

Schapfen
Mühle

seit 1452



OUR CEREALS



Cereals – a product with many possibilities.



INTERNATIONAL STANDARDS

PROVIDE A GUARANTEE OF SAFETY

Product safety and a complete traceability are indispensable today. Strict controls are a matter of course for us. A consistently pursued quality management accompanies all processes. Audits conducted by independent bodies confirm the effectiveness of this quality strategy.

International Featured Standards (IFS Food)

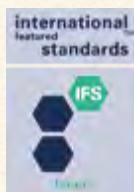
Quality standard of the German retail food trade governing product safety and traceability.

Organic certificate

Subject to the requirements of the EC Regulation on organic production and labelling of organic products.

VDM Monitoring

Voluntary cereal monitoring by the German mills association (VDM). Regular controls of cereals and finished products for residues.



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ORGANIC QUALITY



CERTIFIED RAW MATERIALS

Organic farming conserve natural resources and preserve the environment. We offer a vast range of products in organic quality, from grains to flours and flakes and up to puffed cereals. Our raw materials from organic cultivation comply with the requirements of the EC Regulation on organic agriculture. SchapfenMühle guarantees a flawless quality from the start as the process from the selection of seeds to the crop up to the finished product is completely defined and the traceability ensured.

Our mill

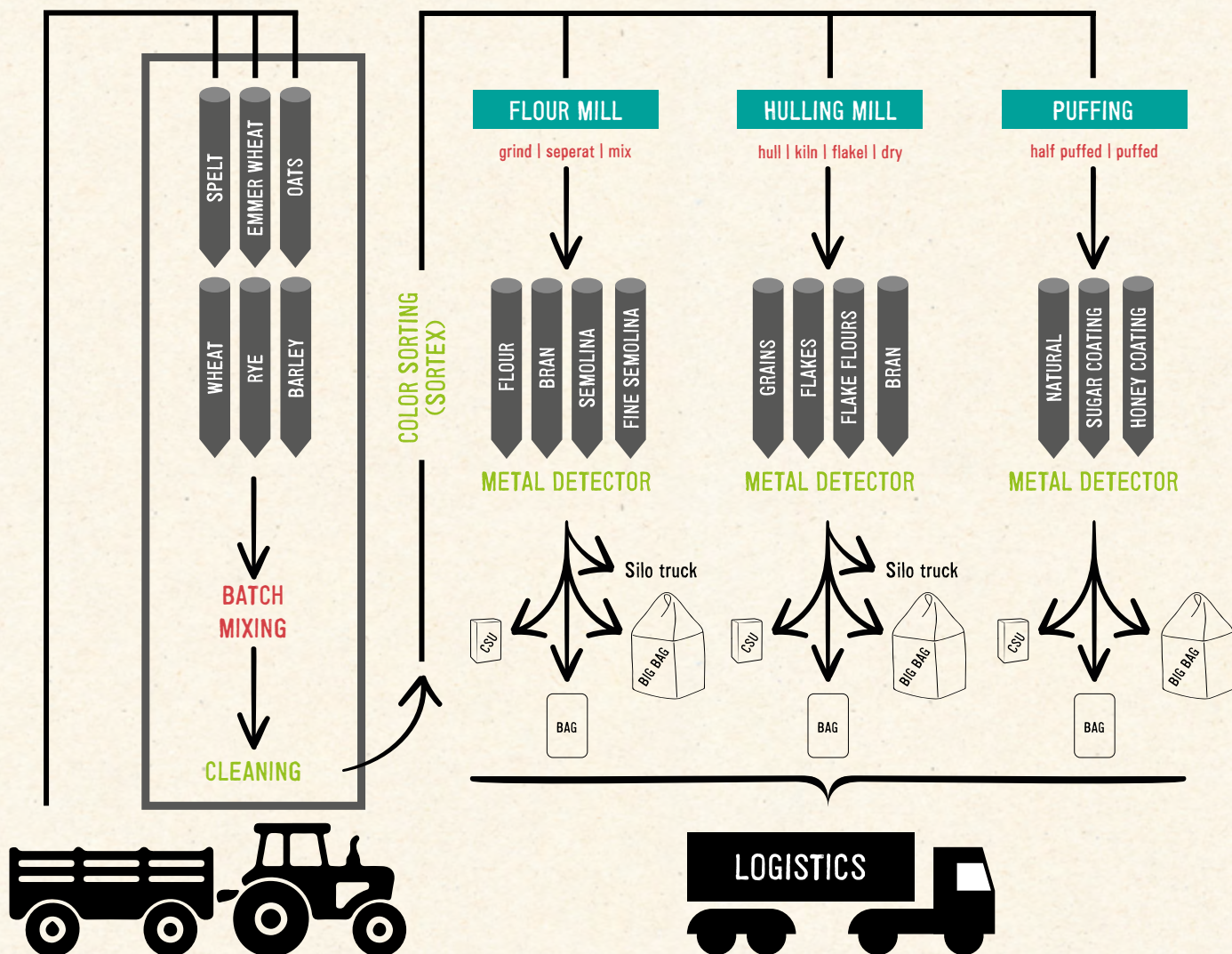
As an internationally operating producer of processed grain products, SchapfenMühle offers an extensive range in both conventional and organic sector for:

