



# **IAOM** **ME A** **2023**

## **REGIONAL FORUM**

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**6 - 8 FEBRUARY 2023 - JEDDAH, KSA**  
*Milling Operation for Ultimate Efficiency*

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# FIRST المطاحن MILLS الأولاب

**First Mills** is a market leading Saudi milling company engaged in the production of high-quality flour, feed, bran, and diverse flour derivatives.

**First Mills** operates four large capacity mills which are strategically located in Jeddah, Qassim, Tabuk, and Al-Hasa thereby covering major regions of the Kingdom. Jeddah plant is the largest and is located closely to Jeddah Islamic Port along the main Red Sea international shipping corridor connecting the world's Eastern and Western hemispheres.

4,200  
Tons/Wheat



Daily Milling Capacity

220,000  
Tons/Wheat



Silos Storage Capacity

7,500



Clients Number

## VISION

To be The First Partner of Choice in the Food & Feed sectors across the region & Credible source of vital products to the Market & communities.





## **IAOM MEA Jeddah Regional Forum Chairman's Message**

Members of the International Association of Operative Millers "IAOM MEA" in the Mideast & Africa Region

Delegates of the Milling Companies

Ladies and Gentlemen,

On behalf of the flour milling industry in KSA, it's an honour to welcome you to the Jeddah Forum which is being held here for the first time. Thank you for attending and we are eagerly looking forward to seeing you at IAOM MEA which will be soon.

As you know, IAOM MEA was first established in 1989 in Jordan. At that time, twenty-four millers from several countries were members of the association. Over time, more millers from different nationalities joined the association and they were united under one umbrella which is now known as the "International Association of Operative Millers Mideast & Africa.

The association aims to improve and educate all those who are willing to learn about the flour industry, storage and handling; by organizing forums that include teaching how to trade wheat, appropriate storage, milling and operating technology, final product silos, quality control, etc. Specialized experts in the milling field, who are members of the Education Committee of IAOM MEA, are involved in organizing those forums. The association also supports millers in all countries of the Mideast and Africa to provide them with skills and experience that help them develop the flour industry.

last but not least, we would like to welcome you once again and hope you enjoy your stay in Saudi Arabia. We wish you all success during the forum. Our mission is to keep prospering, promoting the current and future generations, and developing the milling industries.

**Eng. Abdullah Ababatain**

**Chairman, IAOM MEA 2023 Jeddah Regional Forum  
CEO, First Milling Company**



## **IAOM MEA Educational Committee Chairman's Message**

Dear Delegates,

On behalf of the IAOM MEA Educational Committee, we would like to warmly welcome you to The International Association of Operative Millers Mideast & Africa (IAOM MEA) Regional Milling Forum. This year, we are delighted to host the IAOM MEA Regional Milling Forum in Jeddah, the Kingdom of Saudi Arabia!

IAOM MEA acknowledges the importance of human capital; hence, we developed educational initiatives to educate and, more importantly, inspire millers throughout the region.

IAOM MEA also puts great emphasis on the advancement of technology and innovation. The regional forum will dedicate networking time and space throughout the three-day program for local millers and international suppliers to interact.

Throughout the 3 days, Jeddah Forum will cover 3 main topics as follows:

1. Wheat Handling & Safe Storage covering essentials for safe storage, silo design and construction, ship unloading, grain conservation and know-how in operation.
2. Milling Technology & Operation presents principles of milling flowsheets, Key milling equipment, best milling practice, sieves & rolls care and calculation of mill extraction.
3. Finished Product Silo & Quality Control highlighting flowsheet of a finished product silo, flour mixing concepts, flour improvement, quality analysis and essentials in flour quality.

We hope that this Forum will provide you with a complete guide to Milling Operations for Ultimate Efficiency!

**Martin Schauri**

**IAOM MEA  
Educational Committee Chairman**

# FUTURE OF FLOUR Arabic Edition

SPECIAL PRICE  
**USD 99/-**  
(Retail Price USD 200)

Exclusively by  
**IAOM MEA Region**

Five percent (5%) of all book sales will be donated to The Malala Fund\*.

The comprehensive manual of practical information on cereals, flour and flour improvement

الدليل الشامل للمعلومات  
العملية عن الحبوب والدقيق  
وتحسين الدقيق.



