



DOVES FARM

EST 1978

Product catalogue



WHOLESALE • RETAIL • CONVENIENCE
FOODSERVICE • BAKERIES • FOOD MANUFACTURING

dovesfarm.co.uk

GOOD FOOD IS IN OUR NATURE

As a British family business, for over 40 years we've been pioneers of organic farming and have been milling quality organic and ancient grain flours with care for our environment. We've made delicious organic biscuits from our wholemeal flour and also reintroduced some of the UK's abandoned ancient grains, such as Spelt, Einkorn and Emmer, back to our soils. Today we are the UK's no.1 organic flour brand.*

Each of our flours begins by carefully selecting and sourcing the finest organic grain. We then use the latest, state-of-the-art mills alongside traditional stone grinding techniques to produce flour that we know will give the best results, bake after bake.

Discover the full range within this catalogue and for enquiries, our expert team are always on hand to help.

*NIQ, Flour, GB Total Coverage, 52 w/e 30.12.23



GET IN TOUCH

Directly: 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 3 orders. Please see our full terms & conditions in the back of this booklet.

For enquiries contact our Sales Team:

Head of Sales:	Ben Chantrey bchantrey@dovesfarm.co.uk
Retail:	Steve Murphy, National Account Manager smurphy@dovesfarm.co.uk
Wholesale:	Kerry Aylmer, Senior National Account Manager kaylmer@dovesfarm.co.uk
Foodservice:	Borche Stojanov, National Account Manager bstojanov@dovesfarm.co.uk
Manufacturing & Bakery:	Mads Greenly, National Account Manager mgreenly@dovesfarm.co.uk
Export:	Olivier Chereau, Export National Account Manager ochereau@dovesfarm.co.uk

For other enquiries: sales@dovesfarm.co.uk

Wholesale: 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 dovesfarm.co.uk: quick and easy to order, with no minimum order quantity, our online shop is perfect for small orders.

ORGANIC EVERYDAY FLOUR

Award-winning organic flours for the home baker that give great results every time.



Plain White Flour

Expertly milled, fine white organic flour for pastry, biscuits, scones, pancakes and sauces.

5x1kg, PLWTNEMP



Self Raising White Flour

Finely milled, organic flour with added raising agents for perfectly risen sponges and cakes.

5x1kg, SRWTMP



Fine Plain English Wholemeal Flour

Finely milled, organic English flour for wholemeal pastries, biscuits, scones and sauces.

5x1kg, PLWMMP
✓stoneground



Self Raising Wholemeal Flour

Very fine organic flour with raising agents for light and airy wholemeal cakes.

5x1kg, SRWMMP
✓stoneground



Strong White Bread Flour

Perfectly milled, organic, white flour ideal for bread making, rolls and sourdoughs.

5x1.5kg, STWTMP



Strong Wholemeal Bread Flour

Carefully milled, organic, strong flour for tasty wholemeal bread baking.

5x1.5kg, STWMMP



Malthouse Bread Flour

Expertly blended organic wheat, rye and barley malt flours with malted wheat flakes for delicious loaves and rolls

5x1kg, MALTMP



Pasta Flour

Fine, creamy white, organic flour for making traditional pasta, by hand or machine, and pizza.

5x1kg, PASTMP



Seedhouse Bread Flour

Expertly milled organically grown wheat, mixed with organic pumpkin, sunflower, poppy, millet and golden linseeds.

5x1kg, SEEDMP



Oven Baked Seedhouse Bread Loaf

ORGANIC ANCIENT GRAIN FLOUR

Our ancient grain flour range offers the home baker distinctive flavours, crumb textures and baking traditions of our past.



Wholemeal Spelt Flour

The delicious, wheaty, nutty flavoured ancient grain flour works well in all baking.

5x1kg, SPELMP
✓stoneground



White Spelt Flour

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

5x1kg, WHSPMP



White Rye Flour

Mildly tangy in flavour, this soft, off white ancient grain flour is great for all baking.

5x1kg, OWRYMP



Buckwheat Sponge Layer Cake



Wholemeal Rye Flour

A distinctively tangy ancient grain flour for making close-textured breads, cakes and biscuits.

5x1kg, ORYEMP
✓stoneground



Wholemeal Buckwheat Flour

Slightly speckled and mildly sweet, this stoneground ancient grain flour loves cakes, pancakes, biscuits.

5x1kg, OBUCKMP
✓stoneground



Wholemeal Khorasan Flour

Mild in flavour, pale in colour, this ancient grain flour makes great pasta and bread.

5x1kg, WMKHMP
✓stoneground



Wholemeal Einkorn Flour

Wholemeal flour milled from an early wheat variety, ideal for making rustic artisan breads.

5x1kg, EINKMP
✓stoneground



Wholemeal Emmer Flour

With a deep earthy flavour, this flour is creamy in texture and great for making bread.

