



Leader in flour applications.

## Partners of the international milling industry – “We make good flours even better!”

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Regional Sales Manager Southern Africa

**Annette Büter**

Technical Application Manager – Flour fortification

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Product Manager – Food Aid & Fortification



**90**  
Years

Celebrating the 90th anniversary of Mühlenchemie

## We are flour ...

- 94 years of experience
- Over 2,000 customized products for flour improvement and flour fortification
- In contact with 1,000 mills internationally
- Exports to over 100 countries



1923



Mühlenchemie

1960



Mühlenchemie  
makes good flours even better

2013





**Mühlchemie**  
makes good flours even better

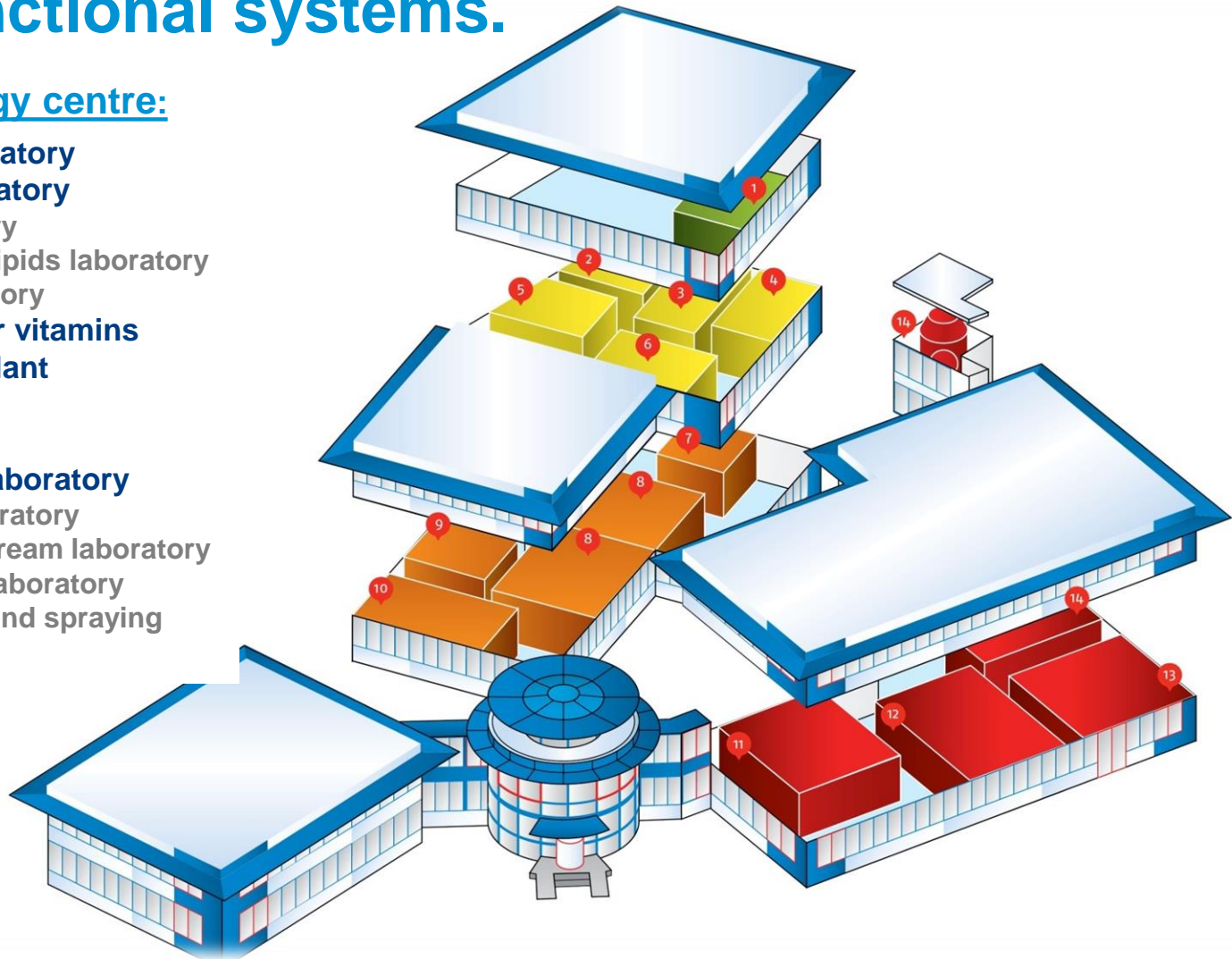
# Technology Center Ahrensburg



# We explore our customers' wishes and develop new functional systems.

## The technology centre:

1. Sensory laboratory
2. Enzyme laboratory
3. Pasta laboratory
4. Lecithins and lipids laboratory
5. Flavour laboratory
6. Laboratory for vitamins
7. Milling pilot plant
8. Trial bakery
9. Analytics
10. Rheological laboratory
11. Deli foods laboratory
12. Dairy and ice cream laboratory
13. Meat and fish laboratory
14. Fluidized bed and spraying technology