\* The Malala Fund supports local education projects and global initiatives promoting girls' secondary education in Pakistan, Nigeria, Jordan, Lebanon, Sierra Leone, and Kenya.



## THANK YOU TO OUR SUPPORTERS



FIRST المطاحن  
MILLS الأولى



ALTINBILEK®



Brabender®



## THANK YOU TO OUR SUPPORTERS



## VISION



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Targeting technical millers from the Sub Saharan African, the Maghreb and the Middle East regions and providing them with a professional and business platform customized to cater to their market challenges.

## MISSION



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Benefiting local millers from top quality papers dealing with technical and regional challenges. Providing a networking space to discover the latest technologies and solutions presented by international suppliers.

## WHO SHOULD ATTEND?

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The IAOM MEA Regional Milling Forums are open to Technical and Operational Staff such as:

- ◆ Head Millers
- ◆ Production Managers
- ◆ Quality Control Managers
- ◆ Maintenance Managers
- ◆ Machinery Suppliers
- ◆ Mill Supervisors
- ◆ Technical Staff

# PROGRAM



## DAY 1 - MONDAY, FEBRUARY 6, 2023

### WHEAT HANDLING & SAFE STORAGE

08:00 - 9:00	Registration & Badge Collection	
09:00 - 09:05	Welcome Message	<b>Eng. Abdullah Ababatain</b> CEO, First Milling Company (Saudi Arabia)
09:05 - 09:10	IAOM MEA Regional Forum Mission & Vision	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
09:10 - 10:00	Essentials for Safe Storage	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
10:00 - 10:40	Silo Design and Construction	<b>Martino Celeghini</b> CEO and Vice President, Cesco EPC GmbH (Germany)
10:40 - 11:10	COFFEE BREAK & NETWORKING	
11:10 - 12:00	Ship Uploading - Pros and Cons of Different Concepts	<b>Touraj Goudarzi</b> Executive Director Sales & Project, Neuero Industrietechnik (Germany)
12:00 - 12:40	Explosion Protection in Silos & Flour Mills	<b>Povl Hansen</b> Product Manager Explosion Protection, STIF (France)
12:40 - 14:00	LUNCH BREAK & NETWORKING	
14:00 - 14:40	Grain Analysis	<b>Tarik Gahi</b> Assistant Technical Director, U.S. Wheat Associates (Morocco)
14:40 - 15:20	Conserve Your Grains	<b>Marcel Berendsen</b> Sales Manager MEA, FrigorTec GmbH (Germany)
15:20 - 15:50	Temperature Monitoring, Maintenance, Experience	<b>Tobias Diener</b> CEO, Agromatic AG (Switzerland)
15:50 - 16:00	Summary & Conclusion	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
19:30 - 22:00	<b>LOCAL HOST DINNER</b> AL QALZAM SEAFOOD RESTAURANT	Hosted by <b>First Milling Company</b>

## PROGRAM

### DAY 2 - TUESDAY, FEBRUARY 7, 2023

#### MILLING TECHNOLOGY AND OPERATION

09:00 - 09:50	Principles of Milling Flowsheets	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
09:50 - 10:40	Key Milling Equipment & Best Milling Practices - Part 1/2	<b>Srinivas Papanna</b> Milling Expert - Middle East Region, BUHLER AG (UAE)
10:40 - 11:10	<b>COFFEE BREAK &amp; NETWORKING</b>	
11:10 - 11:40	Key Milling Equipment & Best Milling Practices - Part 2/2	<b>Srinivas Papanna</b> Milling Expert - Middle East Region, BUHLER AG (UAE)
11:40 - 12:00	Automation & Energy Saving in the Milling Sector	<b>Luigi Caterina</b> Area Manager, OCRIM (Italy)
12:00 - 12:40	Heat Treatment for Pest Control in Flour Mills	<b>Andreas Hummel</b> Director, Wingmen Group (Switzerland)
12:40 - 14:00	<b>LUNCH BREAK &amp; NETWORKING</b>	
14:00 - 14:40	Takecare for Your Rolls	<b>David Balaguer</b> Sales Director, Balaguer Rolls (Spain)
14:40 - 15:20	Optimal Sieve Efficiency and Maintenance	<b>Pius Stolz</b> Regional Market Manager, Sefar AG (Switzerland)
15:20 - 16:00	Calculation of Mill Extraction Summary & Conclusion	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
17:30	<b>JEDDAH CITY TOUR</b> (OPTIONAL)	Hosted by First Milling Company