- companies from the food industry
- wholesalers
- manufacturers of organic products
- industrial producers of bread, cakes and pastries
- traditional bakeries
- retail food trade

SchapfenMühle's product range is the result of years of experience with cereals, modern refining technology and regular exchange of experience with customers. We offer the following products at present:

- flours
- cereal flakes
- puffed grains
- standard milling products
- organic cereal products
- seeds and kernels
- special products like e.g. amaranth, buckwheat and quinoa

CEREAL AND ITS PROCESSING



CEREAL – WHERE IT ALL BEGINS

Cultivar selection, crop growing methods and ecological agriculture are the daily bread of SchapfenMühle. Producers who adopt a sustainable approach to their work and take account of traditional values are important to us. Preference is given to processing cereals from the local region because short transport routes protect the environment. Traceability and sustainability are tangible benefits for customers and reflect the corporate philosophy. Cereals are taken directly from the field or from agricultural cooperatives and stored as pure varieties in one of the most modern grain silos of the world. To achieve a consistent quality, the batches are mixed, then cleaned and in the end processed.

THE FLOUR MILL

The flour mill is the origin and the traditional part of the business. It is where wheat, rye and spelt are ground to produce the typical milled products such as

- flour types
- cracked grain in different grades
- semolina and coarse-grained flour

Other products include toiler-made flours with different protein content or various degrees of fineness.



THE HULLING MILL

SchapfenMühle is one of the leading processors and suppliers of spelt, emmer wheat and oats. These cereals have to be hulled and separated from their outer coating – the husk. Only then can they be processed into flakes, groats, cracked grain, puffed grain, flour or special products.

PUFFING – A SPECIAL TECHNOLOGY

In the complex production method of puffing, grains are expanded to many times their original size by means of pressure and steam. Here the shape of the grain remains largely intact and it receives a crispy consistency. The puffed grains are either left in the natural state or undergo a further refining process in which they are coated with sugar, honey or other flavouring components.

Puffed grains are available from nearly all conventional and organic cereals, but also from native and less familiar varieties such as amaranth, buckwheat and quinoa. They can be further processed to precisely meet the customer's wishes in the form of breakfast cereals, instant products, premixes, confectionery or dairy products.

Spelt grains



Puffed spelt grains



Key facts



SPELT

"The best cereal", according to Hildegard von Bingen

- Triticum spelta
- The oldest known discoveries come from Western Armenia and East Europe around 4.000 BC
- Methodical cultivation in Central Europe since 1.100 – 800 BC
- Cereal with husks
- First cultivation contract at SchapfenMühle already in 1987
- High frost tolerance, not demanding regarding soil quality and fertilization
- Compared to soft wheat, a gentler processing is recommended



EMMER

Julius C

- Triticum dicoccum
- One of the oldest cereals – direct ancestor of wheat
- Also referred to as pharaoh wheat and an important cereal in Babylon, in ancient Egypt
- Cereal with husks
- Contractual cultivation at SchapfenMühle
- Contains more beta-carotene than wheat
- Not demanding regarding soil quality



OATS

The regional "super food"

