Baba’s Flour,  
  
Babas flour is bringing a new type of flour that brings nutritional value that is unparalleled to the competition. The stone milled flour is the first of its kind in the Balkans. This flour has grown in popularity in the western hemispher as more and more conutries are adopting healthy living. Be the first to put in your orders before they sell out. You can visit us at [babasflour.com](http://babasflour.com/) or place and order with me while I have you on the line.....

The first of it’s kind in Macedonia, Baba’s aims to bring organic, non GMO flour to the Balkan region. In today’s environment we all eat processed food with no real understanding of what’s in our food and the negative impacts it has on our lives. We all claim to maintain a healthy lifestyle but don’t look into the things that we consume the most that have become second nature in our daily lives. Flour is one of these things and is the foundation of the food pyramid. It being an essential part of our daily diet in almost all our food regimens it’s a shame that we look past the ingredients that make up flour. Baba’s Mill is here so that you can actually forget about that worry and feel comfortable that you’re eating clean whole grain flour that is never processed or enriched with laboratory enhanced nutrition.

Baba’s flour is stone ground flour that dates back to prehistoric times. It’s a method that has been practiced and mastered over centuries and only recently sifted to roller milling which is a cheaper process. But here at Baba’s we say why reinvent the wheel and add processing steps that can make your food harmful. We have brought stone milling back to Macedonia and we want to give people the comfort that toxins or inorganic matter is not being inserted in their flour.

Baba’s mill takes whole grain and produces whole grain White and whole wheat flour through our state of the art milling machinery. Our process allows for that nutrition of the bran and the nutty taste and features of the germ to mix in with the endosperm so that you bread has a savory taste that will leave you wanting more. We allow for the nutrition that is mostly compacted in the Bran to be part of the flour you bake with. Where as roller mills remove the Bran and burn the nutrition out of the flour due to high friction and heat produced by the machines processing the grain.

Our Mission – We are looking to bring fresh stone ground flour from organic materials that are healthy in nature. We want you to be happy with the nutrition you take in and the value we bring. We make freshness a priority, and remove bleaching, chemicals, or enriched factors that are not organic. Try Baba’s flour, the only flour that Baba **APPROVES**.