KEY INFORMATION

Figures | Dates | Facts

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| **Name** | SchapfenMühle GmbH & Co. KG |
| **Managing Partner** | Ralph Seibold |
| **Address** | SchapfenMühle GmbH & Co. KG  Franzenhauserweg 21, 89081 Ulm-Jungingen / Germany  Telephone +49 731-96746-0, Telefax +49 731-96746-50  www.schapfenmuehle.de |
| **History** | * 1452 First documented reference to the mill * 1633 From this year on the name “SchapfenMühle” has been in use. * 1891 Carl Künkele acquires the mill. * 1983 A major fire destroys the SchapfenMühle. Reconstruction takes place in the district of Jungingen on the Ulmer Alb. * 1985 Construction of the flour mill * 1991 Construction of the hulling mill * 2004 Construction of the silo tower * 2005 A second location is built in the town of Dornstadt. Among other things, an experimental bakery and its own logistics centre are built here. * 2006 Commissioning of the puffing and coating line * 2010 Grain warehouse acquired in Neenstetten * 2013 Expansion of the grain warehouse in Neenstetten * 2016 Further expansion of the grain warehouse to create a storage capacity of 25,000 tonnes * 2017 Modernisation of the packaging lines as well as new construction and extension of the admin building in Jungingen. A new warehouse is built in the town of Dornstadt. * 2018 Commissioning of the CO2 pressure disinfestation plant in Dornstadt * 2019 Silo extension with the storage of finished products on the roofs of existing buildings. The capacity of each silo is about 25 tonnes. * 2020 Commissioning of a new packaging line for flours and flakes |
| **Staff** | > about 200, including 14 apprentices |
| **Processing per year** | > 100,000 tonnes of grain, processing of almost all types of grain, organic and conventional |
| **Sales divisions** | Food retail, industry, national and international bakeries |
| **Sales region** | Germany, Europe, Middle and Far East, North and South America |
| **Products** | * Flours * Cereal flakes * Natural and puffed grains, with and without coating * Seeds and groats * Meal, semolina, bran * Mill mixes * Special products for food retail * Organic grain products * Seeds and kernels * Special products from e.g. amaranth, buckwheat and quinoa |
| **Special features** | * SchapfenMühle works with over 600 contract farmers. * The environmental project “Blühwieseninitiative”: By planting at least 100 m2 of flowering meadow per hectare of wheat, the contract farmers of SchapfenMühle are supporting an initiative to prevent the extinction of bees, thereby contributing to species preservation. * Specialist for ancient cereals, such as spelt and emmer |