



SAALEMÜHLE + DRESDENER MÜHLE

Kontrollierte Qualität.

ÄHREN
WORT



Harvest report 2026

Information by application technology

A Company of

Bindewald Gutting
MILLING GROUP

BAVARIA MÜHLE
DORNER ARTERHÖHLE

BINDEWALD
MÜHLE

CERES

CORNEXO

PLANGE

RETTENMEIER
MÜHLE

RHEINTAL MÜHLEN

biomill
by VogelsBäckerei

The harvest 2026 and its conditions

Within the catchment areas of both our mills, the Ährenwort-Farmers have been able to bring in the harvest early despite alternating weather conditions, sometimes even with scorching heat. After having evaluated the first results, average to below average yields can be stated. The volume weights are low (less flour yield) and are significantly below long-term average.

Following the well-established cooperation with the Landesamt für Umwelt, Landwirtschaft und Geologie (State Authorities for the Environment, Agriculture and Geology) we can characterize the course of the weather as follows:

After a hot and dry August 2025, the weather conditions changed as of September. Plenty of precipitation and cool temperatures delayed the sowing. It could only be accomplished partially delayed and with non-favorable conditions by the end of October.

The cool autumn weather with single, early snowfalls caused the seeds to germinate slowly yet evenly. Until the dormancy period the stands developed sufficiently without being overgrown.

Winter 2025/2026 from November to the end of January was mainly characterized by low temperatures, often ranging from -9 °C to -13 °C. Frost damage did not occur, the stands were mostly protected by a layer of snow being 10–20 cm high. The lack of precipitation increased from a significant 30–35 % to more than 50 %.

The spring following also proved to be far too dry. Warm weather with temperatures ranging from von 10 °C to 20 °C above average was widely spread and partly slight night frost showed first signs of drought stress and disease pressure to begin. Even the volatile start into the month of June with cool temperatures and single events of heavy precipitation did not change the situation.

Moreover, the extreme heat up to 40 °C as well as the repeatedly high temperatures of more than 20 °C at night accelerated the ripening of the grain. Even at presumably good locations premature ripening was frequently stated. With the assumed start of the harvest around 10 July, the weather became increasingly volatile. Regular precipitation led to interruptions and slowed down the harvesting process significantly. Up to the middle of August the harvest could also be finished in the altitudes of Erzgebirge.

To sum up, we can also report this year, that for all crops to be milled with us, a favourable range of qualities has been harvested and therefore well-bakeable mixes are possible like in the previous year.

The slightly increased protein and wet gluten values of the current harvest mainly result from the weather conditions formerly described and the restrained volume of the harvest. Moreover, the advantages of our recommendations regarding the types of grain can be clearly observed. They consistently aim at N-efficient types which additionally contribute to higher baking quality.

Falling numbers have proved to be higher in comparison to last year's harvest in 2025. The doughs are prone to reaction and favour aromatic baking goods with a fine ovenspring.

By a targeted selection of raw materials as well as a refined storing and optimized grain formulations- combined with our extensive baking trials- we will set the wheat-, rye and spelt flours to an even, well-bakeable optimum-ÄHRENWORT (equivalent to: 'our word of honor'. The German word for honor is 'Ehre' which resembles the German word for spike 'Ähre' and is therefore a little play on words)

Grain market- and price development

The current atmosphere at the grain market is characterized by remarkable tension, nervousness and significant economic risks. This is due to various reasons. In Western- and Southern Europe, but also in Germany, damage due to heat and drought can be stated. Geopolitical developments, especially in the region of the Black Sea are still complex and heavily influence world trade.

Volumes being harvested up to now meet a poorly supplied market and the situation regarding logistics within Europe as well as worldwide is tense due to various reasons.

Currently, a shift in market sentiment is not to be expected.

We accompany the grain to be milled with us from sowing to the finished baking goods. It originates from regional cultivation in Central Germany. Therefore, long transport routes are unknown to Ährenwort-Grain. Additionally, we are committed to achieving the climate targets being involved in various projects, as well as carrying out our own programme for calculating the CO₂ footprint and regenerative methods together with farmers

You as our client benefit from our milling products which are produced on the basis of determined quality parameters and are regularly checked.

