



Tailored for perfect craftsmanship.



SLOW MILLING



## BASED ON TRADITION. AND INNOVATIVE KNOW-HOW.

### The secret of good bread?

Time, real craftsmanship and top-grade natural ingredients. When all this comes together, the result is high-quality baking: made to be enjoyed, full of complex aromas, staying fresh for days to come. And longer.

### Rocket science?

On the contrary: quality baked goods are made following traditional methods, like using starter doughs and long proofing times. But additives, artificial flavours, and other gimmicks have no place in really good bakery products. Flavour comes from the careful selection of raw materials and the craftsmanship of the baker. And that is what true mastery is.

### Should we bake like 100 years ago?

Yes and no. We can draw on the best of the past and the present. Thanks to state-of-the-art manufacturing processes and extensive raw material know-how, we can improve our ingredients in a natural way. That is how we obtain clean label ingredients that stand out in flavour, quality, and consistency.

### The answer: Slow Milling.

Customized solutions for consummate craftsmanship. A basis for individual baked goods, creativity in the bakery, and natural taste. We love it when you create characterful products with our ingredients. Our job is to put all our expertise and passion into advising you on how to make the most of the Slow Milling portfolio, as well as on sustainability, product optimisation and application processes.



1

### CLEAN LABEL

All Slow Milling ingredients are natural and allow clean labelling. Selected ingredients are also available in organic quality.

2

### GREAT FLAVOUR

Distinctive flavours are achieved through special production processes, but also with the help of fermented and naturally malted ingredients. They make it possible to produce baked goods with intense, complex flavour profiles.

3

### MODULAR SYSTEM

Your craftsmanship is what turns our ingredients into unique products that distinguish you from the competition. No matter what you are baking, you choose the ingredients you want to work with - depending on your requirements, we can provide a wide range of application formulas.

4

### TECHNOLOGICAL ADVANTAGES

Thanks to state-of-the-art production processes, our ingredients improve dough properties and the freshness retention quality of baked goods. At the same time they enable creativity and individuality in the bakery. For breads, cakes, and pastries with standout character.

5

### CRAFTSMANSHIP

With Slow Milling ingredients you can produce premium baked goods with original artisan character, regardless of your production volumes.

6

### CONSISTENT RESULTS

Slow Milling ingredients stabilise the dough properties and increase its kneading and proving tolerance. This gives you more scope to produce perfect baked goods.

7

### ALL-ROUND SERVICE

Not only do you get the best ingredients, but also relevant advice and a wide range of recipe suggestions.

## SLOW MILLING

Six categories, countless benefits

ACTIVE BAKING INGREDIENTS

ENZYME-FREE SOLUTIONS

FRESHNESS EXTENDERS

DECORATION & APPEARANCE

SPECIALTY BAKING INGREDIENTS

ANCIENT GRAINS





Slow Milling®  
Ferment'itic®

Slow Milling®  
Dinkel-Backferment

## NATURAL INGREDIENTS. FOR BAKED GOODS YOU CAN BE PROUD OF.

You know what makes a perfect bake. You know what goes into it and what doesn't. Choose ingredients from our Slow Milling portfolio for baked goods that you and your business can be proud of.

Slow Milling®  
Apple Fibre - Apfelfaser

Slow Milling®  
Backroggen 5%

Slow Milling®  
Naturfrisch Goldgranulat

Slow Milling®  
Roginello



Use our natural compounds to achieve specific improvements in the dough and its processing properties and to optimize the texture and volume of the finished products. Our baking enzymes also create a special aroma.

- **Clean label**
- **Intense flavour and aroma**
- **Dough properties: fluffy doughs**
- **Processing properties: stable and dry doughs**
- **Bake properties: texture and volume**

ACTIVE BAKING INGREDIENTS



A range free of technical enzymes thanks to the strictly physical refining of the ingredients. By carefully refining selected raw materials we enable you to bake without technical enzymes.

- **Clean label**
- **Physically refined**
- **Natural taste and aroma**
- **Dough properties: fluffy doughs**
- **Processing properties: stable and dry doughs**
- **Bake properties: texture and volume**

ENZYME-FREE SOLUTIONS



Our ingredients for extended freshness ensure a long-lasting aroma and thus consistently good sensory properties. So the bread still tastes good on the fifth day!

- **Clean label**
- **Freshness retention due to fibres, flakes, and granulates**
- **Increased dough yield**
- **Stable aroma for long enjoyment**

FRESHNESS EXTENDERS



Slow Milling®  
Crusty Crust White

Slow Milling®  
Potato Sticks

“The Slow Milling range is a **modular system**: it consists of natural ingredients such as baking enzymes, malted ingredients, sprouts, seeds, and flakes. Bakers can combine these components individually according to their own recipes.”

Philipp Münstermann  
Group Manager Craft Bakery  
at GoodMills Innovation

Slow Milling®  
Kastanienerbse®

Slow Milling®  
Dinkelmalz-Flocken

Slow Milling®  
Gladiator®-Malz

Slow Milling®  
Goldsaat



Looks are everything when it comes to presenting bakery products. We want your bakes to be a feast for the eyes. A characteristic look also promotes customer recognition. The Slow Milling range offers natural components that enhance the appearance of crumb and crust.

- **Clean label**
- **Attractive crust, soft crumb and longer crumb aroma**
- **Dough properties: dry dough**
- **Natural malts based on barley**
- **Seed mixtures: linseed, buckwheat, soybean meal, rye flakes, sesame seeds, sunflower seeds.**

DECORATION & APPEARANCE

Give your creativity free rein with our speciality ingredients. All your products benefit from these ingredients, whether you are making bread, rolls, or fine pastries. You can adapt your dough and processing properties, develop flavours, and set visual accents.

- **Clean label**
- **Dough properties: fast dough development**
- **Processing properties: stable and elastic doughs**
- **Individual flavour, elegant crumb, and visual accents**

SPECIALTY BAKING INGREDIENTS

Baking with ancient grains is no longer a niche speciality. Slow Milling components made from spelt and barley allow you to expand your range to include hearty baked goods with a natural look.

- **Clean label**
- **Natural refinement through grinding, malting, and flaking**
- **Hearty textures and natural appearance**
- **For an aroma full of character**

ANCIENT GRAINS



**SLOW MILLING**

INSPIRATION.  
FOR BAKERS AND BREADS  
WITH CHARACTER.