## PROGRAM

### DAY 3 - WEDNESDAY, FEBRUARY 8, 2023

#### FINISHED PRODUCT SILO AND QUALITY CONTROL

09:00 - 09:50	Flowsheet of Finished Product Silo and Mixing Concept	<b>Srinivas Papanna</b> Milling Expert , Middle East Region, BUHLER AG ( <i>UAE</i> )
09:50 - 10:40	Quality Analysis	<b>Markus Loens</b> Business Development Manager, Brabender GmbH & Co. ( <i>Germany</i> )
10:40 - 11:10	<b>COFFEE BREAK &amp; NETWORKING</b>	
11:10 - 12:00	Improve Your Flour	<b>Sven Mattutat</b> Head of Product Management, Mühlenchemie GmbH & Co. ( <i>Germany</i> )
12:00 - 12:40	Essentials in Flour	<b>Salim Makhoul</b> Head of Crown Bake, Crown Flour Mills ( <i>Lebanon</i> )
12:40 - 14:00	<b>LUNCH BREAK &amp; NETWORKING</b>	
14:00 - 14:40	Solutions to improve and maintain Flour Consistency	<b>Nicolas SULBLE</b> R&D Formulator, AIT Ingredients ( <i>France</i> )
14:40 - 15:30	Key in Flour Quality Summary & Conclusion	<b>Martin Schlauri</b> IAOM MEA Education Committee Chairman
17:00	<b>UMRAH VISIT</b> ( <i>OPTIONAL</i> )	Hosted by <b>First Milling Company</b>



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# SPEAKER LINEUP





## **Martin Schlauri**

### **IAOM MEA Education Committee Chairman**

**Biography:** Mr. Martin Schlauri joined Buhler in 1980 after graduating as a Milling Technologist. After completing assignments in process development and plant commissioning, he was made responsible for the flour milling business in various countries. Back to the headquarters in Switzerland, Martin Schlauri took over the management of the Grain Milling Training Centre and later on headed Buhler's worldwide grain milling

activities. From 2015 to 2020 Martin Schlauri was the Managing Director and teacher at the African Milling School in Nairobi, Kenya.

Since 2022, after retirement from Buhler company, Martin Schlauri is working as a milling consultant and taking care of the Educational Mission of the IAOM MEA

**Presentation Title: Essentials for Safe Storage**

**Presentation Title: Principles of Milling Flowsheets**

**Presentation Title: Calculation of Mill Extraction**

**Presentation Title: Key in Flour Quality**



**Martino Celeghini**  
**CEO, Cesco EPC GmbH (Germany)**

**Biography:** Dr. Martino Celeghini gained professional experience in project management of large international projects in more than 2 years in the grain handling business at CESCO and more than 15 years in the railway industry business in Switzerland and Germany. He holds an Executive MBA from the University of St. Gallen and a PhD in Manufacturing Engineering from the University of Erlangen-Nuremberg.

**Presentation Title: Silo Design and Construction**

**Abstract:** The process plants for cereal and rice, such as flour mill, feed mill, seed plants, rice mill, malting plants, breweries etc. always include the following relevant components:

- Daily silos
- Dosing silos
- Structure for process department
- Silos for finished product
- Silos for byproduct

The design of the process plant as such and the related storage is usually performed by companies which are not involved in the design of the dedicated structure and silos, which don't know the peculiar specification or preconditions of the same, thus cannot develop an optimized and integrated design

Process plants, and particularly extension of existing process plants, must be often installed in limited areas thus involve the optimization of required volume and areas

The specification of heavy seismic loads is extended every year to new countries all over the world, and the architectural design of the process building and of the relevant storage must take in consideration the relevant overloads load in order to prevent solution which might be very expensive or even dangerous

The CESCO EPC storage equipment include both prismatic and cylindrical silos with corrugated and smooth walls, designed for process plants and having absolute flexibility in the dimension in order to comply with the process and to be installed in the available space and area.

