

Experts for cereal products and their refinement

Spelt, soft wheat, rye, durum, maize, barley



Family

The milling roots of the Bindewald & Gutting families go back to more than a century of living tradition and innovation. With commitment, inventiveness, flexibility and the ability to consequent ameliorations and permanent innovations, they secured an excellent position as milling experts in the food industry today.



Largest family-run milling group in Germany



10 production facilities



700 employees



>2 million tons of grain milling per year



Patrick Bindewald



Michael Gutting

Jochen Bindewald

Martin Bindewald

Quality with Responsibility



Close relationship and sustainable raw material concept with our agricultural partners



Our top priority is food safety:

starting on the field from sowing to harvesting and continuing with reliable and reproducible automation in our production processes guarantee a safe end product for our customers.



Flower patch project:

Together with our partners in the agricultural sector we have created more than 200 hectares of flower patches in order to support biodiversity.



CO2-reduced flour production:

Cooperation project for reducing CO2-emission in cultivating wheat by best-practice farming and the use of fertilizers based on renewable energy.





Locations



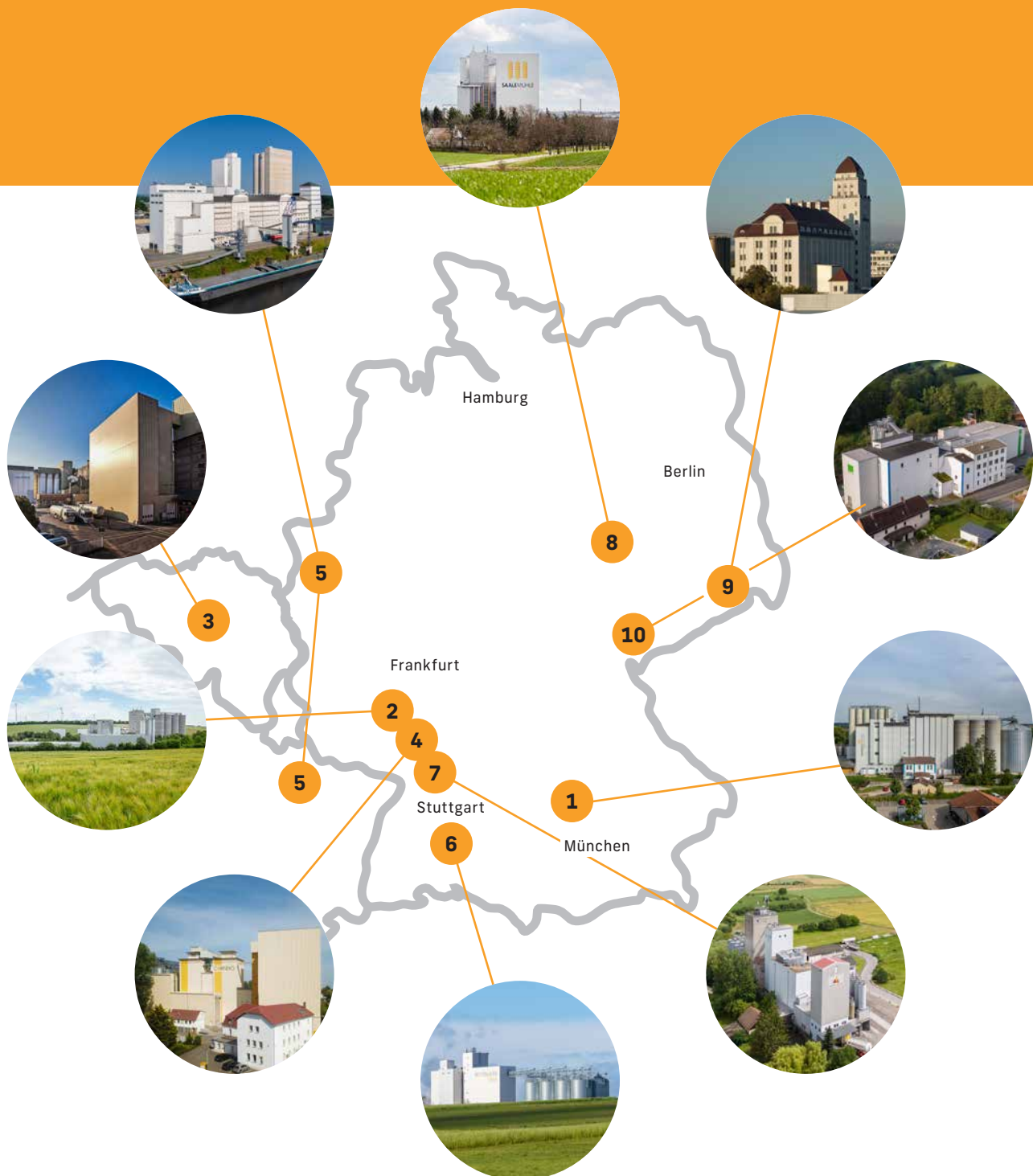
Powerful supplier for Central Europe, as our milling network covers the whole of Germany and Belgium.