# Baking Laboratory



# Baking Laboratory



# Pasta Laboratory





# Production Plant Wittenburg

## Fluidized bed technology



## Fully-automated production lines







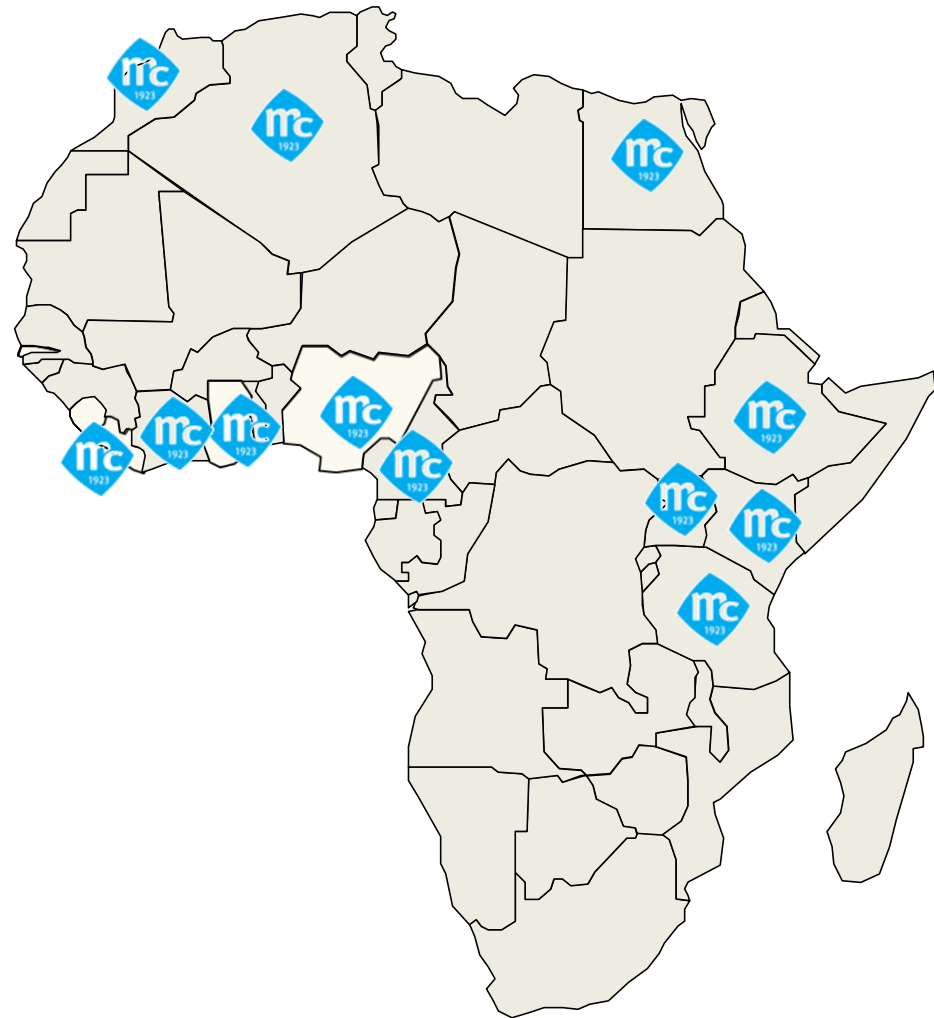
## We believe in communication ...

... with our customers, international organizations and research scientists from many disciplines. Progress in flour improvement can only be achieved through dialogue.

### **Fruitful partnerships:**

- Food Fortification Initiative (FFI)
- GIZ & BASF: Affordable Nutritious Foods for Women (ANF4W) partnership
- SANKU
- Global Alliance for Improved Nutrition (GAIN)
- BASF (Vitamin A)
- Akzo Nobel (NaFe-EDTA)
- Member of the SUN Business Network

# Mühlentchemie Workshops/Trainings







**Mühlentchemie**  
makes good flours even better



**Thank you!**