



GoodMills
Innovation

PRODUCT RANGE

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TAILORED FOR
PERFECT CRAFTSMANSHIP



SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Active baking
ingredients

Enzyme-free solutions

Freshness extenders

Decoration &
appearance

Specialty baking
ingredients

Ancient grains



ACTIVE BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100781 Slow Milling Backferment

25 kg Baking
Ferment

Baking ferment for the production of authentic artisan small wheat baked goods in premium quality.

- No diacetyl tartaric acid esters (DATEM)
- No acetic taste
- Long-lasting crispness

Usage: 3 baker's percent for small and wheat baked goods; 2 - 4 baker's percent for yeast-raised baked goods



100782 Slow Milling Backweizen 5 %

25 kg Baking Wheat
5 %

Natural bakery ingredient for all types of premium wheat and mixed wheat bread.

- Fluffy doughs
- Ideal for long-term dough methods
- Excellent fresh keeping

Usage: replace 5 % of cereal products



100784 Slow Milling Backroggen 5 %

20 kg Baking Rye
5 %

Natural bakery ingredient for the production of doughs that contain rye.

- Optimum proofing stability
- Excellent fresh keeping
- Top volume

Usage: replace 5 % of rye flour





ACTIVE BAKING INGREDIENTS

SLOW MILLING®
CLEAN LABEL
BAKING INGREDIENTS

Art.No. | PU Article

100785

15 kg

Slow Milling
Ferment'tic®

Baking-active ingredient based on natural ingredients for the production of premium baked goods with open pore structure, such as baguettes and ciabatta.

- Unique aromatic taste
- Distinctive crust quality
- Suitable for pre-bake processes

Usage: 3 - 4 baker's percent



100778

25 kg

Slow Milling
Dinkel-Back-
ferment

Spelt Baking
Ferment

Spelt baking ferment for the production of authentic spelt bread rolls in premium artisan quality without added wheat gluten.

- Developed specifically for spelt baked goods
- Specifically for long-term dough methods
- To increase dough stability

Usage 3 baker's percent for all types of spelt baked goods





ENZYME-FREE SOLUTIONS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100701

25 kg

Slow Milling
Goldener
Morgen Pur

Golden
Morning Pure

For the production of yeast-raised baked goods, particularly small wheat baked goods and wheat bread.

- Natural enzymes from the grain
- Without technical enzymes
- Dry, fluffy doughs

Usage: 2 - 4 baker's percent



500130

25 kg

Slow Milling
Malzmehl

Malted Flour

Enzyme-active malted flour as a substitute for technical enzymes, particularly suitable for dry-baking flours.

- Prolonged freshness
- Increased yeast fermentation
- Well-rounded flavour

Usage: depending on application and enzymatic activity in the flour, e.g. 0.5 - 2 baker's percent for bread rolls.



100759

20 kg

Slow Milling
Rogginello

Ingredient made from rye and wheat flours subjected to a physical refining process; for the production of mild, non-acidified rye baked goods with optimum volume.

- Mild, non-acidified rye baked goods
- Rye content of up to 90 % possible
- Fluffy crumb

Usage: replace 20 - 50 % of cereal Products





FRESHNESS EXTENDERS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100814
—
25 kg

Slow Milling
Frische
Woche®

Fresh Week

Bakery ingredient to prolong freshness of wheat, spelt, and rye baked goods.

- Increased processing reliability
- Improved water absorption in the dough
- Free from technical enzymes

Usage: 2 - 4 baker's percent



500133
—
25 kg

Slow Milling
Kartoffel-
Flocken

Potato Flakes

Produced from specially selected potato varieties for use in the production of bread, bread rolls, and pastry products.

- Free from colourants such as turmeric
- Free from emulsifiers
- Mild-neutral taste

Usage: 3 - 10 baker's percent



101101
—
25 kg

Slow Milling
NATURFRISCH
Goldgranulat

Naturally
Fresh Golden
Granules

A natural fresh-keeper based on a specific wheat variety subjected to a physical refining process.

- Maximum fresh keeping
- Maximum dough stability
- Increased dough hydration

Usage: for bread, replace up to 10% of cereal products; for bread rolls, replace up to 5 % of cereal products.





