



**Bread for Good** Community Benefit Society (which trades as Scotland The Bread) is a membership charity working for the public good. We want everyone who grows, processes and eats food to be treated well. By pricing our flour fairly we aim to make a small surplus that can be returned to the charity to help us research even better grains and to enable more people to enjoy them.

We would like bakeries, shops, cooks, caterers to become **shareholders** as a token of their commitment to better bread for all. In return we are happy to

give extra discounts, as may be seen overleaf. Those who can bulk buy and collect from the mill can also enjoy lower prices.

To become a **shareholder/member** for as little as £50, please go to [www.scotlandthebread.org](http://www.scotlandthebread.org).

### To order and arrange delivery or collection:

**T 01333 730625**

**E [connie.hunter@scotlandthebread.org](mailto:connie.hunter@scotlandthebread.org)**

*Please quote the product codes shown overleaf*

Bread for Good Community Benefit Society t/a Scotland The Bread  
Unit 8, The Bowhouse, St Monan's, Anstruther, Fife KY10 2FB



**Fine organic wholemeal flours  
milled from  
diverse evolutionary grains  
grown in Fife**



**SCOTLAND  
THE BREAD**  
Home-grown bread for a healthy future

### Trade Price List

*We present* our Scottish 'landrace' wheat and a Swedish evolutionary rye, grown organically in Scotland and milled into fine wholemeal flour using innovative, low-energy, cool-running, cyclone technology that preserves the integrity of the grain.

**Balcaskie Landrace** wheat has been created by mixing the three 'original' Scotland The Bread long-strawed wheat varieties - Rouge d'Ecosse, Golden Drop and Hunter's - in equal quantities, then sowing and harvesting the resultant mixture in order to harness the adaptive power of natural selection in a particular landscape, in this case the Balcaskie Estate in Fife, Scotland.

**YQ ('Yield/Quality')** wheat is a 'composite cross population' of wheat varieties created in 2002 by the late Martin Wolfe at Wakelyn's Farm in Suffolk. 20 varieties, selected for yield or breadmaking quality were crossed with each other. The theory was that a natural resilience would develop as the wheat adapted to different conditions. 'Diversity for adversity' was Martin Wolfe's mantra. Our YQ has been organically grown for three years on Balcaskie Estate and has acclimatised well to the soil and climate of Fife.

**Fulltofta** is an evolutionary winter rye developed by Hans Larsson and grown in Balcaskie in 2020. It embodies the same principles of genetic diversity as Holma.

[www.scotlandthebread.org](http://www.scotlandthebread.org)

## Scotland The Bread flour – Trade Prices March 2021

Product Code	Variety	Product (case size)	Case Price	RSP (per bag)	Case Weight (kg)	Non-member price after discount of	Member price after discount of	Non-member bulk rate* price after discount of	Member bulk rate* price after discount of	Partner collected bulk rate* price after discount of
<b>*Bulk rate is over 150 kg per consignment</b>						<b>20%</b>	<b>25%</b>	<b>30%</b>	<b>35%</b>	<b>40%</b>
209028	Balcaskie Landrace	8 x 1.5 kg	£25.60	£3.20	12.5	£20.48	£19.20	£17.92	£16.64	£15.36
209034	Balcaskie Landrace	4 x 3 kg	£24.80	£6.20	12.5	£19.84	£18.60	£17.36	£16.12	£14.88
205028	Fulltofta Evo Rye	8 x 1.5 kg	£25.60	£3.20	12.5	£20.48	£19.20	£17.92	£16.64	£15.36
205034	Fulltofta Evo Rye	4 x 3 kg	£24.80	£6.20	12.5	£19.84	£18.60	£17.36	£16.12	£14.88
209161	Balcaskie Landrace	16 kg	£27.50	£27.50	17.0	£22.00	£20.63	£19.25	£17.88	£16.50
208161	YQ Population	16 kg	£27.50	£27.50	17.0	£22.00	£20.63	£19.25	£17.88	£16.50
205161	Fulltofta Evo Rye	16 kg	£27.50	£27.50	17.0	£22.00	£20.63	£19.25	£17.88	£16.50

### Delivery charges

Flour is costly to transport and we are always on the look-out for ways to minimise both our costs and our carbon footprint by piggybacking on existing deliveries. We encourage customers to collect from the mill where possible and to seek out imaginative ways of keeping the cost of better flour and bread as fair as possible. Where we have to use commercial carriers, the following delivery charges apply:

	<b>Boxes</b>			<b>Pallets</b>	
Consignment weight	up to 34 kg	35-85 kg	86-159 kg	160-320 kg	320 kg+
16 kg bags included	1-2	3-5	6-9	10-20	20+
Delivery charge	<b>£6</b>	<b>£15</b>	<b>£30</b>	<b>£50-75*</b>	<b>Free</b>

*\*dependent on postcode*