



Schapfen
Mühle
seit 1452





*Authentic actions,
modern baking,
natural raw materials,
consumer-orientated manufacturing.*

“Meine Mühle” natural baking is SchapfenMühle’s answer to the demand for naturally baked breads, bread rolls and pastries. The products are high-quality and orientated towards modern modes of production and take into account the wishes of the consumers for authentic baked goods.



Schapfen *“Meine Mühle”* products:

- are grain products ground in our own mill
- are made from high-quality oilseed and a range of different grain varieties
- are made from a variety of grain-based proteins and grain malt
- use only “clean label” raw materials
- take care to have short and comprehensible lists of ingredients
- place special value on “clean label” baked goods
- take emotional consumer trends into consideration
- combine naturalness with enjoyment





Our quality promise

Meine Mühle...

Is our product range for bakeries wishing to produce baked goods of an authentic quality in order to fulfil the wishes of their customers for goods that are as natural as possible.

Meine Mühle...

Is the name of a range of select, high-quality bakery raw materials that combine traditional knowledge with the most modern findings and experiences on natural ingredients.

Meine Mühle...

Are products whose “clean label” list of ingredients ensures good baking performance, and is also comprehensible to the consumer.

Meine Mühle...

Also contain flour products from grain varieties left in their natural state or processed by us to high-quality milled raw ingredients using technological methods according to the latest findings.

Meine Mühle...

Stands for products which promise a traditional quality baking experience, offer emotional enjoyment and satisfy the personal feeling of wellbeing associated with natural foodstuffs.

Meine Mühle...

Is subject to continual internal and external controls, as are all our company's products. The value chain is also a part of this – a symbol for SchapfenMuehle of controlled milled raw materials from cultivation to the end product.





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**Schapfen
„Meine Mühle“
Brötchen**



Improver for wheat buns

Directions for use		
Wheat flour type 550	Cut rolls	Kaiser rolls
Schapfen „Meine Mühle“ Brötchen	10.00 kg	10.00 kg
Fresh yeast	0.300 kg	0.300 kg
Salt	0.350 kg	0.400 kg
Oil	0.220 kg	0.200 kg
Water	0,100 kg	---
	5.500 ltr.	5.500 ltr.
Mixing:	Slow speed 6 min + fast speed 3 – 4 min.	
Dough temperature:	24° - 25° C	26° C

**Schapfen
„Meine Mühle“
VollkornMalzsauer**



Improver for breads with rye blend and rustique buns

Recipe table			
	10 %	30 %	60 %
Recipe for bread and rolls*	rye blend	rye blend	rye blend
Rye flour	0.850 kg	2.600 kg	5.250 kg
Wheat flour	9.000 kg	7.000 kg	4.000 kg
Schapfen „Meine Mühle“ VollkornMalzsauer	0.150 kg	0.400 kg	0.750 kg
Salt	0.200 kg	0.200 kg	0.220 kg
Dry yeast	0.100 kg	0.080 kg	0.060 kg
or fresh yeast	0.250 kg	0.200 kg	0.150 kg
Water	6.500 ltr	6.900 ltr.	7.400 ltr
*To produce rolls addition of wheat improver is recommended (r.g. 1% Eurotop)			
Dough temperature: 28° - 30° C			

**Schapfen
„Meine Mühle“
DinkelVollkornsauer**



Improver for spelt and wheat dough

Recipe table			
	Spelt bread	Spelt bread with wholemeal	Spelt mix bread 60/40
Spelt flour type 630	9.600 kg	7.000 kg	5.200 kg
Schapfen „Meine Mühle“ DinkelVollkornsauer	0.400 kg	0.800 kg	0.800 kg
Wholemeal spelt flour	---	2.200 kg	---
Rye flour type 997 or 1150	---	---	4.000 kg
Salt	0.200 kg	0.220 kg	0.210 kg
Fresh yeast	0.200 kg	0.180 kg	0.180 kg
Water	6.000 kg	6.500 kg	6.800 kg
Mixing: Spiral mixer	6 – 8 min.	8 – 10 min.	6 – 8 min.
Dough temperature:	25° - 26° C	26° - 27° C	26° - 27° C
First fermentation:	30 min.	30 min.	30 min.

**Schapfen
„Meine Mühle“
stabil+frisch**



Improver for all kind of rye bread and multi-grain bread

Recipe example			
Flour mix/ Rye dosage	30 – 50 %	50 – 80 %	80 – 100 %
Schapfen „Meine Mühle“ stabil+frisch	1 %	1.5 %	2 %
Increases the water absorption of the dough. Improves the dough handling qualities, gives good stability on proof and better oven spring for more bread volume. For a bread with softer crumb and long lasting freshness			



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**Schapfen
„Meine Mühle“
St. Jakobs Mehl**



Flour concentrate for wheat dough

Directions for use			
Wheat flour type 550	7.500 kg	Mixer type:	Spiral mixer
Schapfen „Meine Mühle“ St. Jakobs Mehl	2.500 kg	Slow speed:	5 min.
Fresh yeast	0.150 kg	Fast speed:	(+Salt) 8 – 9 min.
Salt (at 2nd mixing)	0.240 kg	Dough temperature:	24° - 25° C
Water	8.500 ltr.	First fermentation:	45 min.
		Final proof:	45 min.

