



COASTAL QUEEN MILLING COMPANY



THIS BAG SUPPORTS
1,000 SQFT.
OF NORTHEAST
GRAINS



PRODUCT	STYLE	PROTEIN	ASH	PRICE	DESCRIPTION
Migration	All Purpose	11.7%	.55		A truly versatile flour with exceptional flavor. Balanced protein and fresh milling make it reliable across sweet and savory bakes.
Tidal Shift	Special Patent Bread	12.9%	.55		Fresh-milled regional bread flours with strength and flavor. Designed for long fermentation and hearth baking, with enough character to make your loaves unmistakably local.
High Tide	High Protein	14.5%	.60		A powerful flour built for structure and volume. Ideal for doughs that demand elasticity, chew, and consistency at scale without sacrificing flavor.
Cultivator	Whole Wheat	12.9%	1.60		Whole grain flour with depth, aroma, and nutrition. Full extraction preserves the integrity of the grain while baking beautifully.
Crustline	Pizza 00ish	12-14%	.55		Finely milled for silky doughs and excellent extensibility. Produces tender crumb, crisp crust, and reliable oven spring.
Plumage	Pastry	9.5%	.55		Soft wheat flour milled for tenderness and finesse. Delivers delicate crumb and a light cereal flavor. *Available as Whole Pastry
Beehive	Diastatic Malt Powder	11%	160 Litner		Diastatic malt powder to support fermentation, browning, and flavor development. A small addition that makes a noticeable difference.
Bellwether	Spelt	15%	.60		Naturally sweet, nutty profile. Extensible and expressive, ideal for both breads and pastries. *Available as Whole Spelt too.
Danko	Light Rye	9%	.60		A truly versatile flour with exceptional flavor. Balanced protein and fresh milling make it reliable across sweet and savory bakes. *Available as Dark Rye too.

Contact:
Andrea Stanley

Cell: 617.519.6950
Business Phone: 413.349.9099
Email: andrea@coastalqueenmilling.com

4 North Bridge St.,
Holyoke, MA 01040