- Avena sativa
- Breeding of oats only from approx. 1.000 BC on
- Cultivation since the Bronze Age
- Main food in Northern Europe for almost 2.000 years
- Cereal with husks
- Fruit spike as panicle instead of spike
- Prefers cool and humid weather conditions, not demanding regarding soil quality and climate
- Glutenfree and richer in nutrients than all other cereal types



- Secale cereale
- First detection of stone age cultivation around 6.600 BC and then again around 4.000 BC
- Since 500 BC cultivation in Central Europe
- Naked grain
- In Central Europe, almost exclusively as winter cereal (sowing in mid-September)
- Rye is an undemanding, hardy cereal which can vary in its use in crop rotation

about cereals



DURUM WHEAT

Caesar's favourite cereal

ancestor of soft wheat

as it was the most
important in ancient Greece as well as

Mühle since 2013

today's wheat varieties
and climate



RYE

Valuable for human nutrition

layers in North Syria around
1.500 BC in Europe
in Germany

only winter rye is cultivated
until mid-October

abrasive, disease-resistant
in all directions of the crop



BARLEY

Mankind's eldest cultivated cereal

- *Hordeum vulgare*
- Originates from the Middle East and the countries of the Eastern Balkans
- Settlement in the area of the "Fertile Crescent" around 10.000 years ago
- The world's fourth most important cereal behind wheat, corn and rice
- Winter barley is particularly used for human food and animal feed and spring wheat is predominantly used as malting barley
- Barley is an extremely adaptable cereal variety



WHEAT

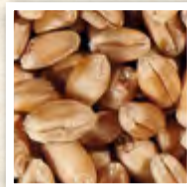
Most important crop plant in Germany

- *Triticum aestivum*
- The oldest known discoveries date back to a time between 7.800 and 5.200 BC so that wheat is the second oldest cereal after barley
- First cultivation of naked wheat (ancestor of today's soft wheat) around 4.400 BC
- The most cultivated cereal in Germany
- After corn, the most widely grown cereal variety of the world
- Demanding regarding climate, soil quality and water supply

Cereal grains



SPELT GRAINS



WHEAT GRAINS



SPELT LIKE RICE



EMMER WHEAT GRAINS



BARLEY GRAINS



OAT GROATS



OAT GRAINS



RYE GRAINS



PU

PACKAGING
Our packing possibilities

BAG




Silo truck

Our products can be provided in silo trucks, in big bags and in bags. Please contact our sales team for further packing information.

Cereal flakes



SPELT FLAKES

Big | Small | 




EMMER WHEAT FLAKES

Big




BARLEY FLAKES

Big  | 



OAT FLAKES

Big | Small | 



RYE FLAKES

Big 



WHEAT FLAKES

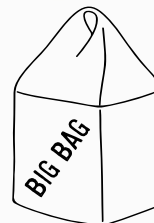
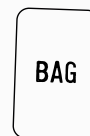
Big 



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PACKAGING

Our packing possibilities



Silo truck

Our products can be provided in silo trucks, in big bags and in bags. Please contact our sales team for further packing information.

Flours



SPELT FLOUR

Type 630 | Type 1050
Wholemeal



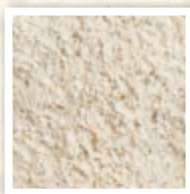
EMMER WHEAT FLOUR

Type 1300 | Wholemeal



BARLEY FLOUR

Wholemeal | **Beta**



OAT FLOUR

Wholemeal



RYE FLOUR

Type 997 | Type 1150
Wholemeal



WHEAT FLOUR

Type 405 | Type 550 | Type 1050
Wholemeal

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PACKAGING
Our packing possibilities

BAG   **Silo truck**

Our products can be provided in silo trucks, in big bags and in bags. Please contact our sales team for further packing information.

Special products

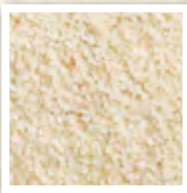


FINE SPELT SEMOLINA



CRACKED WHEAT

Middle | Fine



SPELT SEMOLINA



SPELT BRAN



CRACKED SPELT

Coarse | Fine



OAT BRAN



CRACKED RYE

Coarse | Middle | Fine

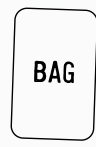


WHEAT BRAN



PACKAGING

Our packing possibilities



BAG



BIG BAG

Silo truck

Our products can be provided in silo trucks, in big bags and in bags. Please contact our sales team for further packing information.

