

Schapfen  
Mühle

seit 1452



# OUR RANGE



innovative - unique - pure pleasure





## 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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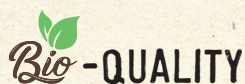
### OUR PRODUCT RANGE

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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	Amount	PU
137060	<b>Schapfen Baguette 3%</b> 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	<b>Schapfen Brezel Gold spezial</b> 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	<b>Schapfen BrötchenMalz</b> 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	<b>Schapfen "Meine Mühle" Brötchen Premium</b> Clean label improver for Wheat buns. Suitable for any kind of production, direct method or fermentation-time control.	✓	3%	25 kg
100291	<b>Schapfen Eco-Allround</b> Versatile use. For Wheat buns in direct or indirect method. Even the addition in Pastry doughs is recommended.	✓	3%	25 kg
137003	<b>Schapfen KühlBack</b> Powerful Wheat bun improver especially for cooling or fermentation-time control.	✓	2% – 3%	25 kg
137000	<b>Schapfen Malz-Brillant</b> 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	<b>Schapfen Malz-Kristall</b> 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	<b>Schapfen MalzProfi kühl</b> High-quality improver with a high performance potential at every cooling method and an excellent proofing stability.	✓	3,5% – 4%	25 kg
137040	<b>Schapfen Malz-rösch</b> 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	Amount	PU
100251	<b>Schapfen "Meine Mühle" DinkelVollkornsauer</b> Dried "clean label" Spelt whole-grain sourdough, for all your small or large Spelt or Wheat baked goods.	✓	4% – 8%	20 kg
137090	<b>Schapfen Fladenbrot</b> For flatbreads and specialties with a juicy soft crumb and a long shelf life.	✓	2%	20 kg



# IMPROVER

## FOR BREADS

Article-No.	Product name	Vegan	Amount	PU
137320	<b>Schapfen RoggenPerfekt</b> For strong mixed Rye breads or coarse Rye meal bread with the typical sourdough bread taste, works in direct or combined method.	✓	1,5% – 2,5%	25 kg
137330	<b>Schapfen "Meine Mühle" stabil + frisch</b> "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	<b>Schapfen "Meine Mühle" VollkornMalzsauer</b> Dried "clean label" 3-stage-Wholegrain-Rye-Maltsourdough to produce mixed Rye, wholemeal Rye and Rye buns.	✓	1,5% – 11%	20 kg
137070	<b>Schapfen Weißbrot</b> To improve the dough characteristics in all kind of Wheat breads.	✗	2,5%	25 kg
137300	<b>Schapfen WeizenMild</b> For hearty mixed Wheat breads with a mild sourdough taste.	✓	1,2% – 2,5%	25 kg

# 100%-MIXES

## FOR BUNS

Article-No.	Product name	Vegan	Amount	PU
131143	<b>Schapfen Dinkel-Joghurtbrötchen</b> To produce hearty, crusty Spelt-Yogurt or Spelt-Malt buns with yogurt and wholemeal Spelt sourdough.	✗	100 %	25 kg
131147	<b>Schapfen "Meine Mühle" Dinkel Kerni</b> Clean label Spelt buns and bread according to the "Meine Mühle" guidelines.	✓	100 %	25 kg
131252	<b>Schapfen Dinkel Kipfel</b> A Spelt bun with a crunchy crispness and a hearty taste, with seeds and lots of flavour but without Wheat.	✓	100 %	25 kg
131420	<b>Schapfen Dinkel-Vollkornbrötchen</b> To produce Spelt whole-grain buns, very versatile, also for making malt buns.	✗	100 %	25 kg
131071	<b>Schapfen Kürbiskernbrötchen</b> 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	<b>Schapfen Beta HaferGold</b> For the production of whole-grain oat breads with a high beta-glucan content.	✓	100%	25 kg
134037	<b>Schapfen "Meine Mühle" Ciabatta Urbrot-Mix</b> For the production of "clean label" ciabatta in the traditional Italian way; according to the "Meine Mühle" guidelines.	✓	100%	25 kg
100072	<b>Schapfen "Meine Mühle" DelikatessVollkorn</b> 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	<b>Schapfen Dinkel-Malzbrot</b> For malty, grainy Spelt-Malt bread with wholemeal Spelt sourdough and a high proportion of malt flour and oilseeds.	✓	100%	25 kg
131148	<b>Schapfen Dinkelvollkornbrot</b> For a hearty, aromatic wholemeal Spelt bread with wholemeal Spelt flour and wholemeal Spelt sourdough.	✓	100%	25 kg
134032	<b>Schapfen "Meine Mühle" Dinkelvollkorn-Mix</b> Seed-free wholemeal Spelt mix for the production of declaration-friendly wholemeal Spelt bread.	✓	100%	25 kg
131130	<b>Schapfen "Meine Mühle" Feines Vollkornbrot</b> For the production of declaration-friendly wholemeal mixed breads with a flavourful sourdough taste.	✓	100%	25 kg
131780	<b>Schapfen GerstenWonne</b> For the production of juicy and aromatic whole-grain Barley-Spelt bread with a high level of beta-glucan.	✓	100%	25 kg
131190	<b>Schapfen Kartoffelbrot</b> 100%-mix for the production of a juicy, rustic potato bread with a high potato content.	✓	100%	25 kg
131010	<b>Schapfen Kräuterbrot</b> For the production of a spicy, hearty mixed Wheat bread with a proportion of mediterranean herbs (parsley, rosemary, chervil, oregano).	✓	100%	25 kg
131070	<b>Schapfen Kürbiskernbrot</b> For pumpkin seed bread and mixed Wheat bread with pumpkin seeds and oilseeds.	✓	100%	25 kg
131060	<b>Schapfen Malzbrot Plus</b> For malty-aromatic grainy malt bread with a high content of malt and oilseeds.	✓	100%	25 kg
131119	<b>Schapfen RoggenKorn</b> 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	<b>Schapfen SchwabenKorn</b> 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	<b>Schapfen Schwäbischer Dinkellaib</b> For making a juicy, hearty Spelt bread. Traditional loaf for the lunch break also for production of original Swabian "Spelt-souls".	✓	100%	25 kg