Independent operation of each location enabling us to secure our strengths such as speed, flexibility and proximity to our customers.



Using these synergies to pool the know-how and expertise of the various locations in order to achieve even more efficient product developments and problem solutions.



1



Based near Munich in the South of Germany, **Bavaria Mühle** combines the tradition of two miller families with future-orientated innovation and reliable performance.

- soft wheat, rye and spelt products

D-86551 Aichach • bavaria-muehle.de

2



Bindewald mill and malthouse in Bischheim and Kirchheimbolanden processes products made from soft wheat, as well as wheat and barley brewing malts and aromatic roasted malt flours made from wheat, barley and rye that meet the highest standards of quality and sustainability.

- soft wheat products
- wheat and barley brewing malts
- aroma roasted malt flours from wheat, barley and rye

D-67294 Bischheim • bindewald.de

3



Being a major player in the milling industry in Belgium, **Ceres** offers a wide range of milling products with its more than 125 years of milling expertise.

- soft wheat, rye and spelt products

B-1130 Brussels • www.ceres.be

4



Cornexo, based in Freimersheim in the Palatinate, is our expert for maize products, naturally GMO-free and of conventional, organic and, above all, gluten-free quality.

- conventional, organic and gluten-free maize products

D-67482 Freimersheim • cornexo.de

5



Plangemühle has stood for tradition and know-how since 1775. At the Neuss site, Plange manufactures products from soft wheat and rye as well as micronized products.

- soft wheat and rye products
- micronized products

D-41460 Neuss • plange.de

F-57070 Metz • plange.de/fr

6

7



The **Rettenmeier Mühle** in Horb am Neckar together with the **Rheintal Mühle** in Friedrichstal are our mill experts for products made of soft wheat, rye and spelt.

- soft wheat, rye and spelt products

D-72160 Horb a. N. • rettenmeiermuehle.de

D-76297 Stutensee-Friedrichstal • rheintal-muehlen.de

8

9



The **Saalemühle + Dresdener Mühle** with its locations in Alsleben and Dresden sets new standards in wheat, durum and rye processing. In addition, it has special know-how and experience in technical flours, not least through (hydro-) thermal refining.

- soft wheat, durum wheat, rye & spelt products
- special know-how and experience in technical flours: (hydro-) thermal refinement depending on customer requirements
- stabilised germs, stabilised brans

D-06425 Alsleben • D-01067 Dresden • sd-muehle.de

10



Vogtland BioMühlen operate with dedication and respect for nature – processing products made from soft wheat, rye and spelt of highest organic quality.

- Organic soft wheat, rye and spelt products

D-08527 Plauen • vogtlandbiomuehlen.de

Raw material overview

- Grains and wholemeal flours in all desired granulations
- Flours in organic and conventional quality
- Soft wheat flour
- Durum wheat flour
- Rye flour
- Spelt flour
- Durum semolina
- Corn and gluten-free products
- Malting products and malt
- Thermal and hydrothermal flours (wet coatings, carriers, low-germ flours, starch substitute)
- Separating and process flours (low in dust)
- Stabilized wheat bran
- Stabilized wheat germs
- Panko (Asian breadcrumbs)



Overview

end products and applications

Page
10

- Baby Food - Dietetic Products
- Instant products
- Spices and pharmaceutical products
- Pasta production
- Malting products
- Panko (Asian breadcrumbs)

Page
13

- Soups, sauces and dressings
- Pizza production
- Croissant production
- Pudding production
- Extruder products
- Batter production