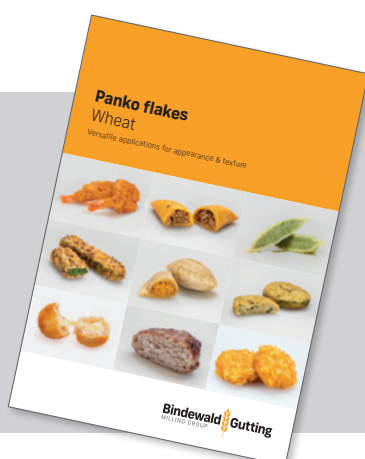
As usual, our experts are glad to support you with advice as well as assistance and will contact you personally at short notice.

Advice on processing our flours



Wheat flours

Comparison of the key figures for wheat flour



Key figures	Harvest 2025	Harvest 2026
Falling numbers in secs	260 – 330	280 – 350
Protein in %	11,0 – 12,4	12,0 – 13,4
Wet gluten in %	26,0 – 29,5	27,0 – 30,5
Gluten characteristics	elastic – well stretchable	elastic – well stretchable

Scheme of production technology

Harvest 2026

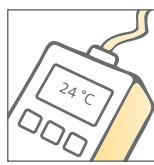
Kneading



60 % slow 40 % fast

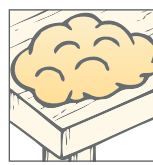
Overall kneading time should be maintained

Temperature of the dough



23 – 25 °C

Resting time of the dough



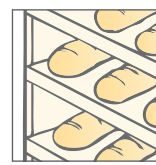
maintain

Dough fermentation



maintain

Baking



maintain

Dough outputs

Our wheat flours show comparable water absorption, good and dry dough properties.

Kneading intensity

The previously set kneading times can be maintained. Our baking trials confirm the following kneading time distribution for perfect dough properties this year as well: 60 % mixing phase and 40 % kneading phase. For individually setting your perfect kneading time at your kneader, our technical expert will be glad to assist.

Maintain dough temperatures

The most favorable temperatures of the dough should be set at 23 – 25 °C for the direct processes and at 22 – 24 °C for the rising control. The appropriately controlled dough temperature set influences the development of the dough to a high extent and is a decisive factor for the quality of the baked goods.

Maintain dough resting times

The resting times of the doughs should be maintained. With rolls being directly processed dough resting times of 15 – 25 minutes have proved to be favorable. Regarding all kinds of long-time processing, we recommend a relaxation period of 5 – 8 minutes for the bread rolls dough.

Adding fat and pre-doughs

Fat and pre-doughs can still be used without hesitation. We recommend adding 0.5 – 1.0 % (e.g. oil) since it promotes dough plasticity. The amount of flour for the pre-doughs can add up to 25 %. Acidified aromatic pre-stages are especially suitable producing highly aromatic wheat baking goods with an improved structure of the breadcrumbs.

Use of baking agents

Please check using the appropriate baking agent for your facility. For direct processing, we recommend using malt-dominated CL baking agents and/or malt extracts. Using baking malts should be limited to 1 % (with proportionally active malt), also with directly processed doughs. This limited adding prevents various dough ingredients from degrading too strongly and therefore promotes a more sustainable crispy crust.

For long-term processing, special baking agents designed for this purpose have to be used. Please also review the appropriate composition and volume added.

Retarded proofing and refrigeration processes

Different technologies of retarded proofing – long-time dough processes enable the production of aromatic and up-market wheat baking products.

Please use these technologies as well to offer unsurpassed baking goods to your customers.

Feel free to contact your technical expert – he will provide you with tailor-made flour for retarded proofing.

This year's wheat flours are characterized by:

- a comparable water absorption in relation to the previous year
- stable dough characteristics
- an attractive volume of the goods baked
- good dough formation



Rye flours

Comparison of the key figures for rye flour

Key figures	Harvest 2025	Harvest 2026
Falling numbers in secs	170–230	190–250
Amylogram units in AE	600–850	600–850
Gelatinisation temperature in °C	68,5–71	68,5–71

Production of sour dough

Outputs of sour dough and temperatures

If you maintained our sourdoughs last year according to our recommendations, you can maintain the starting temperature as well as the starter quantity. This guarantees the perfect acidification for the determined point of time for processing the dough. We recommend using rye flour Type 1150 or darker for producing sour doughs.

Regular pH-value and acidification tests are to be carried out.

Your technical expert will be glad to assist.

For bruised grain doughs we recommend taking the granulation used up to now.

