GoodMills

Traditional milling expertise.

State-of-the-art technology.

SCHÜTTMÜHLE
BERLIN

FACTS AND FIGURES, THAT MAKE THE DIFFERENCE.

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

- Flexible Grain Receiving and Processing
- Around 85% of our grain is procured from regional growers
- Advanced grain cleaning technology featuring optical color sorters
- Fully automated wheat milling operations
- High-performance batch blending for consistent product quality
- Modern bulk flour loading facilities for efficient logistics

WHEAT

THE RIGHT PRODUCT FOR EVERY APPLICATION.

Whether for artisan baking or industrial food production, we offer the ideal milling products in bulk and in a variety of packaging formats.

Available in 25 kg bags, bulk silo deliveries and Big Bags, depending on the product.

A COMPREHENSIVE PRODUCT PORTFOLIO:

For artisan bakeries and the food industry

- Standard flour types
- Bisquit flours
- Pizza flours
- Application-specific and customer-tailored products

Diamant

Aurora

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

Comprehensive Certifications

- FSSC 22000 Certification
- QS Certification
- Participation in the European Grain and Flour Monitoring Programme (EGM)
- Energy Management Certification according to DIN EN ISO 50001
- Kosher Certification
- Group-wide EcoVadis 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

Digitalization

- EDI (Electronic Data Interchange)

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 are the driving force behind our consistently high product quality.

Supply Reliability

Our production facilities in Hamburg and Berlin, together with the integrated production network of GoodMills Deutschland GmbH, ensure maximum product availability and a reliable supply throughout northern Germany.

Sustainability

We actively initiate and support projects designed to reduce 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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