

YOUR BENEFITS: Couscous & Bulgur „made in Germany“

State-of-the-art technology for Product safety

- ✓ „STONEFREE“ due to latest x-ray technology
- ✓ Metall detector for iron & non-iron metall
- ✓ „SORTEX“ optical colour detector for sorting out foreign materials

Our promise of quality: highest standards

- ✓ IFS 6 certification
- ✓ ORGANIC-certification
- ✓ VLOG-certification (gmo free)
- ✓ Kosher-certification
- ✓ GMP + B2 process certification
- ✓ Energy managementsystem DIN ISO 50001

As you need it:

Flexible packaging formats

- ✓ State-of-the-art filling- and bagging technologies
- ✓ Bags 5kg, 10kg, 25kg
- ✓ BigBags 500 – 1.000kg
- ✓ Silo-trucks 25 to
- ✓ Strong partnership for small packs



Our know-how: best raw materials

- ✓ Permanent quality checks ensure consistent product quality
- ✓ Long-term partnership with our supplier
- ✓ Sustainable contract cultivation possible
- ✓ Procurement of raw materials by truck, ship or train

Short-term delivery: continuously availability of goods

- ✓ Short delivery routes to the customer due to the central location and optimal transport connections
- ✓ Flexible communication with logistic partners
- ✓ Shortest routes within production, EU and non-EU countries
- ✓ No „customs windows“ in Bulgur delivery

No long storage periods: fresh products

- ✓ Pioneer in grain processing, grinding durum wheat in Mannheim for more than 100 years
- ✓ No bottlenecks in the supply of raw materials thanks to our own durum wheat mill
- ✓ Daily production

Dear,

from April 2021 on we will start producing Bulgur and Couscous "made in Germany" at our new production site in [Mannheim](#).

What are the BENEFITS of production in Germany?

MODERN CLEANING TECHNOLOGY guarantees the highest product safety, stone-free and without foreign material

Highest **QUALITY STANDARDS** through certifications according to IFS, V-LOG, DIN ISO 50001 and much more.

BEST RAW MATERIALS, many years of expertise in durum wheat, close partnership with our suppliers

SHORT DELIVERY TIMES thanks to a central location and flexible logistics

CONTINUOUSLY AVAILABILITY OF GOODS daily production, no customs windows at Bulgur

FLEXIBLE PACKAGE FORMATS: Silo trucks, BigBags, bags with 5, 10 or 25kg

Are there any other news...

We are **EU-BIO / organic certified** and will be offering **durum wheat semolina, Couscous and Bulgur in organic quality** in the future. We will provide more information about this at a later date.

Did you know ...

... couscous has been a UNESCO World Heritage Site since December 2020!

... there are maaany savory and sweet recipes for Bulgur and Couscous

... both products contain a lot of protein, carbohydrates, minerals and fiber, but little fat

... Bulgur and Couscous need less water, both for growth and for cooking



News about the construction site

After the Christmas break work resumed on schedule at the beginning of January 2021. The couscous line is in place, the bulgur line is currently being installed, also the packaging and bagging system. At the same time, the interior work is being advanced and pipes, cables and lines are being laid to supply the production facilities with water, steam, compressed air, energy and data!

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