FRESHNESS EXTENDERS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100867 **Slow Milling
Apfelfaser Plus**
—
25 kg Apple Fibre
Plus

Natural apple fibre, hydrothermally refined, for prolonged freshness and an attractive crumb colour.

- Water binding ration of up to 1:6
- For a fruity-fresh taste
- Well-rounded flavour

Usage: 1 - 6 baker's percent



100750 **Slow Milling
Apple Fibre -
Apfelfaser**
—
25 kg

Natural apple fibre to improve fresh keeping of bread and bread rolls.

- Water binding ratio of up to 1:4
- For a fruity-fresh taste
- Well-rounded flavour

Usage: 1 - 3 baker's percent



100813 **Slow Milling
Bio-Apfelfaser**
—
25 kg Organic Apple
Fibre



Apple fibre made from organically grown apples, hydrothermally refined, for prolonged freshness and an attractive crumb colour.

- Water retention ratio of up to 1:6
- For a fruity-fresh taste
- Well-rounded flavour

Usage: 1 - 6 % baker's percent





DECORATION & APPEARANCE

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500110 Slow Milling
— Crusty Crust
15 kg Gold

Fine, golden-yellow granules based on maize for the surface finish of baked goods. Remains crunchy and crispy for up to 24 hours.

- Appealing appearance
- Long-lasting crispness
- Excellent surface adhesion

Usage: depending on application



500109 Slow Milling
— Crusty Crust
15 kg White

Fine white granules based on rice, used for the surface finish of baked goods. Remains crunchy and crispy for up to 24 hours.

- Attractive appearance
- Long-lasting crispness
- Excellent surface adhesion

Usage: depending on application



100797 Slow Milling
— Goldkruste®
15 kg

Fine granules made from the most valuable part of the maize kernel, the maize germ.

- Subtly sweet taste in the crumb
- Nutty taste in the crust
- Attractive crust appearance

Usage: depending on application





DECORATION & APPEARANCE

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100709 Slow Milling
— Pretzel Salt
15 kg light

Decoration, not only on soft pretzels or other lye-treated baked good. It can also be mixed into decoration for other baked goods.

- Pleasant mild-salty taste
- Salt reduction in the decoration of the lye product of up to 75 %
- Freeze-thaw stable

Usage: depending on application



500094 Slow Milling
— Viersaat
10 kg Four Seeds

A mix of sunflower seeds, brown linseeds, sesame seeds, and rye flakes. Can be used as a soaker for bread and rolls with seeds and as decoration.

- Delicate nutty-aromatic note
- Good surface adhesion
- Homogeneous seed mix

Usage: depending on application



500104 Slow Milling
— Goldsaat
10 kg Golden Seeds

A mix of yellow linseed, sesame seed, soya, and buckwheat. As a soaker for bread and rolls with seeds and as decoration.

- Delicate nutty-aromatic note
- Good surface adhesion
- Homogeneous seed mix

Usage: depending on application





DECORATION & APPEARANCE

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100818
—
20 kg

Slow Milling
Gladiator®-
Malz
Gladiator Malt

Barley malt in premium quality as a taste-providing ingredient that contributes to an attractive crumb colour.

- Mild-malty taste
- Reddish-brown crumb
- Free-flowing powder

Usage: 0.5 - 4 baker's percent



500078
—
25 kg

Slow Milling
Röstmalz
Roasted Malt

Dark brown malted specialty flour providing intense crumb colour and a special malt aroma.

- Strong-malty taste
- Grey-brown crumb
- Non-hygroscopic

Usage: 0.5 - 2 % baker's percent



500115
—
20 kg

Slow Milling
Malzextrakt-
pulver
Malt Extract
Powder

Malt extract powder for a malty taste and to provide colour.

- Aromatic malty taste
- Reddish-brown crumb
- Comes in resealable box for better storage

Usage: 0.5 - 2 baker's percent





SPECIALTY BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500096

—
25 kg

Slow Milling
Bellavita®

Durum wheat semolina made from selected durum wheat. Due to its special granulation it is highly suitable for the production of Mediterranean style baked goods.