The presentation will explain the main concepts and guidelines for the realization of integrated process buildings with silos and structures with the support of examples of plants realized in the pasts, using the following concepts:

- Improving the static cooperation between the process silos and the process building
- selecting structural typology allowing the optimization of the dedicated room
- simplifying the foundation design
- standardizing the grid
- combining the best structural specification of reinforced concrete and steel
- preventing useless and unused rooms
- including the potential future extension in the first design
- improving the safety of the personal during the operation and the maintenance
- preventing dead areas, where dust or impurities might rest and allow for contamination by insect or parasites
- installing absolute smooth wall silos
- installing absolute smooth cladding and roofing without purlins

**Company Profile:** CESCO EPC GmbH, formerly known as PETKUS Engineering GmbH, is an internationally operating company based in Konstanz, which designs and supplies industrial plants for grain logistics and processing with handling, storing and milling systems. The products and services offered by CESCO are mainly divided in four business areas: Inland Grain Terminals, Port Grain Terminals, Turnkey Plants and Dry Milling Plants. The products are: conveyors, namely chain and belt conveyors, bucket elevators; silos, namely cylindrical, and prismatic, flat and hopper bottom up to very large capacity silos, with all accessories; process equipment, namely pre-cleaners and filters, dryers, and MMW milling equipment; steel structures for process dedicated buildings and structures for industrial plants in general, such as machinery towers, bridges, walkways. CESCO offers a complete service starting from concept and detail engineering, procurement and manufacturing, erection and commissioning for new plants, or refurbishing and upgrading of existing plants.

CESCO has recently relocated its headquarters to Konstanz, on Lake Constance, on the border with Switzerland, where CESCO has also opened its new assembly and logistics hall.





**Touraj Goudarzi**  
**Executive Director Sales & Project, Neuero  
Industrietechnik (Germany)**

**Biography:** Touraj Goudarzi, is Executive Director Sales & Project at NEUERO Industrietechnik, educated in process and design engineering in Braunschweig, Germany. He has been in the grain handling, ship unloading and loading industry since 1998. For the last 25 years, his work has focused on providing his clients with most appropriate technical, commercial, environmentally friendly and sustainable solutions.

**Presentation Title: Ship Unloading - Pros and Cons of Different Concepts**

**Abstract:** The presentation will draw attention to the different aspects in choosing ship unloading equipment. We will show several points to be analyzed and should give ideas to check before an equipment decision is taken.

CONCEPTS - Pros and Cons

Logistic of the raw materials is an important issue of the flour milling industry. It gives a competitive advantage be able to determine the most efficient wheat unloading and storage solution.

There are several ways to unload a vessel. The chosen system should be defined at the end of an analysis made based on facts. Every system has advantages and disadvantages but is not part of this paper. The concepts are general and should be considered to take the best decision.

During unloading and loading it is important to understand the capacity.

Peak capacity is the maximum you can achieve under ideal operating conditions. The conveyors and equipment like scales and cleaners behind the unloaders shall be dimensioned to carry the peak capacity without problem. Therefore, it is recommended to have 10% higher capacity in these to avoid spillage.

Average capacity is the total tonnage unloaded divided by the time it takes to complete the unloading including the cleaning operation. Ships are paid for the time between start and the final cleaning of the ship at the end of the unloading operation.

The ideal system has same capacity in all phases. As this is not possible the goal is to achieve the highest average capacity.

## CAPEX - OPEX – RISK

Capex - lowest investment cost means to achieve the same unloading average capacity for less cost. In case the infrastructure is not there it should also be considered what loads it can support.

Opex - operation cost involve the maintenance cost with necessary spare parts, operation cost with operators and helpers, energy, safety automation and clean up.

Also the ideal equipment requires less people than 2 people for normal operation. Check the Ship sizes. Only one type vessel to be unloader or everything from Capesize to Panamax, Handymax, and even coaster vessels and barges?