**Schapfen
„Meine Mühle“
Trumpf Ass**



Flour complete mix for wholemeal mixed breads

Directions for use			
Schapfen „Meine Mühle“ Trumpf Ass	10.000 kg	Mixer type:	Spiral mixer
Fresh yeast	0.200 kg	Slow speed:	5 min.
Water	7.300 ltr.	Fast speed:	5 – 6 min.
		Dough temperature:	27° - 28° C
		First fermentation:	45 min.

**Schapfen
„Meine Mühle“
Nussfüllung**



Mix for hazelnut filling

Recipe table	Standard	For baking standard	For baking high-quality
Schapfen „Meine Mühle“ Nussfüllung	1.000 kg	1.000 kg	1.000 kg
(approx.) Water	0.700 kg	0.650 kg	0.600 kg
Egg white	---	0.050 kg	0.100 kg
Marzipan	---	---	0.200 kg

**Schapfen
„Meine Mühle“
Hefeteig**



Mix for pastry yeast dough

Recipe table	Braided Bread	Sheet cake	Danish pastry
Weizenmehl Type 550	10.000 kg	10.000 kg	10.000 kg
Schapfen „Meine Mühle“ Hefeteig	1.500 kg	1.500 kg	1.500 kg
Butter	1.000 kg	1.000 kg	1.000 kg
Whole egg	1.000 kg	0.500 kg	0.500 kg
Fresh yeast	0.600 kg	0.600 kg	0.600 kg
Lemon zest	0.010 kg	0.010 kg	0.010 kg
Water	3.400 kg	4.300 kg	4.300 kg
Mixing with spiral mixer: Slow speed 6 min + fast speed 2 – 3 min.			
Dough temperature:	24° - 26° C	24° - 26° C	18° - 24° C

Indicative values depending on the equipment and the volume of the dough prepared. Values have to be adapted according to the working conditions.





More informations about our Schapfen „Meine Mühle“ products

Art. No.	Article name	Dosage	Packaging*	Ingredients
037026	Schapfen „Meine Mühle“ Brötchen	0.3 %	25 kg	Barley malt, dextrose, barley flour, spelt flour, wheat germs, spelt sourdough dried, vegetable oil, flour enhancer (ascorbic acid E300 , baking enzymes)
03740	Schapfen „Meine Mühle“ VollkornMalzsauer	1.0 – 10.0 %	20 kg	Rye sourdough dried, wheat sourdough dried, barley malt, vegetable oil, wheat malt, flour enhancer (ascorbic acid E300, baking enzymes)
037403	Schapfen „Meine Mühle“ DinkelVollkornsauer	4.0 – 8.0 %	25 kg	Spelt sourdough dried, spelt flour, fibers (apple fibers), vegetable oil, flour enhancer (ascorbic acid E300, baking enzymes)
03733	Schapfen „Meine Mühle“ stabil+frisch	1.0 – 2.0 %	20 kg	Wheat protein, wheat flour, wheat germs, vegetable oil, flour enhancer (ascorbic acid E300, backing enzymes)
032102	Schapfen „Meine Mühle“ St. Jakobs Mehl	25 %	20 kg	Wheat flour, wheat protein, wheat sourdough dried, fermented wheat extract, sugar, vegetable oil, barley malt, flour enhancer (ascorbic acid E300, baking enzymes)
03113	Schapfen „Meine Mühle“ Trumpf Ass	100 %	25 kg	Wholemeal flour (wheat, rye, barley), wholemeal sourdough dried (wheat, rye), wheat protein, sea salt, malt (barley, wheat), flour enhancer (ascorbic acid E300)
0330507	Schapfen „Meine Mühle“ Nussfüllung	100 %	25 kg	Hazelnuts, sugar, breadcrumbs (wheat flour, water, salt), starch, barley flour, wholemeal spelt flour, wheat flour, hen´s egg protein powder, caramel, maltodextrin, sea salt, baking powder (potassium tartrate E336, sodium carbonate E500), cinnamon
037521	Schapfen „Meine Mühle“ Hefeteig	15%	25 kg	Sugar, wheat protein, sea salt, wheat flour, barley flour, vegetable oil, curcuma, flour enhancer (ascorbic acid E300, baking enzymes)

* Paper bags with PE-liner; 1 pallet = 30 bags

We pleased to give you more informatins about our „Meine Mühle“ products.

More informations about our products and the export team are at our homepage www.schapfenmuehle.de