

Schapfen
Mühle

seit 1452



OUR RANGE



Innovative – unique – pure pleasure.



NOTES

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INTERNATIONAL STANDARDS

GIVE SECURITY

Safety and complete traceability of products are essential today. Strict rights are decisive for us. Consistent quality management accompanies all processes. Independent institutes confirm this quality strategy through their audits.

International Featured Standards (IFS Food)

Quality standard of German food retail for product safety as well as traceability

Organic certificate

Subject to the requirements of the EU organic regulation

VDM monitoring

Voluntary grain monitoring by the Association of German Mills. Regular residue checks on grain and finished products..



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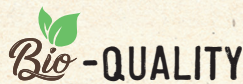
OUR PRODUCT RANGE

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“Meine Mühle” baking close to nature is SchapfenMühle’s answer to natural baking bread, rolls and pastries. The products are powerful, based on today’s production methods and fulfill the wishes of your customers for authentic baked goods.

“Meine Mühle” - products contain exclusively declaration-friendly raw materials, a short and understandable lists of ingredients and combine naturalness with enjoyment.



Organic farming stands for an agriculture, that protects the resources and the environment. Our raw materials from organic farming correspond to the framework conditions of the EU organic regulations.

The SchapfenMühle guarantees seamless quality right from the start, because the process of the seed selection, through harvest all the way to the end product is completely defined and this ensures traceability.



Veganism emerged out of vegetarianism’s way of life and diet. Vegan people however avoid all foods of animal origin. With a few exceptions, especially in our pastry range, SchapfenMühle products can be called as “Vegan”.

IMPROVER

FOR BUNS

Article-No.	Product name	Vegan	Zugabe	PU
137060	Schapfen Baguette 3 % For the production of baguette and different crusty buns with crispy crust and juicy crumb. Good for proof interruption or long time freezing.	✓	3 %	25 kg
137008	Schapfen Brezel Gold spezial Especially for baked goods with lye to produce frozen doughs with a shiny surface, short bite and full of taste. Good for proof interruption and long time freezing.	✓	3 %	25 kg
137080	Schapfen BrötchenMalz For Spelt and Wheat buns as well as rustic buns produced with direct method or proof interruption and proofing delay.	✓	2.5 % – 3 %	25 kg
100249	Schapfen "Meine Mühle" Brötchen Premium Clean label improver for Wheat buns. Suitable for any kind of production, direct method or fermentation-time control.	✓	3 % – 4 %	25 kg
100145	Schapfen "Meine Mühle" DinkelBack pur Declaration-friendly improver for small spelt baked goods. For a safe production of rolls and baked goods via proofing control.	✓	2.5 %	25 kg
100291	Schapfen Eco-Allround Versatile use. For Wheat buns in direct or indirect method. Even the addition in Pastry doughs is recommended.	✓	3 %	25 kg
137003	Schapfen KühlBack Powerful Wheat bun improver especially for cooling or fermentaton-time control.	✓	2 % – 3 %	25 kg
137000	Schapfen Malz-Brillant For Wheat buns or rustic buns produced with direct method. With a high content of malt extract for a golden brown crust, a tender crispness and a balanced taste.	✓	3.5 % – 4 %	25 kg
137010	Schapfen Malz-Kristall Premium improver for the production fermentation-time controlled buns. With a high malt extract content, for a crispy crunch and an intense flavour.	✓	3.5 % – 4 %	25 kg
137041	Schapfen MalzProfi kühl High-quality improver with a high performance potential at every cooling method and an excellent proofing stability.	✓	3.5 % – 4 %	25 kg
137040	Schapfen Malz-rösch For Wheat and Rye buns in craftmans quality, good crunch, juicy crumb and full-malty taste.	✓	3 %	25 kg

IMPROVER

FOR BREADS

Article-No.	Product name	Vegan	Zugabe	PU
100251	Schapfen "Meine Mühle" DinkelVollkornsauer Dried "clean label" Spelt whole-grain sourdough, for all your small or large Spelt or Wheat baked goods.	✓	4 % – 8 %	20 kg
137090	Schapfen Fladenbrot For flatbreads and specialties with a juicy soft crumb and a long shelf life.	✓	2 %	20 kg