**Company Profile:** NEUERO is a respected German manufacturer, specialized in the design, manufacturing, and commissioning of efficient pneumatic and mechanical conveying equipment for bulk materials (Grains, Oil seeds, Animal feed, Biomass, Alumina, Fertilizers or similar bulk products) in ship loading and unloading applications worldwide. Capacities up to 1,600 t/h for unloading, as well as up to 3,000 t/h for ship loading.

NEUERO is enjoying a sound reputation for its modern and customized engineering solutions. NEUERO is constantly integrating the newest environmental-friendly techniques for dust control, noise reduction, low maintenance requirements, and a simple machine to operate. NEUERO has more than 100 years of successful operation in the bulk material handling field with thousands of references around the world. Our past experience is added to our current desire to supply the best new ship unloader / ship loader for each client.





### **Povl Hansen**

**Product Manager Explosion Protection, STIF (France)**

**Biography:** Explosion safety expert, with more than 30 years of experience in dust and gas explosions.

Works daily with NFPA, CEN, Iso and DS standards. Has extensive experience with development and design of protective products in explosion safety.

### **Presentation Title: Explosion Protection in Silos & Flour Mills**

**Abstract:** The main important reason for this conference is to learn the risk of Dust explosions and also to know what can be the consequences in the facilities for people, machines and goods.

Then, we will show you what can be the solutions to protect your facilities.

In the market, there is active and passive explosion protection in the market.

We will explain the differences between those two ranges of product.

Stif developed an entire range of passive explosion protection products for all facilities in order to keep them totally secured.

After this presentation, you will be able to understand how a dust explosion occurs, what are the risks of the dust explosions and what can be the solutions in order to minimize the risks of the dust explosions.

**Company Profile:** VIGILEX explosion vent panels, flameless and explosion isolation valves are designed by STIF, which is specialized in manufacturing components for explosion protection and the bulk handling industry.

Created in 1984 STIF has earned a solid international reputation by exporting to more than 80 countries worldwide. The production unit extends over 10 000 m<sup>2</sup> and is based in the West of France near ANGERS, 80 km from NANTES – ST NAZAIRE port. STIF's "constant investment" policy is maintaining its technological advance and enabling the company to be equipped with the most modern production. Thus a high performance is guaranteed through optimized methods and tools by our experienced and innovative engineering team. Thanks to its competitiveness and responsiveness, STIF has won many subcontracts to manufacture special series parts in addition to its catalog products





### Tarik Gahi

**Assistant Technical Director, U.S. Wheat Associates  
(Morocco)**

**Biography:** Tarik Gahi joined U.S. Wheat in Casablanca, Morocco on January 1, 2015 as a Milling & Baking Technologist where he is involved in the development, service, and expansion of the technical side of the market for U.S. wheat and wheat products. Tarik conducted in-house milling/baking activities to reinforce the superior end-use characteristics of US Wheat Classes compared to competitor origins.

### Presentation Title: Grain Analysis

**Abstract:** Wheat is generally traded around the World on protein content, with little information available on the quality of that protein. US Wheat Casablanca will present to the Forum some tools that can help to overcome this;

Firstly, SDS/LA (Sodium Dodecyl Sulfate / Lactic Acid) Sedimentation Testing for ground whole wheat and flour – a rapid and easy test using equipment found in most flour mills, that is very highly correlated to performance in the bakery.

Secondly, the presentation will provide an overview of the SRC (Solvent Retention Capacity) test, its history, function and importance as a rapid and direct measurement of water absorption, water retention and gluten forming potential of flour for different applications in both hard and soft bread wheat flour through the measurement of solvent retention in deionized water, lactic acid solution, sodium carbonate and sucrose solutions corresponding to HMW glutenin, damaged starch and arabinoxylan content in flour.

Finally the presentation will look at the Oxidative Gelation (Oxygel) test for batter-based products and its function in determination of suitable viscosity properties in these products, and use as a prediction of volume in cake products.

**Company Profile:** U.S. Wheat Associates (USW) is the export market development organization for the U.S. wheat industry. USW promotes the reliability, quality, and value of U.S. wheat to wheat buyers, millers, bakers, food processors and government officials in more than 100 countries around the world.

Our mission is to develop, maintain, and expand international markets to enhance wheat's profitability for U.S. wheat producers and its value for their customers. USW works directly with overseas wheat buyers through its 17 regional offices throughout the world, providing trade servicing, technical assistance, seminars, conferences, and workshops. The Office in Morocco services the Middle East and North Africa (MENA) region.