- Prolonged freshness
- Yellow crumb
- Aromatic flavour

Usage: replace 10 - 100 % of cereal products



500087

—
25 kg

Slow Milling
Weizenmalz-
Flocken

Malted Wheat
Flakes

Malted wheat flakes produced using a special malting process. For bread and bread rolls with a rustic, grainy structure.

- Natural, sweet-malty taste
- Subtle enhancement of crumb colour
- 100 % whole meal wheat

Usage: replace 10 - 50 % of cereal products



500126

—
15 kg

Eimer

Slow Milling
Flüssigmalz

Liquid Malt

Golden-brown barley malt provides baked goods with a pleasant, well-balanced malt flavour and fine crispness.

- Sweet-malty taste
- Golden-yellow crust colour
- Crisp crust

Usage: bread rolls 1 – 2 baker's percent
Malted bread up to 8 baker's percent





SPECIALTY BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100817
—
20 kg

**Slow Milling
Gourmet-
weizen
Mediterran**

Gourmet
Wheat
Mediterranean

A physically refined milled product made from selected wheat varieties. Used for bread, rolls, and pastry products. Particularly suitable for Mediterranean style baked goods and in pre-bake processes.

- No additives
- Attractive volume
- Excellent freshness

Usage: replace 3 - 20 % of cereal products



100859
—
20 kg

**Slow Milling
Holzofenmalz**

Wood Oven
Malt

Traditional malt speciality from selected ancient rye varieties. The malting process is followed by roasting.

- Excellent competitive differentiation
- Unique aroma
- Distinctive crust

Usage: 3 - 7 baker's percent



500095
—
10 kg

**Slow Milling
Karotten**

Carrots

Dried and cut carrot pieces with excellent water absorption properties. Used as an ingredient in dough, batter, and fillings.

- Dry storage
- Retains red carrot colour
- Attractive crumb appearance

Usage: 1 - 5 baker's percent





SPECIALTY BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

100958

—

25 kg

**Slow Milling
Kastanien-
erbse®**

Chestnut Pea

Roasted cracked yellow peas for the production of baked goods in premium quality.

- Substitute for soya meal
- Grainy crumb texture
- Pleasant, nutty taste

Usage: 2 - 25 baker's percent



100749

—

20 kg

**Slow Milling
Keimling®**

Germ

Carefully stabilized wheat germs with a unique flavour.

- Rich in vitamins, minerals, and micronutrients
- Sweet-nutty taste
- Stabilized for longer storage

Usage: for wheat germ bread and bread rolls at least 10 baker's percent



100812

—

10 kg

**Slow Milling
Maiskeim-
Crisp**

Maize Germ
Crisp

Carefully extruded from valuable maize germs. For premium baked goods with a unique appearance.

- Crisps are visible in the crumb
- Rich in vitamins, minerals, and unsaturated fatty acids
- Aromatic nutty taste

Usage: depending on application





SPECIALTY BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500123

10 kg

Slow Milling
Weizen-
sprossen

Sprouted
Wheat

Specially selected germinable wheat.

- Dry storage
- Prolonged freshness
- Contains valuable vitamins, minerals, and micronutrients

Usage: replace 5 - 20 % of cereal products



500131

15 kg

Slow Milling
Potato-Sticks

Potato pieces, cut into strips and dried, from selected premium potato varieties. For use in the production of bread, bread rolls, and pastry products.

- Potato pieces visible in the crumb
- Typical potato flavour
- Tender bite

Usage: for potato bread and bread rolls 10 - 20 baker's percent



500122

25 kg

Slow Milling
Roggenmalz-
Flocken

Malted Rye
Flakes

Malted rye flakes produced using a special malting process. For bread and bread rolls with a rustic, grainy structure.

- Natural, sweet-malty taste
- Subtle enhancement of the crumb colour
- 100 % whole meal rye

Usage: replace 10 - 50 % of cereal products





SPECIALTY BAKING INGREDIENTS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500111

25 kg

Slow Milling
Vitalweizen
1-10 %

Vital Wheat
1-10 %

A special native, ultra-high protein flour for malleable and extensible doughs.