Article-No.	Product name	Vegan	Amount	PU
137320	Schapfen RoggenPerfekt For strong mixed Rye breads or coarse Rye meal breads with the typical sourdough bread taste, works in direct or combined method.	✓	1.5 % – 2.5 %	25 kg
137330	Schapfen "Meine Mühle" stabil + frisch "Clean label" improver for better results like baking technology, proofing stability and shelf life for bread and buns.	✓	0.5 % – 2.5 %	20 kg
137400	Schapfen "Meine Mühle" VollkornMalzsauer Dried "clean label" 3-stage-Wholegrain-Rye-Maltsourdough to produce mixed Rye, wholemeal Rye and Rye buns.	✓	1.5 % – 11 %	20 kg
137070	Schapfen Weißbrot To improve the dough characteristics in all kind of Wheat breads.	✗	2.5 %	25 kg
137300	Schapfen WeizenMild For hearty mixed Wheat breads with a mild sourdough taste.	✓	1.5 % – 2.5 %	25 kg

100 %-MIXES

FOR BUNS

Article-No.	Product name	Vegan	Amount	PU
131143	Schapfen Dinkel-Joghurtbrötchen To produce hearty, crusty Spelt-Yogurt or Spelt-Malt buns with yogurt and wholemeal Spelt sourdough.	✗	100 %	25 kg
131147	Schapfen "Meine Mühle" Dinkel Kerni Clean label Spelt buns and bread according to the "Meine Mühle" guidelines.	✓	100 %	25 kg
131252	Schapfen Dinkel Kipfel A Spelt bun with a crunchy crispness and a hearty taste, with seeds and lots of flavour but without Wheat.	✓	100 %	25 kg
131420	Schapfen Dinkel-Vollkornbrötchen To produce Spelt whole-grain buns, very versatile, also for making malt buns.	✗	100 %	25 kg
131071	Schapfen Kürbiskernbrötchen With this mix you are able to make aromatic pumpkin seed buns.	✓	100 %	25 kg

100 %-MIXES

FOR BREAD

Article-No.	Product name	Vegan	Amount	PU
131810	Schapfen Beta HaferGold For the production of whole-grain oat breads with a high beta-glucan content.	✓	100 %	25 kg
 134037	Schapfen "Meine Mühle" Ciabatta Urbrot-Mix For the production of "clean label" ciabatta in the traditional Italian way; according to the "Meine Mühle" guidelines.	✓	100 %	25 kg
 100072	Schapfen "Meine Mühle" DelikatessVollkorn For the production of declaration-friendly mixed Rye wholemeal bread, due to the proportion of puffed Durum Wheat kernels which are very juicy to give the bread a very long shelf life. It also has a high oilseed content.	✓	100 %	25 kg
131140	Schapfen Dinkel-Malzbrot For malty, grainy Spelt-Malt bread with wholemeal Spelt sourdough and a high proportion of malt flour and oilseeds.	✓	100 %	25 kg
131148	Schapfen Dinkelvollkornbrot For a hearty, aromatic wholemeal Spelt bread with wholemeal Spelt flour and wholemeal Spelt sourdough.	✓	100 %	25 kg
 134032	Schapfen "Meine Mühle" Dinkelvollkorn-Mix Seed-free wholemeal Spelt mix for the production of declaration-friendly wholemeal Spelt bread.	✓	100 %	25 kg
 131130	Schapfen "Meine Mühle" Feines Vollkornbrot For the production of declaration-friendly wholemeal mixed breads with a flavourful, sourdough taste.	✓	100 %	25 kg
131780	Schapfen GerstenWonne For the production of juicy and aromatic whole-grain Barley-Spelt bread with a high level of beta-glucan.	✓	100 %	25 kg
131190	Schapfen Kartoffelbrot 100 %-mix for the production of a juicy, rustic potato bread with a high potato content.	✓	100 %	25 kg
131070	Schapfen Kürbiskernbrot For pumpkin seed bread and mixed Wheat bread with pumpkin seeds and oilseeds.	✓	100 %	25 kg
131060	Schapfen Malzbrot Plus For malty-aromatic grainy malt bread with a high content of malt and oilseeds.	✓	100 %	25 kg
131119	Schapfen RoggenKorn For a grainy mixed Rye bread with coarse Rye meal and a high proportion of oilseeds. Mixed Rye bread with whole Rye grains and a mild sourdough taste.	✓	100 %	25 kg
131320	Schapfen SchwabenKorn For a grainy-chrunchy compact whole-grain Spelt bread or whole-grain Spelt sunflower seed bread with mild sweet-sour, aromatic taste.	✓	100 %	25 kg
131150	Schapfen Schwäbischer Dinkellaib For making a juicy, hearty Spelt bread. Traditional loaf for the lunch break also for production of original Swabian "Spelt-souls".	✓	100 %	25 kg
131080	Schapfen Tiroler Brot 100 %-mix for hearty, aromatic mixed Rye bread without sourdough. A rural mixed Rye bread with 60 % Rye content.	✓	100 %	25 kg
134034	Schapfen Vierkornschrötli For the production of whole-grain multigrain bread and buns.	✓	100 %	25 kg