# 100%-MIXES

## FOR BREAD

Article-No.	Product name	Vegan	Amount	PU
131080	<b>Schapfen Tiroler Brot</b> 100%-mix for hearty, aromatic mixed Rye bread without sourdough. A rural mixed Rye bread with 60% Rye content.	✓	100%	25 kg
134034	<b>Schapfen Vierkornschrötli</b> For the production of whole-grain multigrain bread and buns.	✓	100%	25 kg

# CONCENTRATES

## FOR BUNS

Article-No.	Product name	Vegan	Amount	PU
132055	<b>Schapfen "Meine Mühle" BasisKorn</b> For the production of declaration-friendly, rustic grain buns, special buns, mini baguettes and Wheat bread with flaxseed, sunflower seeds and sesame seeds. Wholemeal baked goods are also possible.	✓	33%	25 kg
132056	<b>Schapfen BasisKorn dunkel</b> For a malty, juicy three-grain and / or multigrain bread and bun, rich in oilseeds, with a long shelf life.	✓	33%	25 kg
132270	<b>Schapfen Dinkel-Mühlenbrötchen 35</b> For a hearty, balanced, mild sour, aromatic bun made with Spelt flour, different oilseeds and also Spelt wholegrain sourdough.	✗	35%	25 kg
132341	<b>Schapfen Isländer Brötchen</b> 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	<b>Schapfen Kornling</b> Concentrate for the production of aromatic and rustic buns with a selected spice mix and sourdough for a hearty taste.	✓	27%	25 kg
132118	<b>Schapfen Kornling dunkel</b> 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	<b>Schapfen Kornsaat</b> 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	<b>Schapfen Kürbiskernbrötchen</b> For grainy, flavourful pumpkin seed buns with malt and sunflower seeds.	✓	50%	25 kg
132133	<b>Schapfen LandRoggen 10</b> Concentrate for Rye buns with a powerful baking technic. Contains no salt or sourdough.	✓	10%	25 kg



# CONCENTRATES

## FOR BUNS

Article-No.	Product name	Vegan	Amount	PU
132130	<b>Schapfen Roggenbrötchen</b> For the making of rustic Rye buns with sourdough with a hearty flavourful aromatic Rye taste.	✗	20%	25 kg
132379	<b>Schapfen SchwabenKörnle</b> 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	<b>Schapfen "Meine Mühle" AOK-PfundsFit Brot</b> To produce mixed wholegrain breads with a high content of oilseeds in direct or indirect method.	✓	85%	25 kg
132181	<b>Schapfen Beta HaferGold 50%</b> For the production of Oat bread and buns with a high Beta-Glucan content.	✓	50%	25 kg
100530	<b>Schapfen "Meine Mühle" Dinkel-BasisVollkorn</b> For the production of declaration-friendly wholemeal Spelt breads in direct method without a soaker or a cooked soaker. Also for making baked goods with malt.	✓	35%	20 kg
100313	<b>Schapfen Dinkel Classico</b> 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	<b>Schapfen Dinkelvollkornbrot</b> For a hearty, moist wholemeal Spelt bread with wholemeal Spelt flour and flakes, as well as flaxseed and sesame as topping. The use of in-house sourdough and Spelt flour is possible without any problems.	✓	50%	25 kg
132371	<b>Schapfen 50 Dinkelvollkornbrot</b> For a grainy wholemeal Spelt bread or Spelt whole-grain sunflower seed bread with a mild sourdough taste.	✓	50%	25 kg
100079	<b>Schapfen "Meine Mühle" Emmer Urkorn</b> 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	<b>Schapfen GerstenWonne 65%</b> For the production of juicy, aromatic Barley and Spelt wholegrain bread with a high beta-glucan content.	✓	65%	25 kg
132090	<b>Schapfen Kartoffelbrot</b> 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

