

FLOUR

SAALEMÜHLE + DRESDENER MÜHLE



Flours and cereal products for modern food manufacturing

The Saalemühle and the Dresdener Mühle are owner managed companies that set themselves apart with a regionally focused and scientifically accompanied concept for raw materials and a unique comprehension of quality. Both locations process more than 600,000 metric tons of cereal annually.

As part of the chain adding value from the contractual cultivation of cereals to the final food product, we guarantee our customers full traceability and competent support. Applied usage products with defined properties is one of our strengths, tailor-made for the products that our customers manufacture.

Our range of raw cereal:

- Emmer wheat
- Spelt
- Durum wheat
- Rye
- Soft wheat

We produce use-orientated flours and semolina, special flours and thermal and hydrothermal products, e.g.

- Flours for all types of bakery products
- Flours as raw material in baby food
- Stabilised wheat germs
- Stabilised wheat bran
- Raw materials for breeding
- Specialised flours for biscuits and cookies
- Thermal flours as a carrier element for baking mixtures



Quality grows on the fields

We take care of quality a long time before the ripe grain reaches our mills to ensure our customers the usage orientated properties desired. Together with our farmers and with scientific support, we work according to a sustainable cultivation concept that conserves the ground, ground water and resources.

We accompany and advise our contractual farmers and partners from the choice of ground cultivation, to plant protection and optimised use of fertilisers right up to the harvest. According to mutually developed cultivation guidelines and the integrated plant protection we have succeeded in minimising field cultivation measures. We execute scientific field tests with new seed types and cultivation methods relevant to our shared responsibility to both environment and consumer and to increase our market-driven range of products.



Controlled processes for proven results

We ensure in every step of the process that the end product bears the desired property. To do this we have optimised our processes to the smallest detail. Each sequence is permanently monitored online and the process parameters are controlled accordingly.

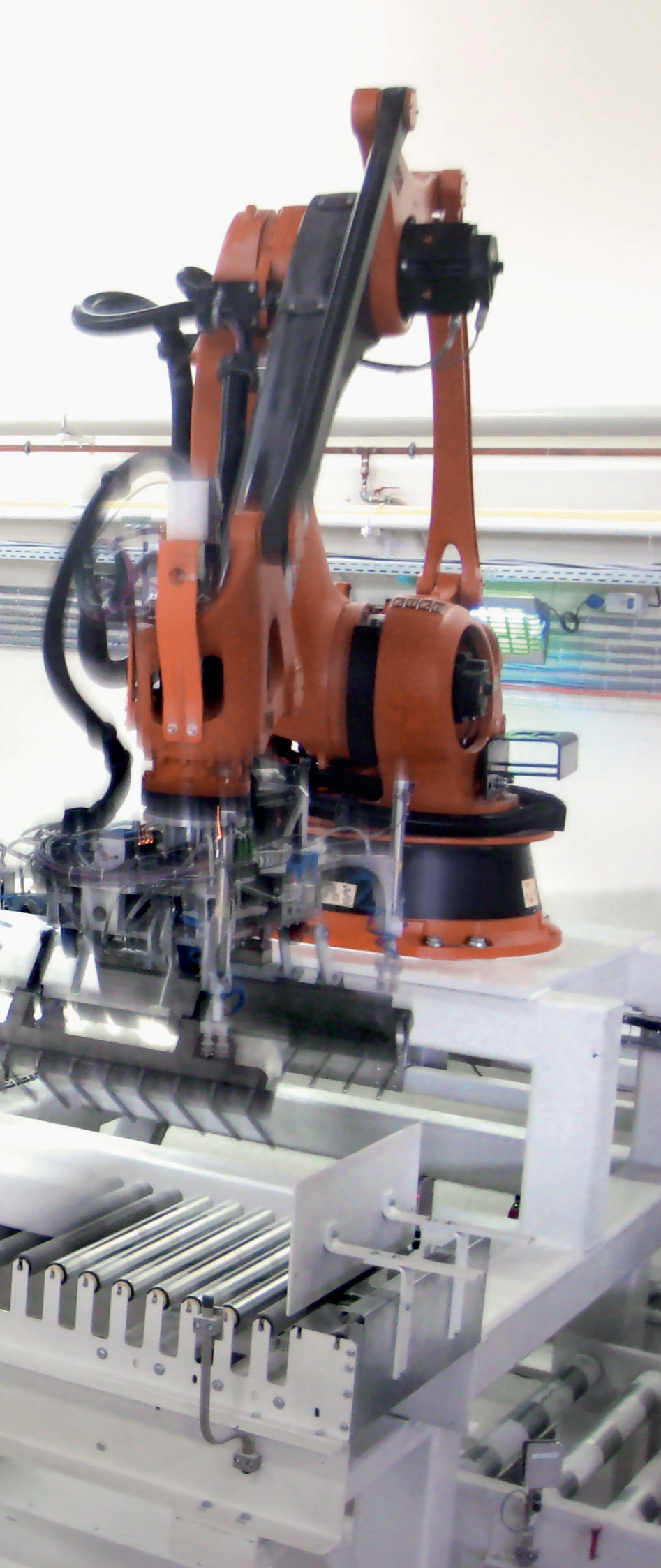
We know at any time the condition of our product in the making. Our end controls are quite literally a confirmation of the production data.

We have our own silo transporter internal cleaning equipment. We can ensure the customer of a clean product by every delivery.









A passion for food

We feel duty primarily to the customer and the perfect end product rather than being bound to the mathematics of a specification. We see ourselves as a service provider and always have an eye on the consumer. We make our products, our competence in recipes, methods and processes all available to our customers.

Our millers, process technicians, logisticians, developers and application engineers work closely together with customers and raw material suppliers to constantly generate the highest quality. Changing demands, for example, in flour function can be quickly met and solutions implemented.

We are permanently analysing our processes, observing nutritional trends and are always open to innovation in raw materials, milled and end products.

We are in the position, together with our partner mills, to supply almost any cereal based ingredient for modern food.



Strong partners

Our partners round off our range of milled products perfectly. Beside the established certificates, our variety also fulfills kosher and halal demands. The customer has access to the total product range of all mills by any one of the following partners.

Karl Bindewald Kupfermühle GmbH
Flours, malts, flakes and whole grain
from wheat, rye, barley and spelt
www.bindewald.de



CORNEXO GmbH
Maize products (conventional, organic and baby food quality),
gluten-free and GMO-free, with individual granulation and
fat content
www.cornexo.de



GEORG PLANGE
ZN der PMG Premium Mühlen Gruppe GmbH & Co. KG
Industrial and bakery flours, special flours, dry mixtures,
bakery ingredients, decorations and decoration aids
www.plange.de



Rettenmeier Mühle GmbH
Flours, flakes and whole grain
from wheat, rye and spelt
www.rekkenmeiermuehle.de





SAALEMÜHLE + DRESDENER MÜHLE

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