CONCENTRATES






FOR BUNS

Article-No.	Product name	Vegan	Amount	PU
132055	Schapfen "Meine Mühle" BasisKorn For the production of declaration-friendly, rustic grain buns, special buns, mini baguettes and Wheat bread with flaxseeds, sunflower seeds and sesame seeds. Wholemeal baked goods are also possible.	✓	33 %	25 kg
132056	Schapfen BasisKorn dunkel For a malty, juicy three-grain and / or multigrain bread and bun, rich in oilseeds, with a long shelf life.	✓	33 %	25 kg
132270	Schapfen Dinkel-Mühlenbrötchen 35 For the production of declaration-friendly and creative baked goods made from spelt and refined barley grains for an unmistakable taste experience.	✗	35 %	25 kg
100331	Schapfen "Meine Mühle" Genuss-Kröstchen For the production of declaration-friendly and creative baked goods made from spelt and refined barley grains for an unmistakable taste experience.	✓	40 %	20 kg
132341	Schapfen Isländer Brötchen Special concentrate for the production of rustic grain rolls, special rolls and mini baguettes with flaxseed, sunflower seeds and sesame seeds.	✓	38 %	25 kg
132011	Schapfen Kornling Concentrate for the production of aromatic and rustic buns with a selected spice mix and sourdough for a hearty taste.	✓	27 %	25 kg
132118	Schapfen Kornling dunkel Concentrate for the production of aromatic buns with coarse Rye meal, grainy buns or Kornspitz with a high proportion of meal and bran. Balanced with a unique blend of spices.	✓	27 %	25 kg
132141	Schapfen Kornsaat For the production of Wheat buns and mixed Wheat bread with a high proportion of grain and oilseeds. In direct and indirect method.	✓	40 %	25 kg
132071	Schapfen Kürbiskernbrötchen For grainy, flavourful pumpkin seed buns with malt and sunflower seeds.	✓	50 %	25 kg
132133	Schapfen LandRoggen 10 Concentrate for Rye buns with a powerful baking technic. Free of salt or sourdough.	✓	10 %	25 kg
132130	Schapfen Roggenbrötchen For the making of rustic Rye buns with sourdough with a hearty flavourful aromatic Rye taste.	✓	20 %	25 kg
132379	Schapfen SchwabenKörnle For grainy-crunchy spelt-sunflower buns with a mild-sour and aromatic taste. Appealing Spelt buns without the addition of Wheat.	✗	50 %	25 kg