- Increases production reliability
- Improves proofing stability
- Excellent oven spring

Usage: replace 1 - 10 % of cereal products



100771

15 kg

Slow Milling
Omas Bester
Käsekuchen

Cheesecake

A composition of fine ingredients for the production of German type cheesecake and other baking-proof fillings.

- Clean Label
- Only natural flavours for a well-rounded, full-bodied taste
- Excellent freeze-thaw stability

Basic recipe: depending on application and dairy product





ANCIENT GRAINS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500141

25 kg

Slow Milling
Bio Dinkel-
malz-Flocken

Organic Malted
Spelt Flakes



Organic malted spelt flakes produced using a special malting process for a rustic, grainy structure in bread and bread rolls.

- Natural, sweet-malty taste
- Subtle enhancement of the crumb Colour
- 100 % organic whole grain spelt

Usage: replace 10 - 50 % of cereal products



500169

25 kg

Slow Milling
Dinkel-Flocken

Spelt Flakes

Flakes in premium quality, made from carefully selected spelt.

- 100 % whole grain spelt, which makes it suitable also for whole grain baked goods
- High water absorption
- Ensures long fresh keeping

Usage: replace 10 - 50 % of cereal products



500148

25 kg

Slow Milling
Dinkelmalz-
Flocken

Malted Spelt
Flakes

Malted spelt flakes produced using a special malting process. For bread and bread rolls with a rustic, grainy structure.

- Natural, sweet-malty taste
- Subtle enhancement of the crumb colour
- 100 % whole grain spelt

Usage: replace 10 - 50 % of cereal products





ANCIENT GRAINS

SLOW MILLING® CLEAN LABEL BAKING INGREDIENTS

Art.No. | PU Article

500168
—
25 kg

**Slow Milling
Dinkelmehl
Type 630**

White Spelt
Flour (German
type 630)

Fine-powdery white spelt flour for light and fluffy spelt baked goods.

- Consistently good baking properties
- Good water absorption
- Aromatic-nutty flavour

Usage: replace 10 - 100 % of cereal products



500117
—
25 kg

**Slow Milling
Steinzeit®
Gerstenflocken**

Stone Age
Barley Flakes

Flakes from ancient, specially selected barley containing beta glucan at a consistently high level.

- Can be used as ingredient as well as decoration
- Prolongs freshness
- Health claim possible

Usage: replace 5 - 40 % of cereal products





A close-up photograph of a rustic, oval-shaped loaf of bread with a dark, cracked crust. The loaf is being lifted by a wooden peel and is positioned over a wooden slatted rack. In the background, a person wearing a white chef's coat is partially visible, and other loaves of bread are in the foreground and background, slightly out of focus.

FOR PERFECT
PROCESSING AND
SENSORY PROPERTIES

The image is a vertical collage of bakery products. The top section features a solid tan background with white text. Below this, the collage shows various breads: a large, dark, crusty loaf on a wooden shelf; a smaller, lighter-colored roll; and several long, thin loaves stacked on wooden shelves. The background of the collage is a blurred image of a bakery interior with industrial equipment.

BAKERY IMPROVERS CONCENTRATES READY-TO-USE FLOURS

Bread and bread rolls

Pastry products

Snack compounds

BREAD AND BREAD ROLLS

Art.No. | PU Article

100788 —
25 kg

**GOOD Tennen-
Backmalz**
3 - 4 %

Barn Floor
Baking Malt
3 - 4 %

A premium bakery ingredient for perfect bread rolls. It combines the benefits of long-term dough processing with production reliability.



100780 —
25 kg

**PHÖNIX
Cross-Malz**

Cross Malt

Malt-lecithin improver based on rapeseed lecithin for the production of small baked goods and wheat bread. The grain in this product is spelt only.



100816 —
25 kg

**PHÖNIX
OptiMAXX®**

Powdered bakery ingredient for all kinds of bread type. It provides optimum proofing stability, perfect volume, and excellent fresh keeping.



