



Bio-Mühle Nr.1

100% BIO

40
Jahre
Bioerfahrung

Organic Flours At Their Finest!

Quality
Safety
Trust



Best organic flours for over 40 years

The Meyermühle, with its centuries-old milling tradition, has developed into Germany's No. 1 organic mill. For more than 40 years, Meyermühle has been processing selected organic grains into the best organic flours: This makes us one of the pioneers in the industry. Thanks to our many years of organic experience and state-of-the-art milling technology, our customers can rely on reliable flour quality.

We promise you:

- ✓ highest quality consistency
- ✓ processing safety
- ✓ guaranteed organic safety

With innovative milling technology, extensive raw material analyses and quality controls, we ensure processing reliability and consistent organic flour quality. By continuously and carefully testing the grain before milling, for possible pesticide residues, we can guarantee you the highest level of organic safety.

Our organic flours, meals and grains are available in **Bio-Premium®** quality or **Bio-Select®** quality.

For our Bio-Premium® flours, we only use grain from the recognized German organic farming associations Naturland, Bioland and Biokreis, whose guidelines go far beyond the level of the European organic label. This organic grain is mainly grown regionally by more than 600 Bavarian farmers. Our Bio-Select® flours comply with the Regulation (EU) 2018/848.



Organic product range Available in 25 kg bagged goods

Wheat

Organic Wheat Flour Type 550
Organic Wheat Flour Type 550 High Gluten
Organic Wheat Flour Type 550 Extra High Gluten
Organic Wheat Flour Type 812
Organic Wheat Flour Type 1050
Organic Wheat Wholemeal Flour
Organic Wheat Wholemeal Grist Flour
Organic Wheat Grains
Organic Wheat “Ruchmehl”
Organic Specialty Flour for French and Mediterranean Pastries

Rye

Organic Rye Flour Type 997
Organic Rye Flour Type 1150
Organic Rye Flour Type 1370
Organic Rye Flour Type 1740
Organic Rye Wholemeal Flour
Organic Rye Wholemeal Grist
Organic Rye Grains
Organic Light Rye Flour Type 1150

Spelt

Organic Spelt Flour Type 630
Organic Spelt Flour Type 812
Organic Spelt Wholemeal Flour
Organic Spelt Wholemeal Grist
Organic Spelt Grains
Organic Spelt “Ruchmehl”

Ancient Grains

Organic Einkorn Grains
Organic Einkorn Wholemeal Flour
Organic Emmer Grains
Organic Emmer Wholemeal Flour
Organic Kamut Grains
Organic Kamut Wholemeal Flour
Organic Emmer “Ruchmehl” (*on request*)
Organic Waldstauden Rye Wholemeal Flour

Basic Mixtures

Organic Breadsticks Flour
Organic Spelt Fit Flour
Organic Rustic Light Flour



Organic product range

Bakery Improver and Sourdough

20 kg:

Organic Acerola Powder “Ökostolz Vit. C”

25 kg:

Bio-Premiumberck (Organic Bread Roll Improver)

Bio-Rogrima® (Rye Malt Swelling Flour, enzyme inactive)

Bio-Weizima® (Wheat Malt Swelling Flour, enzyme inactive)

Organic Wheat Gluten

Organic Diastase Malt Flour (Barley), enzyme active

Organic Maltose Malt Flour (Barley), enzyme inactive

Organic Rye Wholemeal Sour, dried

Organic Flavored Malt Flour

Flakes and Cereals

20 kg:

Organic Potato Flakes

25 kg:

Organic Spelt Flakes

Organic Rye Flakes

Organic Wheat Flakes

Organic Oat Flakes (large-leaved)

Organic Barley Flakes

Organic Unripe Spelt Grain

Organic Spelt Malt Flakes

Organic Maltose Malt Flakes

Organic Oats

Organic Barley (*on request*)

Organic Wholemeal Corn Flour

Organic Soybean Meal

Organic Soy Flour

Organic Durum Wheat Semolina

Organic Buckwheat Flour

Organic Triticum Flour

Spices, Salt and Oils

Organic bread spice fine, 5/20 kg

Organic Coriander, whole, 1 kg

Organic Fennel, whole, 1 kg

Organic Caraway, whole, 5 kg

Sea salt, 25 kg

Organic Extra Virgin Olive Oil, 5 litre

Organic Sunflower Oil, 5 litre (*on request*)

Oil seeds

5 kg:

Organic Blue Poppy Seeds

25 kg:

Organic Linseeds

Organic Pumpkin Seeds

Organic Sesame Seeds

Organic Sunflower Seeds

Hemp Nuts, shelled/unshelled

Please note

This is just a small part of our product range. You are welcome to contact us on more information about our company, our products and our services:

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www.biomehl.bio

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