CONCENTRATES

FOR BREAD

Article-No.	Product name	Vegan	Amount	PU
 132400	Schapfen "Meine Mühle" AOK-PfundsFit Brot To produce mixed wholegrain breads with a high content of oilseeds in direct or indirect method.	✓	85 %	25 kg
132181	Schapfen Beta HaferGold 50 % For the production of Oat bread and buns with a high Beta-Glucan content.	✓	50 %	25 kg
 100530	Schapfen "Meine Mühle" Dinkel-BasisVollkorn For the production of declaration-friendly wholemeal Spelt breads in direct method without a soaker or a cooked soaker. Also for the making of baked goods with malt.	✓	35 %	20 kg
100313	Schapfen Dinkel Classico Premium concentrate for the safe production of juicy Spelt bread, Spelt buns and other Spelt baked goods with a rustic look and very long shelf life.	✓	25 %	25 kg
132140	Schapfen Dinkelvollkornbrot For a hearty, moist wholemeal Spelt bread with wholemeal Spelt flour and flakes, as well as flaxseed and sesame seeds as topping. The use of in-house sourdough and Spelt flour is possible without any problems.	✓	50 %	25 kg
132371	Schapfen 50 Dinkelvollkornbrot For a grainy wholemeal Spelt bread or Spelt whole-grain sunflower seed bread with a mild sourdough taste.	✓	50 %	25 kg
 100079	Schapfen "Meine Mühle" Emmer Urkorn Concentrate for the production of declaration-friendly Spelt and Emmer baked goods. Unique because of the roasted taste of puffed Emmer kernels.	✓	40 % – 45 %	18 kg
132036	Schapfen GerstenWonne 65 % For the production of juicy, aromatic Barley and Spelt wholegrain bread with a high beta-glucan content.	✓	65 %	25 kg
132090	Schapfen Kartoffelbrot For a moist, soft, hearty potato bread in a rustic shape. Stays very long moist and fresh due to the high proportion of potatoes.	✓	31 %	25 kg
132070	Schapfen Kürbiskernbrot A typical pumpkin seed bread with a grainy bite, lots of pumpkin seed and therefore very corny mouthfeeling.	✓	50 %	25 kg
132230	Schapfen Mais Mix To produce baked goods with maize, yellow crumb and pleasant taste and slightly crunchy due to maize grits.	✓	50 %	25 kg
132320	Schapfen Malzmehrkorn Gold For a juicy, hearty, light, malted multigrain bread with a high proportion of malt flour, but without sourdough, has a very good shelf life.	✓	35 %	25 kg
132310	Schapfen Malzmehrkorn Tradition For a hearty dark and juicy multigrain bread with malt to use with in-house sourdough or acidic agents.	✓	35 %	25 kg
 132330	Schapfen "Meine Mühle" Melonenkernbrot Clean label product to produce mixed Wheat breads with melon seeds for a typical southern bread character with a long shelf life.	✓	50 %	25 kg
132035	Schapfen MühlenKorn For the production of a mild, aromatic, juicy, crunchy sunflower three-grain bread. Made with the best Wheat, Rye, Spelt and lots of sunflower seeds.	✓	50 %	25 kg
100244	Schapfen Mühlen Sechser For the production of hearty special breads as well as dark six-grain breads, with flaxseed and sesame seed.	✓	50 %	25 kg
 100109	Schapfen "Meine Mühle" Pane Capricciosa Clean label product for Mediterranean style bread buns with dried onions, paprika, fine spices and herbs, a pure "Meine Mühle" enjoyment.	✓	30 %	10 kg