BREAD AND BREAD ROLLS

Art.No. | PU Article

100815
—
25 kg

**PHÖNIX
Vollkorn-Back-
Universal**

Whole Grain
All-Purpose
Bread Improver

Whole grain improver for the production of small baked goods and bread. It shows excellent capacity for proofing interruption, proofing retardation, and long-term dough processing methods.



100803
—
25 kg

**PHÖNIX
Weizen-
Vollkorn-
brötchen**

Whole Grain
Wheat Rolls

Premix for the production of whole grain bread rolls. The baked goods have a short bite, good volume, and a hearty aromatic taste.



100748
—
25 kg

**PHÖNIX
Krustenspitz**

Premix for the production of grainy small baked goods and grainy speciality breads such as "Original Finnish Bread". The concentrate is suitable for pre-soaking.



BREAD AND BREAD ROLLS

Art.No. | PU Article

100804
—
25 kg

**PHÖNIX
Kernbeißer**

**Kernel
Cruncher**

Concentrate for the production of grainy baked goods such as mixed wheat bread, bread for toasting, and small baked goods.



100800
—
25 kg

**PHÖNIX
6-Ähren-Korn**

6 Grain Bread

Concentrate for the production of multi-grain bread, multi-grain bread with quark, and multi-grain rolls. Contains six different types of grain: wheat, rye, buckwheat, barley, maize, and oat.



100783
—
25 kg

**PHÖNIX
Holzkruste®**

Wooden Crust

Premix for the production of very hearty, strong mixed-grain rye bread resembling bread made in a wood-fired oven.



BREAD AND BREAD ROLLS

Art.No. | PU Article

100770
—
25 kg

**PHÖNIX
Altfränkischer
URTYP**

Old Frankish
Ancient Type

For the production of mixed-grain rye bread with a strong malty aroma. The baked goods show superior freshness and impress with their hearty malty-tasting crust.



100747
—
25 kg

**PHÖNIX
Holsteiner**

Holstein Type

For the production of traditionally or pan-baked mixed-grain rye bread rich in coarse whole rye flour.



100955
—
25 kg

**PHÖNIX
Dinkel-
Sprossen-Brot**

Sprouted Spelt
Bread

Concentrate for the production of various different types of spelt bread and bread rolls with sprouted spelt.



BREAD AND BREAD ROLLS

Art.No. | PU Article

100810 PHÖNIX
— Rustikal
25 kg Rustic

Concentrate for rye bread rolls and all kinds of baked goods containing rye.



500135 SMART®
— Wheat
25 kg

Ultra-high protein flour as a substitute for common wheat gluten. This native protein provides for extensible and malleable doughs.

Labelling: wheat flour



100755 SMART®
— Spelt
25 kg

Ultra-high protein spelt flour as a substitute for common spelt gluten. This native protein provides for extensible and malleable doughs.

Labelling: spelt flour



PASTRY PRODUCTS

Art.No. | PU Article

100790
—
20 kg

GOOD
Brioche 3 %

An all-round improver for light, medium, and heavy yeast fine doughs. Excellent for hamburgers, hot dog buns, and snack doughs.



100902
—
25 kg

GOOD
Croissant CL
3 %

Improver for the production of laminated doughs. Suitable for all dough methods, especially for pre-proofed frozen dough pieces.



100772
—
25 kg

PHÖNIX
Hefeteig
Yeast Dough

Premix for the production of yeast-raised pastry products: plaited loaves, sweet yeast bread, sheet cakes, and Danish pastry.



PASTRY PRODUCTS

Art.No. | PU Article

500106
—
25 kg

PHÖNIX
Soft-Cake

Premix for the production of soft cake batters for sheet and sand cakes.



500080
—
10 kg

PHÖNIX
Rührkuchen
Konzentrat
20 %

Pound Cake
Concentrate

Concentrate for the production of pound cake batters for sheet and sand cakes. Baked goods may be based on wheat, whole grain wheat, spelt, or whole grain spelt.



500084
—
10 kg

PHÖNIX
Schoko-Soft
Rührkuchen
Konzentrat
25 %

Chocolate Soft
Pound Cake
Concentrate
25 %

Powdered concentrate for the production of chocolate batter for chocolate sheet cake, chocolate muffins, and brownies.



