 miles of our mill.



Strong White Bread Flour	Our popular strong bread flour for use in yeasted or sourdough loaves and rolls.	16kg, WXSTWT16
Artisan Strong White Bread Flour	Our artisan strong white bread flour for those who prefer no added vitamin C.	16kg, WXARWT16
Six Seed Bread Flour	Delightful malted bread flour bursting with seeds. A bestseller.	16kg, WXSIXS16
Mixed Grain Bread Flour	Malted bread flour with rye flakes and poppy seeds.	16kg, WXMIXG16
Wessex Cobber Bread Flour	Traditional granary style malted wheat bread flour. A classic recipe.	16kg, WXCobb16
Wholemeal Bread Flour	100% of the grain makes up this delicious wholesome flour.	16kg, WXSTWM16
Self-Raising Flour	Soft wheat carefully milled with added raising agents makes this superb cake making flour.	16kg, WXSJWT16
Plain Flour	Made from the finest quality soft wheat this flour is excellent for general baking.	16kg, WXPLWT16
Pasta & Pizza Flour	A careful blend of local wheat and durum semolina wheat ideal for both pasta and pizza.	16kg, WXPAST16

25kg Flour Sacks

French Bread Flour	This is a T65 low protein flour milled in France from French wheat. Great for French breads and baguettes.	25kg, WXFRBR25
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Terms & Conditions

All sales are subject to Doves Farm Foods Ltd standard terms and conditions. These are the sole terms of trading of Doves Farm Foods Ltd and shall govern all transactions between Doves Farm Foods Ltd and any customers. An agreement shall commence by the acceptance of Doves Farm Foods Ltd of the customer's order and its only terms shall be those specified below.

1. ORDERS

- 1.1 Orders will only be accepted with Wessex Mill product codes and in multiples of Wessex Mill outer or traded units.
- 1.2 Orders must be received a minimum of 5 working days before delivery, or 3 working days before collection.
- 1.3 Orders for standard stock may be amended up until 12 noon, 3 working days before delivery day or 24hrs before collection date.
- 1.4 Orders requiring a timed delivery or non standard items may not be amended
- 1.5 For non-standard items we require a minimum of 15 working days notice.
- 1.6 All orders are subject to the availability of stock. If for any reason an item is out of stock it must be re-ordered by the customer.

2. PRICING

- 2.1 Prices are subject to change.
- 2.2 Prices rule at time of invoice and unless otherwise stated are quoted exclusive of VAT.
- 2.3 Orders requiring a timed delivery will incur a surcharge of £15.
- 2.4 Additional charges apply to orders without 5 working days for delivery, or 3 working days for collection.
- 2.5 Pallets on which deliveries are made are the property of Doves Farm Foods Ltd or Chep and we reserve the right to apply charges for any not exchanged at time of delivery or collection.

3. DELIVERY

- 3.1 Minimum delivery is to be agreed with the sales dept. and is normally set at 1 mixed pallet or 1 tonne of 'special order only' items for UK mainland deliveries.
- 3.2 We reserve the right to make deliveries using our own vehicles or an independent haulier.
- 3.3 All orders must be checked and signed for at the time of delivery/collection by the customer and a Doves Farm Foods Ltd member of staff or his or her agent.
- 3.4 Delivery of the goods shall be made by Doves Farm Foods Ltd, or its appointed haulier, delivering the goods to the place agreed with the customer.
- 3.5 Where the customer is to collect the goods, delivery shall be deemed to be made at the time when Doves Farm Foods Ltd notifies the customer that the goods are available for collection.
- 3.6 Time for delivery shall not be of the essence.
- 3.7 The customer shall not be entitled to reject any delivery of goods solely by reason of shortages.
- 3.8 Risk of damage to or loss of the goods shall pass to the customer on delivery.

4. CLAIMS

- 4.1 All claims must be submitted to us strictly within 72 hours of your delivery.

- 4.2 Goods ordered in error cannot be returned or credited.
- 4.3 Products are not offered on a Sale or Return basis.
- 4.4 Doves Farm Foods Ltd shall have no liability for any unsold stock in the customer's possession, which has passed its best-before date.
- 4.5 We reserve the right to dismiss claims.



5. TERMS

- 5.1 Customers applying for credit are subject to the receipt of 2 satisfactory credit references.
- 5.2 Doves Farm Foods Ltd shall be entitled to invoice the customer for the price of the goods on or at any time after delivery. Invoices and statements will be transmitted electronically to the customers nominated email account.
- 5.3 Payment in full without any deductions is due and must be received by Doves Farm Foods Ltd within 30 days following date of invoice.
- 5.4 Doves Farm Foods Ltd shall be entitled to suspend further deliveries if payment is not made within 30 days following date of invoice or as otherwise agreed in writing.
- 5.5 The right is reserved to withdraw or refuse credit terms in Doves Farm Foods Ltd absolute discretion without assigning any reason therefore.
- 5.6 The customer shall not be entitled to make any deduction from the price of goods in respect of any alleged rights to set-off or counter claim unless both the validity and the amounts have been expressly acknowledged and admitted by Doves Farm Foods Ltd in writing.
- 5.7 Doves Farm Foods Ltd reserve the right to charge interest on any sums overdue for payment at a rate of 3% over bank base rate, from the due date for payment until actual payment in full. In the event that the customer fails to make any payment on the due date, then the Company shall be entitled to recover from the customer any and all costs incurred in obtaining payment in full.
- 5.8 All goods remain the property of Doves Farm Foods Ltd until full payment has been made.

6. GENERAL

- 6.1 No waiver by Doves Farm Foods Ltd of any breach of contract by the customer shall be considered as a waiver of any subsequent breach of the same or any other provision.
- 6.2 If any provision of these conditions is held by a competent authority to be invalid or unenforceable in whole or in part the validity of the other provisions of these Conditions and the remainder of the provision in question shall not be affected thereby.
- 6.3 The construction, performance and validity of the contract shall be governed by English law.



Wessex Mill, Salisbury Road, Hungerford, North Wessex Downs, RG17 0RF
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