



**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 used by 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**

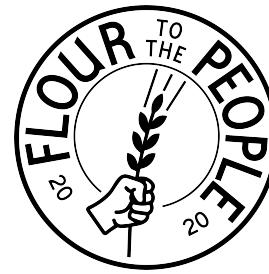
**E [info@scotlandthebread.org](mailto:info@scotlandthebread.org)**

*Please quote the product codes shown overleaf*

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Bread for Good Community Benefit Society t/a Scotland The Bread  
Unit 8, The Bowhouse, St Monans, Anstruther, Fife KY10 2FB

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Fine organic  
wholemeal flours  
from diverse  
Scottish grains



## Trade Price List – July 2025

**Balcaskie Spring Landrace** wheat was created in 2021 by mixing Swedish, Danish and British spring wheats, chosen for their diverse genetics, and then re-sowing the harvested seed each year. The aim is to harness the adaptive power of natural selection to a particular landscape – in our case, the coastal East Neuk of Fife in Scotland.

Though performance (measured by protein strength) can vary with the weather, Balcaskie Landrace balances breadmaking quality, flavour and nutrient density. As an *all-purpose* flour it is also suitable for shortcrust pastry, cakes and biscuits.

Our flours are minimally processed using low-energy mills. They are not 'standardised' by blending or the surreptitious addition of industrial enzymes. Sourdough fermentation brings out the best in them.

### Evo (lutionary) Rye

Pioneering Swedish plant breeder Hans Larsson has spent a lifetime developing rye populations to maximise genetic diversity as the best guarantor of agricultural resilience and food value. The crops of his rye that have taken root at Balcaskie in Fife over the past seven years have a wonderful malty flavour and are ideally suited to sourdough fermentation.

Organic Flour – grown and milled in Fife  
Certified by SOPA (Licence No S1297P)

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

## Scotland The Bread certified organic flour – Trade Prices July 2025

Product Code	Variety - all flours are certified <b>organic</b> -	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 200 kg per consignment</b>						<b>20%</b>	<b>25%</b>	<b>30%</b>	<b>35%</b>	<b>40%</b>
209028	Balcaskie Landrace Wheat flour	8 x 1.5 kg	£36.00	£4.50	12.5	£28.80	<b>£27.00</b>	<b>£25.20</b>	<b>£23.40</b>	<b>£21.60</b>
209034	Balcaskie Landrace Wheat flour	4x 3 kg	£32.00	£8.00	12.5	£25.60	<b>£24.00</b>	<b>£22.40</b>	<b>£20.80</b>	<b>£19.20</b>
209161	Balcaskie Landrace Wheat flour	16 kg	£36.00	£36.00	17.0	£28.80	<b>£27.00</b>	<b>£25.20</b>	<b>£23.40</b>	<b>£21.60</b>
205028	Evolutionary Rye flour	8 x 1.5 kg	£36.00	£4.50	12.5	£28.80	<b>£27.00</b>	<b>£25.20</b>	<b>£23.40</b>	<b>£21.60</b>
205028	Evolutionary Rye flour	4x 3 kg	£32.00	£8.00	12.5	£25.60	<b>£24.00</b>	<b>£22.40</b>	<b>£20.80</b>	<b>£19.20</b>
205161	Evolutionary Rye flour	16 kg	£36.00	£36.00	17.0	£28.80	<b>£27.00</b>	<b>£25.20</b>	<b>£23.40</b>	<b>£21.60</b>

### 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	<17 kg	<34 kg	<51 kg	<68 kg	<85 kg	<102 kg	103kg-400 kg	>400 kg
16 kg bags included	1	2	3	4	5	6		
Delivery charge	<b>£10.95</b>	<b>£15.95</b>	<b>£23.95</b>	<b>£31.95</b>	<b>£39.95</b>	<b>£46.95</b>	<b>£50-£75*</b>	<b>Free</b>

*\*dependent on postcode*