PASTRY PRODUCTS

Art.No. | PU Article

500088
—
10 kg

**PHÖNIX
Biskuit**

Sponge Cake

Sponge cake premix for the production of sponge cake batter for sponge bases, sponge flans, Vienna sponge cakes, and Swiss rolls.



500082
—
10 kg

**PHÖNIX
Biskuit Konzen-
trat 20 %**

Sponge Cake
Concentrate
20 %

Sponge cake premix for the production of sponge cake batter for sponge bases, sponge flans, Vienna sponge cakes, and Swiss rolls.



100793
—
25 kg

**PHÖNIX
Marzipan-
Imitat auf
Basis von
Cerealien**

Imitation
Marzipan
based on
cereals

High-quality marzipan replacement product based on hydrothermally instantized cereal products. The pulverized mix is processed with water to form a spreadable, baking-stable and freezer-proof filling.



PASTRY PRODUCTS

Art.No. | PU Article

500125
—
25 kg

**TITAN
Vanille-
Backcreme**

Vanilla Pastry
Cream

Vanilla cream powder for cold preparation of vanilla custard with a pleasantly balanced vanilla flavour.





SNACK COMPOUNDS

Art.No. | PU Article

500134
—
5 kg

PHÖNIX
Basis
Pizza Topping

Basic Pizza
Topping

Natural, delicately spiced binding system for the production of instant sauces and instant toppings based on tomatoes. The binding system provides for the production of freezer-stable and microwaveable sauces and toppings.



100696
—
10 kg

VITATEX®
Vegan-Snack-
Mix

Basic mix for the production of vegan and vegetarian products: balls, fillings, and patties.





PROTEIN AND WHOLE GRAIN POWER FOR INNOVATIVE BAKED GOODS





HEALTH GRAIN

Ancient grains

Functional nutritional
concentrates

Whole grain

Dietary fibre

ANCIENT GRAINS

Art.No. | PU Article

100948

—
25 kg**2ab Baking
Flour**

Easy-to-tolerate ancient wheat flour made from partially fermented 2ab Wheat. Its excellent baking properties are ideal for the production of bread and bread rolls made from 100 % genuine ancient grain.



100944

—
15 kg**2ab Rolls 2 %
15 kg**

Bakery improver for the production of bread rolls made from 100 % ancient grains. Perfect for use in combination with 2ab Baking Flour.



100946

—
15 kg**2ab Country &
Baguette 3 %
15 kg**

Bakery improver for the production of Mediterranean style baked goods made from 100 % ancient grain. Perfect for use in combination with 2ab Baking Flour.



ANCIENT GRAINS

Art.No. | PU Article

100870
—
15 kg

Rutin X
Tatarischer
Buchweizen
Crisp

Tartary Buck-
wheat Crisp

Tartary buckwheat with a mild
taste and declarable zinc content
whose high bioavailability sup-
ports the metabolism of proteins,
carbohydrates, and fats.



FUNCTIONAL NUTRITIONAL CONCENTRATES

Art.No. | PU Article

100795
—
25 kg

GoWell
OMEGA®-
BROT

OMEGA®
BREAD

Nutritional concentrate for the production of aromatically balanced bread rich in omega-3 fatty acids and folic acid.



100798
—
25 kg

GoWell
OMEGA®-
BRÖTCHEN

OMEGA®
BREAD ROLLS

Nutritional concentrate for the production of pleasantly malty-aromatic bread rolls rich in omega-3 fatty acids and folic acid. Selected omega-3 fatty acids keep cholesterol at a normal level and are beneficial for heart health.



100802
—
25 kg

GoWell
Korn-Vital® S
Brot

Korn-Vital® S
Bread

Nutritional concentrate for the production of malty-aromatic grain bread rich in selenium.



FUNCTIONAL NUTRITIONAL CONCENTRATES

Art.No. | PU Article

100953	GoWell Kornsteak®	Lactose-free nutritional concentra-
—		te for the production of aromatic
25 kg	Grain Steak	baked goods with whole plant
		proteins.



