GoodMills

Traditional milling expertise.

State-of-the-art technology.

HILDEBRANDMÜHLE
FRANKFURT

FACTS AND FIGURES, THAT MAKE THE DIFFERENCE.

Combining traditional milling expertise with cutting-edge technology has always been the key to our success.

- Approximately 90% of our grain is sourced from farms in the Wetterau region
- State-of-the-art grain cleaning technology, including optical colour sorters
- Fully automated milling system
- Turbo milling technology
- Fully automated monitoring of quality parameters
- High-capacity batch blending system
- Production of speciality flours

THE RIGHT PRODUCT FOR EVERY APPLICATION.

Whether for artisan baking or industrial food production, we offer the ideal milling products.

Depending on the product, we offer delivery in bulk or in big bags.

For artisan bakeries, food-service and the food industry

- Type flours
- Wholemeal flours
- Traditional baking flours for bread and rolls
- Speciality flours
- Milled products for waffles, biscuits, croissants, buns, pizza, breadings, pide, pita, flatbreads, fresh dough products and long-term frozen applications

For specialised applications

- Stabilised wheat milling fractions
- Products tailored to specific applications and customer requirements
- Micronised products with a particle size of less than 200 µm

NO COMPROMISES. QUALITY WITHOUT EXCEPITON.

Our ambition is to be the supplier of choice for our customers at all times. Consistent product quality, continuously monitored and controlled, is the key prerequisite for achieving this goal. That is why comprehensive quality management and the rigorous implementation of our quality policy are our top priorities.

In-House Quality Control Laboratory

- Comprehensive raw material inspections
- Continuous quality control of intermediate and finished products
- Strict compliance with all specification requirements
- Application of state-of-the-art analytical methods
- Extensive milling and baking trials
- Continuous monitoring for potential contamination
- Analysis of additional quality parameters using NIT and NIR technology

Comprehensive Certifications

- FSSC 22000 certification
- QS certification
- Participation in the European Grain and Flour Monitoring Programme (EGM)
- Energy management system certified to DIN EN ISO 50001
- Group-wide EcoVadis rating
- Kosher certification
- Halal certification

Reliable Supply Processes

- State-of-the-art milling systems
- Product safety ensured through an established and regularly validated HACCP system
- Redundancy concept within the GoodMills Group

Our Speciality Products

- Thermal and hydrothermal processing of grain milling products
- Stabilised wheat bran and semolina fractions

Digitalization

- Electronic Data Interchange (EDI)
- Energy management system
- Near-infrared (NIR) sensor technology

OUR EXPERTISE. YOUR COMPETITIVE ADVANTAGE.

Meeting our customers' needs for outstanding service, superior product quality, and comprehensive product and food safety is at the heart of everything we do. That is why we offer you:

- A state-of-the-art baking technology center staffed by experienced professionals with expertise in baking practice and application technology
- Systematic quality control through standardized baking tests to ensure consistently high product quality
- Development of innovative recipes and products
- Expert support and consultation for our customers on all technical and product-related matters

WHAT SETS US APART.

Quality

Our qualified, dedicated, and reliable employees ensure consistently high product quality through their expertise and commitment.

Reliability of Supply

Maximum supply reliability thanks to our production facilities in Frankfurt and Krefeld and the GoodMills Deutschland production network.

Sustainability

We initiate and actively participate in projects aimed at reducing the emissions associated with our raw materials and products.

Training the Next Generation

Every year, we offer numerous young people high-quality vocational training in process technology, food technology, IT, warehouse logistics, industrial management, and machine and plant operation, as well as opportunities to complete a dual study programme.

YOUR REGIONAL PARTNER
- RIGHT ON YOUR DOORSTEP.

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GoodMills

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