

Understanding Flour

*“It’s not enough to improve flour.
You have to understand it.”*

Within the flour industry there are many companies that really take the steps necessary to put the craft at the forefront of flour and food production. Milling and Grain plays a part in this food of the future story by bringing its readers a way to see what can make them the best, what goals they can strive to reach, to bring the best in flour production to the world. Mühlenchemie is a prime example of this level of dedication to the art of flour production. This feature goes into deep detail about what makes Mühlenchemie, so different, and therefore so successful?

“It is the deep understanding of our customers’ products that lets us develop solutions far beyond the commercial standard,” says Lennart Kutschinski, Managing Director of Mühlenchemie, a company in the worldwide and owner-operated Stern-Wywiol Gruppe. **What makes Mühlenchemie so different, any therefore so successful?**

It’s all about being close to the customer

“We seek out opportunities to have technical discussions with our customers,” says Kutschinski. “And not on the phone, but face to face.” In practice this means that Mühlenchemie has offices in important parts of the world, in order to do consulting and development work locally.

On the way to the perfect solution

The immediate, unfiltered experience of local weather conditions early evaluation of harvest quality, and a direct view of market conditions, early evaluation of harvest quality, and a direct view of market conditions gives Mühlenchemie’s specialists the creative input for individual formulations that meet customer needs down to the gram.

Knowing the job

“Flour that works great for Turkish pita bread might not work for a company that makes steamed buns. For us that means replacing standard products with special formulations designed for local product conditions, markets and cultural preferences,” says Dr Lutz Popper, Head of Research and Development at Mühlenchemie.

Success through flexibility

Despite weather, soil and harvest conditions, Mühlenchemie maintains a constant high level of flour quality.

“Good flour not only has excellent processing characteristics, but also high nutritional value,” says Sven Mattutat, Head of Global Baking Applications at Mühlenchemie, adding, “By fortifying flour with vitamins and minerals we can prevent malnutrition.”

Tested until it’s right

And when have the developers met their objective?

“When our customers’ customers are thoroughly satisfied,” says Lennart Kutschinski.

The optimising process involves repeated testing in the baking and biscuit pilot plant, milling and pasta pilot plant and rheology lab. Flavour, processing quality, nutritional value, appearance – every product is tested and improved until the maximum quality is reached.

A global player with German technology

“At Mühlenchemie we’re detail-obsessed, a very German trait,” says Kutschinski in conclusion.

“But when it’s about making technological process available to millers around the world, we’re a real global player with an extensive international network.”

Since its founding in 1923, Mühlenchemie has grown to become one of the most important partners for the world milling industry. With its deep knowledge of flour improvement and wide range of innovative enzyme solutions, Mühlenchemie today is an important resource for the entire flour, baking and pasta industry. Whatever challenges lie ahead for Mühlenchemie, for our team one thing is certain, - “Understanding Flour.”