Article-No.	Product name	Vegan	Amount	PU
132435	Schapfen Pro Eiweißbrot For a high protein and fibre based bread with reduced carbs, an excellent shelf life and fine taste with soy protein and oilseeds.	✓	77 %	25 kg
132119	Schapfen 30 % RoggenDinkelMalz For an aromatic Rye-Spelt bread with a high malt content. Inexpensive special bread due to lower added amount.	✓	30 %	25 kg
132110	Schapfen "Meine Mühle" RoggenDinkler For a moist Rye-Spelt bread with a high malt content and a mild sourdough taste. Clean label product according to the "Meine Mühle" guidelines.	✓	50 %	25 kg
132111	Schapfen RoggenKorn For a grainy mixed Rye bread with rye meal and a high amount of oilseeds. Whole-grain Rye bread with whole grains of Rye and a pleasant mild sourdough taste.	✓	75 %	25 kg
134140	Schapfen Saatgoldmischung Seed mixture for bread and buns with oilseeds. With a certain amount to call it flaxseed bread or sunflower seed bread possible.	✓	15 % – 30 %	25 kg
132370	Schapfen SchwabenKorn 70 % For a grainy-chrunchy compact whole-grain Spelt bread or whole-grain Spelt sunflower seed bread with mild sweet-sour, aromatic taste.	✓	70 %	25 kg
100243	Schapfen Sechskorn pur To produce a six-grain bread with high oilseed content from sunflower seeds, sesame seeds and flaxseed.	✓	36 %	25 kg
132102	Schapfen "Meine Mühle" St. Jakobs Mehl Clean label concentrate for Wheat breads. Gives the bread more flavour and shelf life due to fermented sourdough and special flour.	✓	25 %	20 kg
132220	Schapfen Tiroler Nussbrot (Weihnachtsbrot) For making a spiced nut bread or a nut-wheat mixed bread with a high amount of nuts and malt. Remains fresh and juicy for a long time.	✓	50 %	25 kg
132020	Schapfen TopFit To produce a multigrain bread with bananas and apples, to give the baked good a pleasant and fruity taste.	✗	35 %	25 kg
132050	Schapfen Unser Vitaler For light mixed Wheat bread as well as buns with oilseeds. With valuable wheat germ, high folic acid / folate content and high fiber content.	✓	50 %	25 kg
132046	Schapfen Unterknetmix Mehrkorn Multigrain oilseed mixture for a soaker with malt to add it to the bread or bun dough for appropriate multigrain or oilseed based bread and buns.	✓	30 % – 50 %	25 kg
100159	Schapfen "Meine Mühle" 4-Urkornbrot To produce clean label four-grain breads made from Spelt and other ancient grains. For a large bread variation in direct method or cooling stage.	✓	35 %	25 kg
100269	Schapfen UrLinsel This concentrate let you produce a unique lentil multigrain bread even as whole-grain. It contains puffed lentils and has an excellent shelf life and an outstanding taste.	✓	50 %	25 kg
132432	Schapfen Vital & Gut 70 % For a tasty, high-fiber, low-carbohydrate and low-calorie mixed Wheat bread.	✓	70 %	25 kg
132420	Schapfen "Meine Mühle" Weizen-BasisVollkorn For the production of declaration-friendly wholemeal bread and buns in direct method without soaker or cooked soaker.	✓	35 %	20 kg





ORGANIC RANGE

FOR BUNS AND BREAD

Article-No.	Product name	Vegan	Amount	PU
132042	Schapfen Bio Basis Fünfkorn 35 % For organic five-grain bread and buns with oilseeds and a hearty nutty flavour.	✓	35 %	25 kg
137022	Schapfen Bio Brötchen Improver for organic Wheat buns. Contains a high proportion of malt flour, which gives the baked goods a malty crust color, a delicate, long-lasting crispness and an intense malty taste.	✓	3 %	25 kg
100534	Schapfen Bio RoggenVollkornSauerteig A dried organic three-stage wholemeal Rye sourdough with good baking performance, for all Rye flour based breads as well as multigrain or whole-grain breads.	✓	1.5 % – 11 %	18 kg