# CONCENTRATES

## FOR BREAD

Article-No.	Product name	Vegan	Amount	PU
132070	<b>Schapfen Kürbiskernbrot</b> A typical pumpkin seed bread with a grainy bite, lots of pumpkin seeds and therefore very corny mouthfeeling.	✓	50%	25 kg
132230	<b>Schapfen Mais Mix</b> To produce baked goods with maize, yellow crumb and pleasant taste and slightly crunchy due to maize grits.	✓	50%	25 kg
132320	<b>Schapfen Malzmehrkorn Gold</b> 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	<b>Schapfen Malzmehrkorn Tradition</b> For a hearty dark and juicy multigrain bread with malt to use with in-house sourdough or acidic agents.	✓	35%	25 kg
132330	<b>Schapfen "Meine Mühle" Melonenkernbrot</b> 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	<b>Schapfen MühlenKorn</b> 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	<b>Schapfen Mühlen Sechser</b> For the production of hearty special breads as well as dark six-grain breads, with flaxseed and sesame seed.	✓	50%	25 kg
100109	<b>Schapfen "Meine Mühle" Pane Capricciosa</b> Clean label product for Mediterranean style bread an buns with dried onions, paprika, fine spices and herbs, a pure "Meine Mühle" enjoyment.	✓	30%	10 kg
132435	<b>Schapfen Pro Eiweißbrot</b> 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	<b>Schapfen 30% RoggenDinkelMalz</b> For an aromatic Rye-Spelt bread with a high malt content. Inexpensive special bread due to lower added amount.	✗	30%	25 kg
132110	<b>Schapfen "Meine Mühle" RoggenDinkler</b> 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	<b>Schapfen RoggenKorn</b> 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	<b>Schapfen Saatgoldmischung</b> Seed mixture for bread and buns with oilseeds. With a certain amount to call it flaxseed bread or sunflower seed bread.	✓	15% – 30%	25 kg
132370	<b>Schapfen SchwabenKorn</b> 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	<b>Schapfen Sechskorn pur</b> To produce a six-grain bread with high oilseed content from sunflower seeds, sesame seeds and flaxseed.	✓	36%	25 kg

# CONCENTRATES

## FOR BREAD



Article-No.	Product name	Vegan	Amount	PU
132102	<b>Schapfen "Meine Mühle" St. Jakobs Mehl</b> 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	<b>Schapfen Tiroler Nussbrot (Weihnachtsbrot)</b> 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	<b>Schapfen TopFit</b> To produce a multigrain bread with bananas and apples, to give the baked good a pleasant and fruity taste.	✗	35%	25 kg
132050	<b>Schapfen Unser Vitaler</b> 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	<b>Schapfen Unterknetmix Mehrkorn</b> 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	<b>Schapfen "Meine Mühle" 4-UrKornbrot</b> 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	<b>Schapfen UrLinsel</b> 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	<b>Schapfen Vital &amp; Gut 70%</b> For a tasty, high-fiber, low-carbohydrate and low-calorie mixed Wheat bread.	✓	70%	25 kg
132420	<b>Schapfen "Meine Mühle" Weizen-BasisVollkorn</b> 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 BREADS

Article-No.	Product name	Vegan	Amount	PU
132042	<b>Schapfen Bio Basis Fünfkorn 35%</b> For organic five-grain bread and buns with oilseeds and a hearty nutty flavour.	✓	35%	25 kg
137022	<b>Schapfen Bio Brötchen</b> 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	<b>Schapfen Bio RoggenVollkornSauerteig</b> 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
137529	<b>Schapfen ButterHefeteig 50%</b> 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	<b>Schapfen HefeQuarkteig 50%</b> 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	<b>Schapfen "Meine Mühle" Hefeteig</b> Declaration-friendly concentrate for sweet yeast doughs. The base is fat- and aromafree for making fine sweet yeast dough with butter or margarine.	✓	15%	25 kg
137510	<b>Schapfen Hefeteig Vari plus</b> 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
137520	<b>Schapfen Hefeteig 100 plus</b> 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
100162	<b>Schapfen Kaiser-Berliner</b> 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
137546	<b>Schapfen Mürb fein</b> 100%-mix for the production of shortcrust pastries or crumbles.	✓	100%	25 kg

