

# FOLATE

# facts

## and YOUR health

### New Legislation

As of 13th September 2009 it is mandatory that folic acid be added to bread-making flour during the milling process at the ratio of 2-3mg to 1kg of flour.

*You do have an option...*

## GO Natural, Avoid Additives

### NO ARTIFICIAL ADDITIVES:

The best organic grains available are sourced from farms throughout the heart of Australia's prime hard grain belt, in order to meet the rigorous standards of the organic certification. 100% stone-ground Organic Flours milled from grains that are grown, stored and milled without the use of any chemicals.

**SOURCE OF NATURAL FOLATE with NO ARTIFICIAL ADDITIVES**

*The addition of Folic Acid to flour is just putting in an artificial B group vitamin that was present naturally but has been removed through over-processing of the natural whole grain.*

### FILTERED WATER

#### WATER

#### FLUORIDATION!

Continuing our belief in all things natural, and in the best interest of our customer's ongoing good health, we will be filtering all water used in our bakery products to minimise additives such as Fluoride which is to be added to our local water supply.



**ask HERE for an information leaflet**

**SUPPLIED BY:**  
Proudly 100% Australian



**Wholegrain Milling Company  
Pty Limited**

Since 1984 Millers of Superior  
Organic Stone Ground Flour  
[www.wholegrain.com.au](http://www.wholegrain.com.au)

*We Use Only Organic Certified Flour*

# Burkhardt's Organic



**"We use only Natural Flour without additives"**