PASTRY

DOUGHS

Article-No.	Product name	Vegan	Amount	PU
137520	Schapfen Hefeteig 100 plus For light to medium sweet yeast dough, produced in direct method, frozen or fermentation delay. Suitable for frozen dough pieces with long storage times.	✗	100 %	25 kg
137529	Schapfen ButterHefeteig 50 % For fine butter yeast dough of all kinds, produced in direct method, frozen or fermentation delay. For frosted dough pieces suitable for long time storage.	✗	50 %	25 kg
137541	Schapfen HefeQuarkteig 50 % For light sweet yeast dough with curd cheese, made in direct method, frozen or fermentation delay. Suitable for frozen dough pieces with long storage times. Contains dried curd cheese.	✗	50 %	25 kg
137521	Schapfen "Meine Mühle" Hefeteig Declaration-friendly concentrate for sweet yeast dough. The base is fat- and aroma free for making fine sweet yeast dough with butter or margarine.	✓	15 %	25 kg
137510	Schapfen Hefeteig Vari plus For light to medium sweet yeast dough, produced in direct method, frozen or fermentation delay. Suitable for frozen dough pieces with long storage times. Variable use of butter or margarine.	✗	15 %	25 kg
100162	Schapfen Kaiser-Berliner High-quality, fat-free 100 %-mix for the production of delicate deep-fried pastries. Butter and eggs are still to be added. Excellent for filled butter donuts.	✗	100 %	25 kg
100383	Schapfen Berliner fein 20 % Mill premix for the production of soft-tender donuts and fine deep-fried pastry specialties on a Wheat and Spelt base.	✗	20 %	25 kg
137546	Schapfen Mürb fein 100 %-mix for the production of short crust pastries or crumbles.	✓	100 %	25 kg



PASTRY BATTERS

Article-No.	Product name	Vegan	Amount	PU
147549	Schapfen Butter-Amerikaner For the production of half moon cakes and slab cakes in different variations.	✗	100 %	12.5 kg
100521	Schapfen Choco Muffin Premium 100 %-mix for fine premium Muffins, slab cakes, Brownies or even Cookies, very versatile with an intense chocolate taste.	✗	100 %	12.5 kg
100522	Schapfen Muffin Premium 100 %-mix for fine premium Muffins, slab cakes, Pies, Waffles or even Cookies, very versatile with lots of recipes for you.	✗	100 %	12.5 kg
137532	Schapfen Dinkel-Rühr Contains 100 % Spelt to produce juicy fluffy Spelt cakes in different variations.	✗	100 %	12.5 kg
137539	Schapfen Rühr fein 100 %-mix to produce fine cakes, slab cakes or pies.	✗	100 %	12.5 kg
137542	Schapfen Biskuit fein For fine sponge cakes, swiss rolls and light pound cakes.	✗	100 %	12.5 kg
137548	Schapfen Quarkbällchen For the production of fine tasting juicy and stable deep fried yogurt balls.	✗	100 %	12.5 kg

PASTRY FILLINGS

Article-No.	Product name	Vegan	Amount	PU
133051	Schapfen Haselnuss Freeze and thaw stable Hazelnut filling for sweet yeast dough, danish or puffed pastry.	✗	100 %	25 kg
100352	Schapfen "Meine Mühle" Nussfüllung Clean label Hazelnut filling, freeze and thaw stable usable from sweet yeast doughs for slab cakes as well as danish or puffed pastry.	✗	100 %	10 kg
137068	Schapfen Nussfix Inexpensive freeze and thaw stable 100 %-mix for Hazelnut filling in sweet yeast dough, danish or puffed pastry.	✓	100 %	25 kg



Article-No.	Product name	Vegan	Amount	PU
137534	Schapfen Mohn Pastry concentrate for a freeze and thaw stable poppy seed filling in sweet yeast dough as well as danish pastries. Also usable for long term fermentation or frozen doughs.	✗	100 %	12.5 kg
137535	Schapfen Mohn im Korb Pastry concentrate for a freeze and thaw stable poppy seed filling in sweet yeast dough as well as danish pastries. Also usable for long term fermentation or frozen doughs.	✗	100 %	2 × 12.5 kg
100270	Schapfen 3-Käsehoch You allways succeed with this flexibel concentrate for the production of cheesecakes, pies, slab cakes, as a filling or even for hearty recipes.	✗	30 % – 50 %	12.5 kg