# PASTRY

## BATTERS

Article-No.	Product name	Vegan	Amount	PU
137542	<b>Schapfen Biskuit fein</b> For fine sponge cakes, swiss rolls and light pound cakes.	✗	100%	12,5 kg
147549	<b>Schapfen Butter-Amerikaner</b> For the production of half moon cakes and slab cakes in different variations.	✗	100%	12,5 kg
100521	<b>Schapfen Choco Muffin Premium</b> 100%-mix for fine premium muffins, slab cakes, brownies or even cookies, very versatile with an intense chocolate taste.	✗	100%	12,5 kg
137528	<b>Schapfen Dinkel-ButterAmerikaner</b> For the production of half moon Spelt cakes and Spelt slab cakes in different variations.	✗	100%	12,5 kg
137532	<b>Schapfen Dinkel-Rühr</b> Contains 100% Spelt to produce juicy fluffy Spelt cakes in different variations.	✗	100%	12,5 kg

# PASTRY

## BATTERS

Article-No.	Product name	Vegan	Amount	PU
100522	<b>Schapfen Muffin Premium</b> 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
137548	<b>Schapfen Quarkbällchen</b> For the production of fine tasting juicy and stable deep fried yogurt balls.	✗	100%	12,5 kg
137539	<b>Schapfen Rühr fein</b> 100%-mix to produce fine cakes, slab cakes or pies.	✗	100%	12,5 kg
100314	<b>Schapfen Vari-Rühr</b> Unique concentrate for making a huge variety of juicy Spelt- or Wheat pastries.	✗	30% – 40%	12,5 kg

# PASTRY

## FILLINGS

Article-No.	Product name	Vegan	Amount	PU
133051	<b>Schapfen Haselnuss</b> Freeze and thaw stable Hazelnut filling for sweet yeast dough, danish or puffed pastry.	✗	100%	25 kg
100270	<b>Schapfen 3-Käsehoch</b> You always 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
137534	<b>Schapfen Mohn</b> 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	<b>Schapfen Mohn im Korb</b> 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%	25 kg
137068	<b>Schapfen Nussfix</b> Inexpensive freeze and thaw stable 100%-mix for Hazelnut filling in sweet yeast dough, danish or puffed pastry.	✓	100%	25 kg
100525	<b>Schapfen "Meine Mühle" Nussfüllung</b> Clean label Hazelnut filling, freeze and thaw stable usable from sweet yeast doughs to slab cakes as well as danish or puffed pastry.	✗	100%	12,5 kg



# TOPPINGS

## FOR BREAD AND BUNS

Article-No.	Product name	Vegan	Amount	PU
514760	<b>Schapfen Dekor Mais</b> Extruded corn flour for decorating bread and buns, beautiful yellow color.	✓	variable	8 kg
134145	<b>Schapfen Dekor-Saaten-Flocken</b> 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	<b>CeralGran Dinkel</b> Puffed Spelt as addition to the dough.	✓	variable	20 kg
151032	<b>CeralGran Durum</b> Puffed Durum Wheat as addition to the dough.	✓	variable	20 kg
152005	<b>CeralGran Roggen</b> Puffed Rye as addition to the dough.	✓	variable	20 kg



# ORGANIC CERALGRAN

## PUFFED ORGANIC CEREALS

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

# PRODUCTS FROM OUR MILL

## FLOURS / FLAKES / GRAINS

Art.No.	Product name	Vegan	Addition	Size
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	Addition	Size
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	Addition	Size
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	Size
514730	Corn semolina medium	✓	variable	25 kg
514710	Corn semolina fine	✓	variable	25 kg
514740	Cornflour Star dust	✓	variable	25 kg

Art.No.	Product name	Vegan	Addition	Size
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	Addition	Size
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

\*Decorative flakes

# PRODUCTS FROM OUR MILL

## FLOURS / FLAKES / GRAINS

Art.No.	Product name	Vegan	Addition	Size
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	Addition	Size
511820	100% Swiss Ruch-flour	✓	variable	25 kg
510060	Buckwheat wholemeal flour	✓	variable	25 kg
511130	Buckwheat grits medium	✓	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.



### 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 the highest mill quality."



Ralph Seibert

