KEY INFORMATION

**SchapfenMühle: Tradition and innovation in all things grain**

**Ulm's oldest company still in operation today focuses on innovative strength**

**SchapfenMühle GmbH & Co. KG is a family business with a tradition that stretches back to its origins in 1452. Innovative products, modern technologies and a pioneering spirit have helped the company succeed. With its 200+ employees, SchapfenMühle is the oldest company in Ulm still in operation, and today it operates globally. The grain specialist is a leading processor and supplier of spelt, oats and emmer and offers its refined grain products in both conventional and organic quality.**

In 1452, “SchapfenMühle an der Blau” was first mentioned in documents as “Mühlin unter den Fischern am Fischertor”. The grandfather of the partner Heinz Künkele and great-grandfather of the partners Ulrike Künkele-Seibold and Christina Künkele-Thieme acquired the mill in 1891. A major fire in 1983 destroyed the original SchapfenMühle mill. The fire, however, meant a new beginning for today's specialist in ancient cereals. At this point, the decision was made to switch to spelt instead of processing exclusively wheat. Over the decades, what was a niche product has become a popular and sought-after classic, as well as an indispensable part of bakeries and food retail.

The mill – wide-ranging grain processing

At the heart of SchapfenMühle and its origins is the flour mill. Emmer, spelt, rye and wheat are milled here. Type flours, bran, meal, semolina and medium-coarse grain flour are produced. In addition, the company also produces customised flours than can differ on request in texture or protein content.

Grains such as spelt, emmer and oats are first dehulled in the hulling mill and their husks are removed. Only then can they be processed into flakes, groats, meal, puffed grains, flour or special products.

Puffing technology is used to expand grains to many times their actual size. Puffing is a hydrothermal process in which the grains are pressurised under controlled heating by steam. When released into the atmosphere, the water suddenly evaporates, thereby changing the structure of the grain. This process allows the grains to retain their round shape, but become larger, crispy and acquire a pleasant roasted aroma. The puffed grains can then be coated with honey, sugar or other flavours, in a refinement process called “coating”. Puffed grains are used for breakfast cereals, instant products, baking mixes, and in confectionery.

Commitment to humanity and nature

At SchapfenMühle, our focus is on humanity and nature. For this reason, the company works with over 600 contract farmers and accepts seed only from suppliers who work in a sustainable and value-conscious manner. Cultivation contracts with suppliers from the region guarantee SchapfenMühle high product safety and quality. The spelt, in particular, originates from controlled cultivation. The “Blühwieseninitiative” (“Flowering Meadow Initiative”) shows how important sustainability and species conservation are to the company. 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.

As a dedicated Chamber of Commerce and Industry (IHK) training company, the family business trains young people in qualified professions, so helping to counteract tomorrow’s shortage of skilled workers.

A specialist in spelt and emmer

It is impossible to imagine bakeries and the food retail trade without spelt. Thanks to its multifaceted marketing efforts, SchapfenMühle achieved a nationwide breakthrough at the beginning of the new Millennium with the first spelt mill mix “Schapfen Schwabenkorn”, a wholemeal spelt bread. Many years of expertise in processing spelt make the company a specialist and guarantee the highest level of quality. Utilising state-of-the-art technology serves as the basis for assured compliance with the highest quality standards. Strict quality controls and new, innovative product ideas go hand-in-glove thanks to the company’s in-house development department and the associated application technology. SchapfenMühle prefers to use spelt from its local contract farmers, who are obligated to uphold controlled cultivation.

In autumn 2013, the first farmers sowed emmer seeds together with SchapfenMühle. In the summer of 2014, everyone was so delighted with the resulting harvest that there is now a fixed circle of contract farmers who grow emmer for SchapfenMühle. A gentle process has been developed in the hulling and flour mill to dehusk and mill the emmer. The development department has since created numerous products from emmer for baking. The aim is to make the ancient cereal emmer as appealing and accessible as spelt. A lot of information about Emmer can be found on the website www.emmer.info.

Family business with a pioneering mentality

Innovation is a tradition at SchapfenMühle. With the courage to pursue new paths, the company does not simply chase after the latest trends, but stands by its own convictions and focuses on delivering and maintaining sustainability, quality and an open, appreciative company culture. This specialisation in the ancient cereals of spelt and emmer, long before they appealed to broader public tastes and preferences, shows the pioneering role that the company has always played. The company has also been stocking puffed quinoa since the 1980s, a time when pseudo-cereals were relatively unknown. SchapfenMühle's long-term and forward-looking thinking has proven its worth time and again and continues to provide significant impetus for the baking industry and the nutrition-conscious consumer. Pioneer and trendsetter on the one hand, tradition-conscious family business with clear values on the other – a rare but successful combination with many who profit from it.

A reliable partner

Since its foundation in 1452, SchapfenMühle has been a reliable partner to its customers. This is characterised not just by the high-quality and innovative products it creates, but also by the wide range of services the company has to offer. In addition to the development and production of products, SchapfenMühle also offers a range of material to promote sales. Bakers, for example, receive support from an in-house production expert, who provides application advice that goes well beyond the product itself. With SchapfenMühle, bakeries have a strong partner at their side that promises a consistent level of quality for the baked goods, innovative products and quick reaction times to trends, as well as a diligent offering to complete their own product range.

For the food retail trade, SchapfenMühle produces, among other things, customised products for the private label sector, thereby responding to consumer wishes.

As a partner to the industry, the company offers a versatile range of products that can be used for breakfast cereals, dairy products or in confectionery. In addition to proven standard products, the company also strives to implement individual solutions for its customers. It supports its industrial partners in the development of product- and process optimisation solutions.

**The SchapfenMühle value chain: seamless quality, right from the start**

*The grain:* Grain products are accepted only from suppliers that work in a sustainable and value-conscious manner. A large proportion of the grain comes from farmers in the local region. The cultivation contracts put in place by SchapfenMühle guarantee a high level of safety and quality. The company is also committed to the preservation of ancient cereal varieties such as spelt and emmer.

*The mill:* The heart of production is the mill. In the flour mill, grain products are milled in a standardised way or according to customer specifications. In the hulling mill, husked grain is hulled, i.e. separated from its husks. The grain is then processed and refined using a variety of techniques.

*Product variety:* Natural and refined grain products include mill mixes, baker's quality flours, flakes and puffed grains. A diverse product range is the result of many years of experience in grain processing in conjunction with a constant exchange of experience with SchapfenMühle customers.

*Customer satisfaction:* The customers' needs for high-quality, authentic and enjoyable food made from grain are the key focus of SchapfenMühle. Thanks to the grain’s traceability back to its cultivation, the company can guarantee top quality.