TOPPINGS

FOR BREAD AND BUNS

Article-No.	Product name	Vegan	Amount	PU
514760	Schapfen Dekor Mais Extruded corn flour for decorating bread and buns, beautiful yellow color.	✓	variable	8 kg
134145	Schapfen Dekor-Saaten-Flocken Seed mixture made from oat flakes, sunflower seeds, flaxseed (brown & yellow), sesame seeds, malted wheat flakes, millet and corn flakes, as topping or addition to the dough.	✓	variable	25 kg

CERALGRAN

PUFFED CEREALS

Article-No.	Product name	Vegan	Amount	PU
153016	CeralGran Dinkel Gepufft Puffed Spelt as addition to the dough.	✓	variable	20 kg
151032	CeralGran Durum Gepufft Puffed Durum Wheat as addition to the dough.	✓	variable	20 kg
155015	CeralGran Gerste Gepufft Puffed Barley as addition to the dough	✓	variable	20 kg
152005	CeralGran Roggen Gepufft Puffed Rye as addition to the dough.	✓	variable	20 kg



ORGANIC CERALGRAN

PUFFED ORGANIC CEREALS

Article-No.	Product name	Vegan	Amount	PU
157119	CeralGran Bio Amaranth Gepufft Puffed organic Amaranth as topping for bread and buns.	✓	variable	7 kg
157120	CeralGran Bio Quinoa Gepufft Puffed organic Quinoa as topping for bread and buns or addition to cereal bars.	✓	variable	7 kg
152101	CeralGran Bio Roggen Gepufft Puffed organic Rye as addition to the dough.	✓	variable	20 kg

CERALGRAN GRANULATE

GRANULATED RAW MATERIALS*

Article-No.	Product name	Vegan	Amount	PU
100588	CeralGran Dinkel Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from pure spelt, declaration-friendly and without E-numbers.	✓	variable	20 kg
100589	CeralGran Dinkelvollkorn Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from pure wholemeal spelt, declaration-friendly and without E-numbers.	✓	variable	20 kg
100590	CeralGran Durum Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from pure durum wheat, declaration-friendly and without E-numbers.	✓	variable	20 kg
100584	CeralGran Kartoffel Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from potatoes, declaration-friendly and without E-numbers.	✓	variable	18 kg
100585	CeralGran Mais Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from corn, declaration-friendly and without E-numbers.	✓	variable	18 kg
100586	CeralGran Roggenvollkorn Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from pure rye, declaration-friendly and without E-numbers.	✓	variable	20 kg
100587	CeralGran Weizen Granulat Addition to the dough for bread, small baked goods and sweet yeast doughs. Use also as topping, for a good variety on the bread shelf. Made from pure wheat, declaration-friendly and without E-numbers.	✓	variable	20 kg

* CeralGran Granulates can also be used as topping.

PRODUCTS FROM OUR MILL

FLOURS / FLAKES / GRAINS

Art.No.	Product name	Vegan	Amount	PU
106003	Spelt flour type 630	✓	variable	25 kg
106009	Spelt flour type 1050	✓	variable	25 kg
117461	Spelt wholemeal flour	✓	variable	25 kg
117455	Cracked Spelt grains coarse	✓	variable	25 kg
117454	Cracked Spelt grains fine	✓	variable	25 kg
140100	Spelt flakes big size	✓	variable	25 kg
134159	Spelt flakes small size*	✓	variable	25 kg
114001	Spelt grains	✓	variable	25 kg

Art.No.	Product name	Vegan	Amount	PU
195401	Oat flakes flour	✓	variable	25 kg
110100	Oat flakes big size	✓	variable	25 kg
110200	Oat flakes small size	✓	variable	25 kg
111200	Oat groats	✓	variable	25 kg
115100	Oat bran with germ	✓	variable	25 kg
111100	Oat grains	✓	variable	25 kg

Art.No.	Product name	Vegan	Amount	PU
510110	Emmer flour	✓	variable	25 kg
510100	Emmer wholemeal flour	✓	variable	25 kg
150187	Emmer flakes big size	✓	variable	25 kg
150185	Emmer grains	✓	variable	25 kg

