



## High-Quality Flour

High-quality EuroMill flour, both light and airy, will delight home-makers who love experimenting with various baked goods and fillings, and meticulously choose the foundation for their culinary creations. With this flour, you can confidently bake fragrant products from yeast, sponge, layered, choux, and shortcrust dough. You can also treat your loved ones to pancakes, fritters, and dumplings. The dough rises beautifully and doesn't stick to your hands. It's airy and fluffy, skillfully crafted and delicious, perfect for creating unparalleled dishes made with love.

## First-Rate Flour

EuroMill first-grade flour is a thoughtful choice for the homemaker aiming to bake fragrant homemade bread. Thanks to its higher gluten content, the dough becomes more elastic, rises beautifully, and takes on an appetizing shape. It's easy to work with, allowing you to bring your culinary ideas to life. Additionally, bread made with this flour stays fresh for a longer time.

First-grade flour from EuroMill is distinguished by its creamier color, resulting from the inclusion of bran, accounting for about 2-3% of the composition. This amount is sufficient to make the bread not only delicious but also nutritious. Bran is a source of vitamins and minerals, and consuming them is a step toward better health. Bake your bread with a golden crust, soft interior, and a warm aroma – a true delight for your senses.

## Whole Grain Flour

At first glance, this flour may not appear particularly appealing – it's not as white and airy as some, but its benefits are unparalleled. Whole-grain flour retains the most valuable properties of the grain – its germ and bran. The grain's germ contains vitamins E and B, minerals such as potassium, iron, zinc, calcium, phosphorus, and selenium, as well as folic acid and omega-3 fatty acids. The bran is a source of fiber, vitamins A, E, B group, and omega-3 fatty acids. Consuming products made from whole-grain flour supports the body's immune system, normalizes cholesterol levels, improves blood circulation and heart function, enhances digestion, and metabolism.

When treating loved ones to treats made from this flour, the homemaker cares for her family's health. You can bake anything with it, from bread and muffins to pancakes and pies. It performs admirably and is a gift of strength, lovingly shared.

