

Laucke Flour Mills, Peter Cobb (ILF 2016) has started producing single origin flours.

Single origin from paddock to plate for Laucke and Skala Bakery



[Laucke Flour Mills](#) and [Skala Bakery](#) have teamed up with farmers in the Mallee and on Kangaroo Island, with backing from Drake Supermarkets and PIRSA, to develop a range of single origin flour-based products.

Laucke is launching a Mallee flour to add to their single origin range, which currently includes two flours made exclusively with Kangaroo Island grain. Skala are using the flours to make KI Ciabatta Slippers, KI Parndana Country Loaves and KI Honey Buns.