100809	GoWell Mini-Carb Eiweiß- Abendbrot	Nutritional concentrate for the
—		production of high-protein baked
25 kg	Mini-Carb Protein Evening Bread	goods with a reduced carbohy-
		drate content and a characteristic,
		aromatic taste.



100807	GoWell Korn-Vital® S Brötchen	Nutritional concentrate for the
—		production of small wheat baked
25 kg	Korn-Vital® S Bread Rolls	goods rich in selenium.



FUNCTIONAL NUTRITIONAL CONCENTRATES

Art.No. | PU Article

100984

—
25 kg**GOOD Cult
HAPPY INSIDE**

Concentrate for the production of baked goods rich in dietary fibre. This superfood contains 10 different types of fibre that are ideal for the microbiome.



DIETARY FIBRE

Art.No. | PU Article

100758
—
10 kg

**GOOD
Psyllium husk
- Flohsamen-
schalen**

Natural dietary fibre with high water absorption properties which provide for fast gel formation. This makes it ideal for products with prolonged freshness and for the Vega Grain Concept (without flour).



500158
—
25 kg

**Nature Fibre
Oat 100**

Natural, unbleached dietary oat fibre obtained from the outer layers of the oat kernel using a special fine milling process.



WHOLE GRAIN SPECIALITIES

Art.No. | PU Article

100842
—
**Schnee
Weizen®
Vollkorn-
Mikrogranulat**

25 kg

Snow Wheat
Whole Grain
Microgranules

Whole wheat speciality product made from especially light and mild wheat varieties. Suitable for the recombination of flours with German type numbers into whole wheat flours.

Usage:

all-purpose flour German type 550	82 kg
Snow Wheat whole grain microgranules	18 kg
whole wheat flour	100 kg



100845
—
**Aroma
Roggen
Vollkorn-
Mikrogranulat**

16 kg

Aroma Rye
Whole Grain
Microgranules

Whole rye speciality product for the recombination of whole rye flours using flours with German type numbers.

Usage:

rye flour German type 1150	85 kg
Aroma Rye whole grain microgranulest	15 kg
whole rye flour	100 kg



100863
—
**CARAT®
3-fach
fermentierter
Weizen**

25 kg

Triple-Fermen-
ted Wheat

Triple-fermented whole wheat speciality product made from especially light and mild wheat varieties. Suitable for recombining flours with German type numbers into whole wheat flours.

Usage:

wheat flour German type 550	82 kg
CARAT	18 kg
whole wheat flour	100 kg



WHOLE GRAIN SPECIALITIES

Art.No. | PU Article

100956
—
25 kg Schnee
Dinkel
Vollkorn-
Mikrogranulat

Snow Spelt
Whole Grain
Microgranules

Whole spelt speciality product made from specially selected spelt varieties for the recombination of flours with German type numbers into whole spelt flours.

Usage:	
spelt flour German type 630	84 kg
Snow spelt whole grain microgranules	16 kg
whole spelt flour	100 kg



FLAVOUR, FRESHNESS, AND
PERFECT PORE FORMATION



SOURDOUGHS & PREFERMENTS

Wheat, spelt, and
rye



WHEAT, SPELT, AND RYE

Art.No. | PU Article

100954
—
25 kg

Ferment'
arôme
Dinkel-
Vollkornsauer

ca. 40 Sr°

Whole Spelt,
degree of
acidity: S40

Whole spelt sourdough prepared from a classical whole spelt flour. Particularly suitable for the production of typical spelt baked goods using the direct dough method.



100794
—
25 kg

Ferment'
arôme
Roggen-
Vollkornsauer

ca. 100 Sr°

Whole Rye
Sourdough,
degree of
acidity: S100

Dried natural sourdough, rich and full-bodied, for sourdough bread with a strong, hearty taste. Ideal for all types of sourdough, country-style, farmer-style, and whole grain bread.



100835
—
25 kg

Ferment'
arôme
Holzofen-
Sauerteig®

ca. 100 Sr°

Wood Oven
Sourdough,
degree of
acidity: S100

Wood oven sourdough produced from an ancient wild rye variety and matured in a special process.



