

The Milling Hall of Fame Honours Martin Schlauri

In its second year, the Milling Hall of Fame has inducted its second award winner for services to milling. The 2021 inductee is Martin Schlauri of Bühler, who is widely known throughout the industry both for his work within his company and for his commitment to training existing and future flour millers.

Mr Schlauri is only the second person to be honoured in this way and joins the inaugural inductee Volkmar Wywiol, a flour improver and owner of the Mühlenchemie company in Germany.

The Milling Hall of Fame inducts and honours individuals who have made an important contribution to the development of milling through their committed and untiring work, enthusiasm and knowledge. Each year, on World Flour Day, an independent body chooses a new member. The award ceremony takes place at the FlourWorld Museum in Wittenburg, Germany.

And each year, on March 20th, the winner is presented with a sculpture depicting a human figure on a rolling millstone; which conveys the challenge all millers face in creating standardised and uniform flours from an endless supply and changing variety of grains with their fluctuating qualities. In this way the artist Sibylle Waldhausen has symbolised the art of the miller - consistently ensuring a balance between the availability of grain, the efficiency of the process and the quality of the flour.

The chosen new member is honoured at an award ceremony which in future will take place at the FlourWorld Museum in Wittenburg, Germany. However, this year, due to the Covid-19 pandemic means that the announcement and presentation will take place virtually in Switzerland, in the home town of Mr Schlauri. A video will be available of the presentation following the event.

Commitment to training

Mr Schlauri entered the world of milling in 1974. As an apprentice at a flour mill in eastern Switzerland from April 1974 to 1977 he obtained his diploma as a miller. This was followed by a year of intensive study at the Swiss School of Milling in St Gallen, Switzerland, which he completed with an award as the most successful student of the year.

Mr Schlauri turned his attention increasingly to promoting training in the art of milling. In 1995 he took over the management of the Grain Milling Training Centre and subsequently Bühler's global grain milling activities. In this role he invested great effort and enthusiasm in networking the worldwide Family of Millers. He gave valuable support to the SMS Alumni Association and organised



milling conferences around the globe. In 2015 Mr Schlauri took on the task of developing the African Milling School in Nairobi, Kenya. Since 2020 he has been living in Switzerland again passing on his knowledge in the role of Senior Grain Milling Expert at Bühler's headquarters.

First MHoF inductee

Volkmar Wywiol, born in 1935, is one of the pioneers of flour treatment for the production of flours with reliable baking properties. With the development of the lecithin product Emultin M-501 in 1965, he and his team brought a ground-breaking innovation to the European milling industry: it became possible to replace premium-quality foreign wheat – made more expensive by import duties – with a larger proportion of locally produced soft wheat, thus making flour production more economical.

In 1990, Mr Wywiol took over the firm Mühlenchemie and built it up to become the world's leading specialist in the production of customised flour improvers, enzyme systems and vitamin premixes. With extensive applications technology and its trial bakeries, the company established an internationally acknowledged service to the milling industry.

Mühlenchemie products are now included in over 100 million tonnes of wheat annually. In 2008, this was followed by the foundation of the FlourWorld Museum, which Mr Wywiol has subsequently developed into an institution with international significance for the cultural history of flour and as a tribute to all the millers of the world.