Page
11

- Cookie production
- Cracker production
- Biscuit and wafer production
- (English) Muffin production
- Muesli powerbar
- Corn- and gluten-free products

Page
14

- Fresh dough products
- Ruchmehl products
- Products with increased crumb moisture and reduced retrogradation (hydrobooster)
- Separating and low dust processing flour (CIP)

Page
12

- Bun production
- Flat breads
- Toastie production
- Wholemeal products
- Mediterranean products
- Panettone

End product areas and applications

Baby Food - Dietetic Products

- according to baby food regulation
- restricted residue and microbiology limits
- separate raw materials - methods of cultivation and processing



Pasta production

- customized granulation
- optimized yellow index
- high protein content for the perfect mouthfeeling
- controlled local grown durum wheat



Instant products

- for all types of our processed grains
- cold and hot viscosities individually controllable
- easily soluble
- lump-free applications



Malting products and malts

- colour and aroma malts for cleanlabel baking agents
- chocolate replacer



Spices and pharmaceutical products

- various carrier materials
- very good processing properties - high dosing accuracy, no clumping
- low microbiologically stable status



Panko (Asian breadcrumbs)

- unique taste
- exquisitely crusty topping
- high water binding capacity
- replacer for potatoe starch and conventional breadcrumbs
- GMO-free



Cookie production

- fresh dough or frozen pucks
- defined flow of the pucks during the baking process
- optimal cookie structure



(English) Muffin production

- defined crumb moisture
- defined pore formation



Cracker production

- very low surface defects (bubbles)
- high dimensional accuracy of the baked goods
- no clogging of the matrices



Muesli powerbar and supplementary products

- controllable nutritional values
- enrichment with natural fibres and vitamins
- also cold viscous characteristics can be achieved



Biscuit and wafer production

- high dimensional accuracy of the biscuits (also precision biscuits)
- controlled viscosities (calibration)
- processing of the masses without adhesive agglomerates



Corn- and gluten-free products

- tortillas
- snack industry
- thermally and hydrothermally refined



End product areas and applications

Bun production

- bunscore on a high level
- very low surface and bottom defects
- defined volume formation
- microfine poring



Wholemeal products

- equivalence or identity principle possible
- significantly reduced proportion of antinutritive substances, reduction of ATI's
- various granulations - also micronization
- debittering



Flat breads

- simple dough processing
- very good freshness and elasticity
- no cracking
- hot-extruded dry flat breads



Mediterranean products

- high volume without the addition of baking agents
- very good dough processing
- typical coarse structure
- crumb softness



Toastie production

- flours + toppings
- defined toastie volume
- typical crumb structure with defined honeycomb formation
- exact bottoming
- very good dough processing properties, even with high dough yields



Panettone

- problem-free dough processing
- no spreading of the biscuits
- uniform, crumbly structure
- high contrast crumb / fruits



Soups, sauces and dressings

- customized hot and cold viscosities
- pleasant mouthfeel
- uniform, sustained stability



Pudding production

- stable durum semolina
- uniform stability and defined mouth feeling



Pizza production

- stamp and dough belt pizzas in high process quality
- dimensional accuracy
- individual volume yield
- optimum bottom structure



Extruder products

- uniform extrudability due to calibrated granulation
- defined viscosities
- controllable expansion



Croissant production

- high laminating quality
- excellent process stability
- distinct volume even for unbaked frozen products



Batter production

- hot + cold viscosities possible
- excellent binding characteristics
- optimum frost, thaw and regeneration stability



End product areas and applications

Fresh dough products

- all types of fresh dough can be produced
- no protective gas packaging necessary (reduction of packaging costs)
- high enzyme and oxidation stability
- optimal microbiological status
- uniform coloring until the best before date



Products with increased crumb moisture and reduced retrogradation (hydrobooster)

- slowed retrogradation
- extended best before date for packaged goods
- salt reduction
- pronounced aroma profile
- doughs with high volume yield



Ruchmehl products

- very good processing characteristics
- baking without baking agents possible
- fine, glassy - slightly balling crumb, very good freshness properties
- thin, gentle splitting crust
- versatile taste profile



Separating and low dust processing flour (CIP)

- low dust processing flour
- improved glossy finish of the end product
- dust-free working environment
- trouble-free production
- low cleaning costs



Certifications



MÜLLER-BBM



