



As a way of marking World Flour Day, the Milling Hall of Fame (MHoF) inducts individuals who have made a significant contribution to the development of milling from a historical and/or modern perspective.

The original concept was first envisaged by James Taylor, the Design Manager at Perendale Publishers, the organisation responsible for Milling and Grain magazine.

The Publisher, Roger Gilbert, was intrigued by the concept, and took it upon himself to see the idea through to reality. Within a few months, others were getting on board with the project.

The first partner to get involved was The Mills Archive Trust in the United Kingdom, who have agreed to store a physical record for the Hall of Fame within their archive of historical milling industry artifacts. Next an independent panel of industry professionals was assembled to consider nominations for inductees to the Hall of Fame.

Milling and Grain set up the award and had the honour of inducting its first two members in its inaugural induction back in 2020, which saw two very different supporters taking their place, with Bühler's Martin Schlauri then inducted in 2021.

This year, the Milling Hall of Fame inducted Jamal Al-Hazaa, who is the Food Security Contributor at the Al-Hazaa Investment Group in the Middle East, on World Flour Day 2022.

## Jamal Al-Hazaa inducted into the Milling Hall of Fame

The Milling Hall of Fame inducted Jamal Al-Hazaa, who President & Chairman of Al-Hazaa Investment Group in the Middle East, on World Flour Day 2022.

Jamal Al-Hazza, an influential pioneer in the Middle Eastern milling industry, joins three other stalwarts who have been recognised for their significant contribution to flour milling in the recently established MHoF at the Flour World Museum – the Flour Sacks of the World - in Wittenburg, Germany.

The MHoF recognises individuals who have made a significant contribution to milling in their lifetimes, with that contribution being recorded at the Mills Archive Trust in the UK for prosperity.

Mr Jamal Al-Hazaa's impact in the world has been remarkable. Born in 1962 he commenced in milling at an early age by working in various departments of the flour mill founded in 1942 by his father, Sharif Al-Hazaa. Today his title reflects his commitment to the milling industry - he is the President & Chairman of Al-Hazaa Investment Group in the Middle East, and holds the position of Food Security Contributor at his company.

Since 1979, Mr Al-Hazaa has been leading his family business, and despite the region's instability, he has steered the transformation of one local mill business into a regional business of 13 flour mills and seven factories operating in the milling space.

## A significant transformation

As a social entrepreneur, his significant transformation has made the Al-Hazza Group a vital contributor in bolstering and consolidating food security and nutrition in the Middle East, a contribution aiming to the full realisation of a fundamental human right in having adequate, stable and accessible food to everyone, regardless of race, ethnicity or gender.



Mr Al-Hazaa is also an active contributor in tackling another public concern, environmental health and believes that businesses can empower a positive change; a PV plant was established in Jordan to cover nine factories' energy consumption from clean resources instead of an ongoing reliance on fossil fuels, for example.

"I am deeply honoured to receive this recognition from experts in the grain milling field, which prizes our efforts over the past eight decades in preserving our heritage in the milling profession that is inherited from my father, Haj Sharif Al-Hazaa," Mr Al-Hazaa says.

"I am proud of my profession as a miller, in particular a wheat miller, because of its moral value to me, a value derived from the essential role we play as millers in human life by supplying and sustaining a key staple food, which has been consumed since before human civilisation and has also been crucial to the development of farming and human civilisation.

"I always say that the importance of the wheat can be summarised by the Ukrainians' conception of their flag - blue sky above yellow fields of wheat."



Mr Jamal Al-Hazaa with colleagues and friends after the presentation. From left to right: Elias El Cheikh (Bühler), Samuel Schär (Bühler), Khalid Al-Hazaa G.M. / Board Member, Jamal Al-Hazaa, President and Chairman, Omar Al-Hazaa G.M. / Board Member and Heiko Feuring (Bühler).

## **Previous inductees**



Milling hall of fame 2020 - Rex Wailes OBE Rex Wailes was born in 1901 in Middlesex, England. After leaving school he became an apprentice engineer and joined the family firm George Wailes & Co in 1924. He stayed there until his retirement, taking over as manager in 1940.

In 1923 the Newcomen Society asked Rex to record the windmills in Lincolnshire. By 1929 he was technical adviser to the new Windmill Section of the Society for the Protection of Ancient Buildings (SPAB). He became the leading British authority on mills and the driving force behind the windmill rescue and repair movement.

His collection, now in the care of the Mills Archive, is a time capsule of photographs, glass plates, large technical drawings, notes and correspondence. It immortalises these fascinating structures, the development of the windmill protection and repair movement, the people involved and the landscape that they shaped.

In 1963 he was appointed as the lead consultant in the UK Government's survey of all industrial monuments to identify historical sites worthy of preservation. In his valedictory lecture he advocated a specialist archive for mill drawings and photographs, emphasising the need for proper indexing and storage in suitable conditions. Exactly half-a-century later the Mills Archive became a nationally accredited repository.



Milling hall of fame 2020 - Volkmar Wywiol

Museum and World Flour Day Volkmar Wywiol is founder of Stern-Wywiol Gruppe, which specialises in food and feed ingredients and has 12 specialist German companies and 17 foreign subsidiaries with over 100 scientists, technologists, technicians and industry experts.

Mühlenchemie is an important part of the group. It has specialised in flour standardisation and improvement for almost 100 years. The Alphamalt enzyme is the world's most used enzyme preparation for improving baking quality. Each year 100 million tonnes of flour are improved using Mühlenchemie ingredients.

Mr Wywiol found a flour sack washed up on the beach in Dubai 20 years ago, which led to the creation of the FlourWorld Museum in Wittenburg, Germany. It was developed as an homage to the millers for our daily flour and is the only museum of its kind. The logos of over 3500 flour sacks from over 140 countries show traditions, tell stories and myths around milling, and are works of art that portray the strength of grain.

This collection of 'art on the sack' is a world sensation and the keeper of a milling culture that will soon no longer exist in this beauty and expressiveness. Every year 400-500 millers from all parts of the world along with thousands of area visitors and school children visit the museum. Mr Wywiol is also credited with establishing World Flour Day!



## Milling hall of fame 2021 - Martin Schlauri, Bühler

2021 saw the appointment of Martin Schlauri to the MHoF. His career in milling has seen him lead the Grain Milling Training Centre and later the worldwide milling activities of the Bühler company. In this role, he has put his heart and soul into networking the global family of Millers.

He became one of the drivers of the SMS Alumni Association, organising conferences around the world. In 2015 Schlauri built the first African Milling School in Nairobi. He has fast earned a reputation for his passion for both our industry and the sharing of knowledge relating to it.

"I'm proud to hold this unique sculpture in my hands. It symbolises two values of central importance in my life as a miller," says Mr Schlauri, upon receiving his award.

"The millstone stands for the skills of the trade, while the person in motion stands for milling, which is never static. The constantly shifting raw materials and market requirements are what make the milling profession so challenging, but also so exciting."