

Schapfen  
Mühle

seit 1452



# EMMER

Our Products.

## EMMER FLOUR TYPE 1300

25 kg bags / 33 x 25 kg per pallet  
Silo truck

For bread, rolls and pastry

## EMMER WHOLEMEAL FLOUR

25 kg bags / 33 x 25 kg per pallet  
Silo truck

For bread, rolls and pastry

## EMMER GRAINS

25 kg bags / 30 x 25 kg per pallet  
dehulled, cleaned

To produce your own flour or to bake

## EMMER FLAKES

20 kg bags / 36 x 20 kg per pallet

Use as a bread and muesli ingredient  
or bread decoration

**Christian Faul**

Sales Manager Business Unit  
Food Industry

SchapfenMühle GmbH & Co. KG  
Franzenhauserweg 21  
D-89081 Ulm

Tel.: +49 731 96746 - 15

Fax: +49 731 96746 - 9815

Mobile: +49 173 3100735

c.faul@schapfenmuehle.de

# 5 REASONS TO CHOOSE EMMER

## Biodiversity

The rediscovery and replanting of emmer has strengthened biodiversity in the field of arable crops, and can therefore be seen as a type of active environmental protection.

## Originality

Due to its long history Emmer meets the desire of many consumers after original products and one unmined diet.

## Taste

Emmer has a fine, aromatic and nutty taste. As a baking ingredient – especially in bread loaves and rolls – emmer flour changes the taste of everyday life.

## Environmental protection

Husks surround the emmer grains, and protect them as much as possible against negative environmental influences. The grains are therefore more robust and resistant to pest infestation, and fewer plant protection products are required.

## Nutritional values

Emmer is a good source of protein and is rich in such minerals as iron, magnesium and zinc. Due to its different gluten composition, sensitive individuals may better tolerate emmer than other gluten sources.



## NUTRITIONAL PHYSIOLOGY

Emmer is a good source of protein, and contains a higher quantity of valuable minerals than a common wheat. The magnesium and zinc concentrations are especially high. Beta-carotene, which is converted by the body into vitamin A and is essential for the immune system, is also present with about double the concentration found in wheat. Emmer has a different gluten composition. Sensitive individuals may better tolerate emmer than other gluten sources.

