

# Low-dust flours prove their health protection properties

GoodMills Innovation: finalist in German Health and Safety Prize

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oodMills Innovation has enjoyed success in the German Health and Safety Prize 2015. The company's low-dust technical processing flours achieved second place in the category "technological solutions for small and mid-sized companies".

Its processing flours create significantly less dust than comparable products from other suppliers and can help to prevent or reduce problems associated with job-related respiratory diseases.

Prior to the award, a four-person expert panel examined the science behind the flours, as well as their technical aspects and methods of production.

## The philosophy

The philosophy of the company is always to provide the baking industry and also craft bakers with value-added products that meet current demands. Be it by offering appealing product concepts that convince due to clean labels or nutritional benefits of the end products which can be claimed, or by simplifying processing parameters for the bakers.

The latter is a good example for the idea behind GoodMills Innovation process flours; working with most modern refining methods, the grain experts were confident to find an approach to reduce the health risk for bakers by adjusting defined properties to the flour. With regards to job-related diseases, baker's asthma is still one

of the most occurring health issues. Once suffering, many employees are not able to maintain their work. The German employer's liability insurance association spent 37,5 Mio. € in 2003 .

## The Flour

The particular properties of the flours are attributable to the special hydrothermic processes used in their production. These reduce dust development by up to 85 percent compared with all-purpose flour. Thus, significant improvements in room air can be achieved, with positive health benefits for bakery employees.

The flours also score when it comes to hygiene – thanks to their antistatic effect and the fact that enzymes are deactivated by the thermal treatment. Cleaning production plants and machinery becomes simpler and microorganisms, which cause mould growth and mildew spots, are significantly reduced.

Additionally, dough pieces don't stick to process surfaces such as conveyor belts and proofing trays. Experience has also shown that technical equipment and filter systems require less maintenance.

## Health problems solved

GoodMills Innovation have been able to reduce the respirable dust component (the fine dust that is able to reach the cells of the lung) of their process flours significantly (up to 85 percent) compared with all-purpose wheat flour. With low dust load in the air, several advantages are obvious:

- The amount of inhaled dust is significantly reduced.
- Less dust means significantly less cleaning.

In addition, the flour has an anti-

static effect, which makes it easy to sweep and remove. And, thanks to its excellent releasing effect, dough residues and encrustations are a thing of the past. Exhaust systems and sensitive electronic engineering need less maintenance, and product waste and breakdowns can be minimised as the dough doesn't stick, ensuring smooth production.

Additionally, thanks to the specific refinement process, the enzymes inherent to flour can be deactivated. For employee's health that means a preventive approach against skin irritations and allergies; from a hygienic point of view, mold growth and on trays and belts and mold stains on proofing linens are prevented.

## The Portfolio

The GoodMills Innovation portfolio of processing flours includes three flagship brands: Ping-Pong 500, Tip-Top Ultra Clean and Tip-Top Ultra Clean Spezial.

Ping-Pong 500 has already won awards. In 2010, a German employer's liability insurance association honoured it with an award for its disease-preventing properties.

In addition, in a comparable test of nine different low-dust products conducted by the German institute for grain processing (IGV), Ping-Pong 500 came out on top.

"Baker's asthma is still one of the most common job-related respiratory diseases," says Kai Wörzler, Product Manager Bakery at GoodMills Innovation GmbH. "Our products make working life easier for many bakers and can contribute to improved health. We are proud to have been recognised with this award, as it confirms that our investment in R&D is worthwhile."