5x1kg, EMMEMP
✓stoneground



Heritage Seeded Bread Flour

Expertly blended wholemeal bread flour with ancient grain flours spelt, emmer, einkorn mixed with teff grain, sunflower, poppy and brown linseeds.

5x1kg, HRSDMP
✓stoneground

ORGANIC SPECIALITY FLOUR

This flour range is perfect for adventurous bakers looking to add more flavour and textures to their bakes. All are organic, vegan, kosher and naturally gluten free.



Coconut Flour

Made from the finest organic and sustainably sourced Sri Lankan coconuts, this versatile, flavourful flour is high in fibre and protein.

4x500g, CONUTX4



Oat Flour

A delicious wholegrain flour milled from the finest organic British oats for making cakes, biscuits, breads and pancakes. High in fibre.

4x450g, SFOATFX4



Quinoa Flour

Quinoa is praised as a superfood and when milled makes a delicate wholegrain flour that's delicious in biscuits, pizza and cakes.

5x310g, SFQUIFX5



Teff Flour

Milled from one of the world's smallest grains, this wholegrain flour can be used to make flatbreads, cakes, pancakes and brownies.

5x325g, SFTEFFX5

✓High in fibre



Chickpea Flour

A fine, yellow flour milled from whole chickpeas which is perfect for making pancakes, light batters and flatbreads.

5x260g, SFCHIFX5

✓High in fibre and protein



Brown Rice Flour

A wholegrain flour made from brown rice which adds a deliciously light, nutty flavour to pancakes, pastry, sauces and cakes.

5x290g, SFBRIFX5



Oat Flour Dropscone Pancakes

ORGANIC BREAKFAST CEREALS

It's said breakfast is the most important meal of the day and we tend to agree. To make our new organic breakfast cereals, we select the finest organically grown wholegrains, then expertly mill them, before turning them into delicious flakes, hoops or rice pops. We don't add any artificial colours, flavours or preservatives ensuring our breakfast cereals deliver a delicious, organic, wholegrain start to the day.



Ancient Grain Breakfast Flakes

Made with ancient grains buckwheat, quinoa and teff, these multigrain flakes are packed with wholesome cereal flavour and taste.

5x375g, CEDFBRFL05

✓high fibre, no refined sugar,
no added salt



Wholegrain Cocoa Rice Pops

Organic wholegrain rice covered in premium organic cocoa, these pops have a delightful chocolatey taste.

5x300g, CEDFCPOP05

✓no artificial colours, flavours or
preservatives, source of fibre



Ancient Grain Cereal Hoops

Crunchy hoops bursting with ancient grains buckwheat, quinoa and teff. Perfect for an organic breakfast.

5x300g, CEDFCEHO05

✓high fibre, no refined sugar,
no added salt



Ancient Grain Fruit & Fibre Flakes

This breakfast cereal mixes crunchy flakes from wholegrain rice and buckwheat with banana, coconut, sultanas and apple pieces.

5x375g, CEDFFRFB05

✓high fibre, nothing artificial

ORGANIC BISCUITS

Stock the ultimate organic tea-dunkers, made with our organic flour and available in 3 moreish flavour combinations... plus they're vegan too!



Wholemeal Digestive Biscuits

Rediscover a favourite with these flavourful biscuits. Baked with our organic wholemeal flour and a touch of malt.

12x200g, DIG200
12x400g, DIG400X12



Fruity Oat Biscuits

Deliciously fruity oat biscuits that are baked with oats, juicy currants and a touch of malt for richness.

12x200g, FRDG12



Ginger Oat Biscuits

With intense stem and spicy ground ginger, these zingy biscuits are baked with oats and a touch of malt.

12x200g, GODG12



BAKING INGREDIENTS

Those essentials that will further enhance your customers' home baking experience.



Baking Powder

A classic raising agent for adding to plain flour when making cakes, scones and puddings.

5x130g, BEBAKPX5



Bicarbonate of Soda

For making soda breads and raising cakes, scones and pancakes with acidic ingredients.

5x200g, BEBOSX5



Vitamin C

Also known as ascorbic acid, use Vitamin C in bread making to increase the volume and lift of dough.

5x120g, BEVITCX5



Cornflour

Made from organically grown corn starch, use this flour for thickening sauces, making desserts and lightening the texture of your baking.

5x110g, BECORNX5



Quick Yeast

For all bread baking and ideal for bread machines, this yeast can be added straight to dry ingredients.

16x125g, QYEAST16

ORGANIC BREAD FLOUR SACKS

Our range of organic bread flours give the professional baker premium baking results on a larger scale.