Art.No.	Product name	Vegan	Amount	PU
514730	Corn semolina medium	✓	variable	25 kg
514710	Corn semolina fine	✓	variable	25 kg
514740	Corn flour Star dust	✓	variable	25 kg

Art.No.	Product name	Vegan	Amount	PU
151400	Barley flakes flour	✓	variable	25 kg
150100	Barley flakes big size	✓	variable	25 kg
151109	Barley grains	✓	variable	25 kg
151700	Beta barley wholemeal flour	✓	variable	25 kg
150190	Beta barley wholemeal flakes big size	✓	variable	25 kg

Art.No.	Product name	Vegan	Amount	PU
125997	Rye flour type 997	✓	variable	25 kg
121153	Rye flour type 1150	✓	variable	25 kg
121373	Rye flour type 1370	✓	variable	25 kg
121831	Rye wholemeal flour	✓	variable	25 kg
130193	Cracked Rye grains coarse	✓	variable	25 kg
130192	Cracked Rye grains medium	✓	variable	25 kg
130191	Cracked Rye grains fine	✓	variable	25 kg
130100	Rye flakes big size	✓	variable	25 kg
130200	Rye flakes small size*	✓	variable	25 kg
123001	Rye grains	✓	variable	25 kg

*Decor flakes

Art.No.	Product name	Vegan	Amount	PU
170453	Wheat flour type 405	✓	variable	25 kg
105503	Wheat flour type 550	✓	variable	25 kg
108123	Wheat flour type 812	✓	variable	25 kg
110503	Wheat flour type 1050	✓	variable	25 kg
117431	Wheat wholemeal flour	✓	variable	25 kg
120192	Cracked Wheat grains medium	✓	variable	25 kg
120191	Cracked Wheat grains fine	✓	variable	25 kg
120100	Wheat flakes big size	✓	variable	25 kg
112010	Wheat grains	✓	variable	25 kg

SPECIALITIES

FLOURS / FLAKES / GRAINS

Art.No.	Product name	Vegan	Amount	PU
511820	100 % Swiss Ruch-flour	✓	variable	25 kg
106020	Spelt flour "Swiss-style"	✓	variable	25 kg
511800	Einkorn wholemeal flour	✓	variable	25 kg
511790	Perennial Rye wholemeal flour	✓	variable	25 kg

Our cereals.

The SchapfenMühle value chain: seamless quality right from the get-go

The value chain is unique as a symbol of quality and trust and serves as the SchapfenMühle trademark. It defines our rigorous process from seed selection through harvesting and to the end product. This process guarantees complete traceability right back to the point of cultivation



SchapfenMühle

Our grain

Our mill

Product variety

Customer satisfaction

Tradition meets innovation at SchapfenMühle, a modern mill with a long tradition. As Ulm's oldest manufacturer still in business today, it was first mentioned in a document from 1452. Closeness to customers, reliability and awareness of quality are values that our family business has been promoting since its early days. SchapfenMühle as a grain specialist is your partner and stands for trust from the get-go.

Seeds are accepted only from suppliers who work in a sustainable and value-conscious manner. A large proportion of our grain comes from local farmers. Our cultivation contracts guarantee a high degree of safety and quality. SchapfenMühle is also committed to preserving original grain varieties such as spelt and emmer.

The heart of our production is the mill. In the flour mill, cereal products are milled in a standardised way or according to individual customer requirements. In the hulling mill, 'husked' grain is separated from its coating, the husks. The grain is then further processed and refined using various techniques.

Our natural and refined cereal products include mill mixes, baker's quality flours, flakes and puffed grains. Our diverse range is the result of years of experience in grain processing and constant exchange of experience with our customers.

The needs of your customers and our own for high-quality, authentic and enjoyable food made from grain are what we focus on first. We guarantee the best quality through the traceability of the grain back to the point of cultivation. High-quality and innovative mill products ensure your sales success.



"I guarantee the highest mill quality."