Puffed cereals



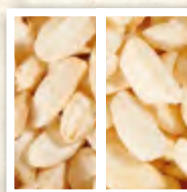
AMARANTH




QUINOA



BUCKWHEAT




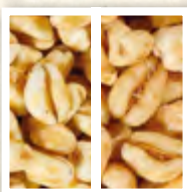
RICE

Natural | 30 % Honey | 




SPELT

Natural | 30 % Honey | 
 Natural | Sugar Coating



DURUM

Natural | 30 % Honey | 
 Natural | Sugar Coating



EMMER WHEAT



BARLEY



MILLET




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PACKAGING
Our packing possibilities

BAG 

BIG BAG 

Our products can be provided in big bags and in bags. Please contact our sales team for further packing information.

CeralGran



AMARANTH



SPELT GRANULATE

Wholegrain



SPELT



DURUM GRANULATE



DURUM



POTATO GRANULATE



BARLEY



CORN GRANULATE



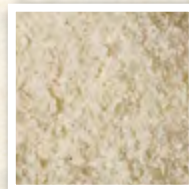
QUINOA



RYE WHOLEGRAIN GRANULATE



RYE



WHEAT GRANULATE



PACKAGING

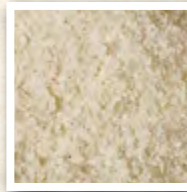
Our packing possibilities

Our products can be provided in big bags and in bags. Please contact our sales team for further packing information.

Decorative products



CERALGRAN AMARANTH



CERALGRAN WHEAT GRANULATE



CERALGRAN QUINOA



SPELT FLAKES

Small



CERALGRAN SPELT GRANULATE

Wholegrain



RYE FLAKES

Small



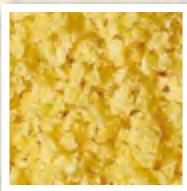
CERALGRAN DURUM GRANULATE



SPELT SEMOLINA




CERALGRAN POTATO GRANULATE



CERALGRAN CORN GRANULATE



CERALGRAN RYE WHOLEGRAIN GRANULATE



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PACKAGING
Our packing possibilities

BAG

Our products can be provided in bags. Please contact our sales team for further packing information.

CO² Disinfestation

CO² DISINFESTATION – OUR SPECIAL SERVICE

This innovative disinfestation technology can be applied to a large number of products. At first, the goods to be treated are pressurized by the addition of carbon dioxide (CO²) which is known from the production of aerated waters. Then, by means of pressure differences, all vermin as well as their larvae and eggs are destroyed without affecting in any way the goods.

The ecological as well as economic functioning with the bicameral system prevents all storage pests as early as possible and combats these only with natural carbon dioxide (CO²) and sufficient pressure. With this modern bicameral system, huge amounts of CO² can be saved as it is passed on from one chamber directly to the other. A major advantage of the disinfestation is that there are no adverse effects on the food products and that this precautionary measure is therefore ideally suited to guarantee food safety and high quality.

„With the investment in a CO² disinfestation unit, SchapfenMühle wants to meet the ever-growing demand of the food industry and the organic sector. Working with natural products means that anyone is unavoidably confronted with vermin who like to attack contaminant-free organic products to lay their eggs in them.

To improve the high sanitary standards of the SchapfenMühle even further and to protect our valuable natural products, the CO² disinfestation has been installed.“



*Ralph Seibold,
Managing Associate of SchapfenMühle*



CO₂

DISINFESTATION

Our CO² disinfestation unit

- ✓ Preventative treatment
- ✓ The goods must be packed in bags or big bags
- ✓ The goods must be packed on clean EURO pallets
- ✓ Standard sizes of pallets
- ✓ One chamber holds 10 standard EURO pallets

Please contact our sales team for further details concerning our CO² disinfestation unit.

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.



Die SchapfenMühle

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.

Our grain

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.

Our mill

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.

Product variety

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.

Customer satisfaction

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 highest milling quality.“