Traditional Strong White Bread Flour	Milled from high protein organic wheat to make a fine wheat bread flour.	25kg, STWB25
Strong Stoneground Wholemeal Flour	Blended from quality hard 100% whole wheat grain.	25kg, STWM25 ✓stoneground
Malthouse Bread Flour	A blend of brown flour, soft malted grains, malt and rye flours for tasty granary bakes.	25kg, MALT25
Strong White Bread Flour	Quality white bread flour made from high protein organic wheat with added vitamin C.	16kg, STWT16 25kg, BBWT25
Strong Wholemeal Bread Flour	Gristed from high protein organic hard wheat.	25kg, BBWM25

ORGANIC EVERYDAY FLOUR SACKS

These traditional organic flours offer consistently great artisan results for larger scale production of cakes, biscuits, scones and more.

Plain White Flour	A fine roller-milled white flour made from soft, low protein wheat for use in sauces, pastry and biscuits.	25kg, PLWT25
Self Raising White Flour	Fine white flour with added raising agents, ideal for cake making.	25kg, SRWT25
Fine Plain English Wholemeal Flour	A fine wholemeal flour, milled from whole wheat grains.	25kg, PLWM25 ✓stoneground
Self Raising Wholemeal Flour	A fine milled wholegrain flour with added raising agents for the lightest wholemeal cakes. <i>MOQ of 40 sacks</i>	25kg, SRWM25 ✓stoneground
Pasta Flour	A fine, cream flour for making pasta by hand or machine, as well as pizza.	16kg, OPIZ16

ORGANIC ANCIENT GRAIN FLOUR SACKS

These flours are milled from a variety of organic ancient grains and offer distinctive flavours and crumb textures to bakes.

Wholemeal Spelt Flour	Stoneground from whole spelt grain, this flour produces bakes with a delicious nutty whole grain flavour.	25kg, SPEL25 ✓stoneground
White Spelt Flour	By milling and sieving spelt, we have created a flour that adds lightness to breads, cakes and pastries.	25kg, WHSP25
Wholemeal Rye Flour	Milled from whole rye grain, this flour is great for making breads, biscuits and cakes with a continental flavour.	25kg, ODRYE25 ✓stoneground
Light Rye Flour	A sifted rye flour for flavoursome cakes and light coloured rye breads.	25kg, OLRYE25
Wholemeal Buckwheat Flour	Also known as Sarrasin, this stoneground flour is ideal for pancakes, blinis, noodles and pasta making.	25kg, OBUCK25 ✓stoneground
Wholemeal Einkorn Flour	Wholemeal flour from an early variety of wheat, ideal for making rustic artisan breads. <i>MOQ of 40 sacks</i>	25kg, EINK25 ✓stoneground
Barley Flour	Pearled barley, ground into a creamy coloured flour using a traditional stoneground process.	25kg, OBARL25 ✓stoneground

ORGANIC GRAIN SACKS

Cleaned and ready for milling or further processing, our range of organic grains are ideal for professional bread making.

High Protein Wheat Grain	This grain is high in protein and ideal for bread making.	25kg, WHEIMP25
Rye Grain	When milled this rye grain produces close textured breads with a pleasing continental flavour.	25kg, RYEG25
Kibbled Rye	Cracked rye grains for bread making. <i>MOQ of 40 sacks</i>	25kg, XOKIBBRYE
Kibbled Wheat	Gently cracked grains to add texture, or use as a loaf topping. <i>MOQ of 40 sacks</i>	25kg, XOKIBBWHEAT

NON-ORGANIC FLOUR & GRAIN SACKS

We also offer a small range of non-organic speciality flour and grain that are suitable for a variety of bakes.

Wholemeal Spelt Flour	Wholemeal flour made from this ancient wheat variety, ideal for bread making.	25kg, NOSPEL25
White Spelt Flour	Sieved creamy flour with a distinctive taste, perfect for bread making. <i>MOQ of 40 sacks</i>	25kg, NOWHSP25
Wholemeal Rye Flour	Milled from whole rye grain, this flour produces breads with a lovely continental flavour.	25kg, DRYE25 ✓stoneground
Light Rye Flour	Coarsely milled rye grains for bread making. <i>MOQ of 40 sacks</i>	25kg, LRYE25
Kibbled Rye	Gristed from high protein organic hard wheat.	25kg, XNOKIBBRYE

RECENT GREAT TASTE AWARD WINS

We're so pleased to have an extensive range of award-winning products recognised by the Great Taste Awards.



Self Raising Wholemeal Flour
Fine Plain English Wholemeal Flour
Wholemeal Buckwheat Flour
Pasta Flour
Strong Wholemeal Bread Flour



White Rye Flour
Ginger Oat Biscuits
Wholemeal Digestive Biscuits



Coconut Flour
Dark Chocolate Chips
White Spelt Flour
Strong White Bread Flour



Wholegrain Cocoa Rice Pops



OUR ACCREDITATIONS

We're proud to hold the accreditations below for many of our products:



We're also proud members of:



TERMS AND 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 Doves Farm product codes and in multiples of Doves Farm 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 department 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.



Apple and Blackberry Crumble



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