Dough production

Using flour Type 1150 is recommended

Darker rye flour types such as e.g. 1150 can be used without hesitation. Lighter rye flours e.g. T997 achieve a higher stability of the dough and baking volume, whereas the aromatic profile is less intense as well as the fresh keeping being slightly lower than with T1150.

Check dough outputs

The outputs of the doughs, mainly produced from rye flour can be slightly increased compared to the previous year.

The analyzed water absorption is at a high level with a tendency of being slightly higher than in the previous year.

Maintain kneading intensity

The usual kneading times set last year should be maintained. Sufficient kneading of rye doughs on a slow level promotes maximum volume formation.

Dough temperatures and resting times

The most favourable dough temperature of rye mix bread doughs is at 25–26°C. A sufficient yet not too extended resting time promotes the swelling of the flour and prevents wet surfaces on the dough.

Normal Acidification

The proportion of the flour quantity to be acidified does not have to be adjusted.

Use of residual bread

Please review the proportion of residual bread. The exact dosage of residual bread promotes an even flavoring yet has an effect on fermentation stability and volume output in higher dosages.

Baking temperatures

Baking temperatures are to be maintained.

Use of baking agents

We still recommend using stabilizing baking agents resp. adding malt extracts. Swelling flours can be used without hesitation to optimize fresh keeping. Nevertheless, quantities used should be reviewed thoroughly.

For a good wholegrain bread quality, we recommend:

- keeping doughs soft
- using high proportions of pre-stages (swelling or hot-soaked grains)
- checking baking temperatures
- using shreds with a suitable granulation

This year's rye flours are characterized by:

- a comparably good acidification of the sour doughs
- a strong formation of crusts and browning
- distinguished baking volume
- good fresh keeping
- aromatic baking goods



Spelt flours

Comparison of the key figures for spelt flour

Key figures	Harvest 2025	Harvest 2026
Falling numbers in secs	250–340	270–360
Protein in %	14,0–17,0	14,0–17,0
Wet gluten in %	33,0–37,0	34,5–38,0
elastic – well strechable	elastic – well strechable	elastic – well strechable

Our spelt originates from monitored grain cultivation in Central Germany. The targeted selection of varieties in combination with our precise process control guarantees consistent product quality.

In case you may require support with creating recipes or optimizing existing products, please feel free to contact our technical experts

Maintaining dough outputs

Our spelt flours show a comparable water absorption. Regarding baking quality, the added water volumes should be maintained yet used to the fullest.

Kneading intensity

Spelt flour doughs should be kneaded longer, if possible and less intensively than usual wheat doughs. Please mind setting the time distribution for kneading on approx. 80/20.

Kneading long and less intensively promotes the gluten integration without stressing it too much as well as binding the added water perfectly.

Our technical expert will be glad to be of assistance setting the ideal kneading time.

Dough temperatures

The ideal temperatures for directly processing the dough should be set at 24–26 °C and for controlling the fermentation time at 23–25 °C. The controlled setting of the dough temperature influences its development positively and is therefore a decisive factor regarding the quality of the goods baked.

Resting time of the dough

The resting time set for spelt doughs should be approx. 50 % higher than for classic wheat doughs. This results in an ideal dough ripening despite lower enzyme activities and a good swelling of the flour components.



Kennzahlen	Ernte 2025	Ernte 2026
Glasigkeit in %	> 90 %	> 90 %
Gelbwert	21,0	21,0
Protein in %	14,0–17,0	13,5–17,0
Fallzahl in Sek.	260 – 340	350 – 450



Durum/Hard wheat

Comparison of the key figures

Key figures	Harvest 2025	Harvest 2026
Vitreousness in %	> 90 %	> 90 %
Yellow Index	21,0	21,0
Protein in %	14,0–17,0	13,5–17,0
Falling numbers in secs	260 – 340	350 – 450

Quality properties of our regionally generated durum from Central Germany can be described as very good regarding vitreousness (> 90 %) and color values. Furthermore, low enzyme activity is of

advantage for producing fresh dough products. Fusarium infections nearly did not occur, the proof of vomitoxin (DON) in sporadic batches was significantly below the statutory limits.

Functional leguminous crops Ingredients

Functional protein flours and texturates from peas, field beans and soy. From the field to the shelf – creating added values regionally with industrial power of performance



BiGuPro GmbH
Kristal Golan
Donauwörther Straße 29
D-86551 Aichach
+49 825189330
k.golan@bigupro.de
www.bigupro.de

BIGU  **PRO**