WHEAT, SPELT, AND RYE

Art.No. | PU Article

	Ferment' arôme Dinkel-Apfel- Molke-Sauer	
100837	ca. 140 Sr°	A sourdough specially developed for spelt baked goods. The high amount of mellow-tart apple in combination with whey harmonizes perfectly with the typical spelt flavour.
— 25 kg	Spelt Apple Whey Sourdough, degree of acidity: S140	



	Ferment' arôme Roggenvoll- kornsauer S200	
100855	ca. 200 Sr°	Pure whole rye sourdough with a strong hearty taste for the production of rye and rye-based baked goods as well as whole grain baked goods.
— 25 kg	Whole Grain Rye Sourdough, degree of acidity: S200	



	Ferment' arôme Dinkelvollkorn- sauer S200	
100857	ca. 200 Sr°	Whole spelt sourdough produced from a classical whole spelt flour. Particularly suitable for the production of typical spelt baked goods using the direct dough method.
— 25 kg	Whole Spelt Sourdough, degree of acidity: S200	



WHEAT, SPELT, AND RYE

Art.No. | PU Article

100821
—
30 kg

Ferment'arôme
Weizen
Pre-Ferment
ca. 50 Sr°
Wheat Prefer-
ment, degree
of acidity: S50

Dried wheat sponge produced
from a sponge starter using con-
trolled temperature development.







EFFICIENCY AND HEALTH
THROUGH DUST ELIMINATION

A close-up photograph of a person's arm, heavily dusted with a fine white powder, likely flour. The powder is captured mid-air, creating a soft, ethereal effect. In the background, a blue bowl filled with more of the powder is visible on a wooden surface. The overall scene suggests a baking or food preparation process.

TECHNICAL PROCESS FLOURS

Low-dust release
flours and seed
adhesives

LOW-DUST RELEASE FLOURS AND SEED ADHESIVES

Art.No. | PU Article

100924
—
25 kg

**PING-PONG®
500**

High performance release flours used for the make-up of dough by hand or machine. They contain only a very small amount of fine dust particles and therefore provide preventive protection against baker's asthma.

100760
—
25 kg

**PING-PONG®
500 Bio
(organic)**



Labelling: wheat flour
Labelling: organic wheat flour

500159
—
25 kg

**TIP-TOP
Ultra Clean®**

Low-dust process and decoration flour for the make-up of dough. The microorganisms inherent in flour are inactivated, which prevents the formation of mould and mildew spots on machine parts and proofing boards. This in turn results in reduced cleaning requirements.

500138
—
25 kg

**TIP-TOP Ultra
Clean® Bio
(organic)**



Labelling: wheat flour
Labelling: organic wheat flour

100930
—
25 kg

**TIP-TOP
Ultra Clean®
Spezial**

**Ultra Clean®
Spezial**

Extremely low-dust process and decoration flour for the make-up of dough. The microorganisms inherent in flour are inactivated, which prevents the formation of mould and mildew spots on machine parts and proofing boards. This in turn results in reduced cleaning requirements.

Labelling: wheat flour



LOW-DUST RELEASE FLOURS AND SEED ADHESIVES

Art.No. | PU Article

100927 **TIP-TOP**
— **Ultra Clean®**
25 kg **RYE**

Low-dust process and decoration rye flour for the make-up of dough. The microorganisms inherent in flour are inactivated, which prevents the formation of mould and mildew spots on machine parts and proofing boards. This in turn results in reduced cleaning requirements and costs.

100932 **TIP-TOP**
— **Ultra Clean®**
25 kg **RYE Bio**
(organic)



Labelling: rye flour
Labelling: organic rye flour



100850 **GECKO® Ultra**
— **Saatenkleber**
10 kg **Seed Adhesive**

Seed adhesive which makes seeds adhere strongly to baked goods. Raw materials are subjected to a special refining process which activates the adhesive properties of the grain.

Labelling: wheat flour



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bakery products?

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and expertise.

Address:

GoodMills Innovation GmbH
Trettaustraße 35
21107 Hamburg
Germany

Customer Care Center (CCC):

T +49 40 - 75109-666
F +49 40 - 75109-680
E-Mail info@goodmillsinnovation.com