USW does not buy, sell nor process wheat; USW does help make it easier for everyone else who does.



## Marcel Berendsen

### Sales Manager MEA, FrigorTec GmbH (Germany)

**Biography:** Marcel Berendsen is responsible at FrigorTec GmbH for the sales of GRANIFRIGOR™ grain cooling units in the MEA markets. Marcel Berendsen studied Chemical Engineering at the Technical University of Groningen in the Netherlands and worked in various international management positions in sales & marketing for several global service providers to the chemical and food & beverage industry.

## Presentation Title: Conserve Your Grains

**Abstract:** Preventing the spoiling of valuable grains - the natural and effective way!

Spontaneous heating of grain and oil seeds in storage often causes great damage. And more and more regulations are calling for natural treatment of the produced grain.

Grain conservation cooling with conditioned cold air independent of the weather conditions will reduce the infestation of insects, fungi and microbes and minimizing the loss of dry substances due to respiration as well as spoiling due to moisture allows a riskless long- term storage of grain without losses in yield and quality.

Grain cooling with the GRANIFRIGOR™ system offers the most natural way of grain conservation cooling having the following advantages, key-factors and criteria for economic feasibility:

- Independent of the weather conditions
- Long-time storage without quality losses (up to 1 year)
- Protection against damages and development of insects
- Protection against microbes and mould fungi
- No fumigation or chemical treatment necessary
- Minimization of respiratory losses
- No movement of the grain necessary
- Keeping the scented harvest fresh
- Reduction of drying costs
- Maintaining germination (malting barley) and seed quality
- No oxidation of oilseeds (rape, sunflower, soya, maize)
- Less tension cracks/ breakage (maize, rice)
- High Return on Investment (ROI) generally 1-2 years.

A new generation of grain coolers also for high ambient temperatures and eco-friendly refrigerants are now available including management tools like power analyses evaluation, data archiving for evaluation on PC, remote control (App, LAN, WLAN, GSM), alarm-modem (SMS, Email) and remote diagnosis.

**Company Profile:** FrigorTec GmbH is a German based company developing, producing and selling GRANIFRIGOR™ mobile grain cooling units (“Made in Germany”) for the cooling of grain and oilseeds in storage worldwide for more than 50 years!

Grain conservation cooling with conditioned cold air independent of the weather conditions will reduce the infestation of insects, fungi and microbes and minimizing the loss of dry substances due to respiration as well as spoiling due to moisture allowing riskless long- term storage of grain without losses in yield and quality.

Several hundreds of GRANIFRIGOR™ units, successfully in operation, are cooling wheat, barley, maize, rapeseed, rye, mixed feed, oats, rice, soybeans, peas, potatoes, grass seeds, paddy, millet, cacao/coffee beans, etc.

Grain cooling with the GRANIFRIGOR™ system offers the most natural way of grain conservation cooling with a high Return on Investment (ROI).

Grain cooling is used in various grain cooling applications worldwide and several GRANIFRIGOR™ cooling unit models: Europe-, Nordic-, (Sub)Tropic- and Desert are available for different climatic zones.





**Tobias Diener**  
CEO, Agromatic AG (Switzerland)

**Biography:** I originally did an apprenticeship as an electronics technician and then continued my education at university as a TS technician. I joined Agromatic in 1992 as a technical employee. I have worked in different positions in the company and finally ended up in sales. In 2005 I was able to take over the company and since then I am also the managing director of Agromatic AG.

## **Presentation Title: Temperature Monitoring, Maintenance, Experience**

**Abstract:** Agromatic has over 43 years of experience in temperature measurement in grain silos. The presentation will give an insight into temperature measurement, how it can be maintained and controlled. In addition, there will be some testimonials of temperature events.

**Company Profile:** Looking back on more than 43 years of experience, Agromatic stands for Swiss quality products and high-tech monitoring equipment used in the grain and food industry.

The foundation stone was laid in 1979 by experts of the cereal and electrical industries developing and manufacturing the first silo temperature monitoring device and level measuring systems.

From the beginning we have been committed to ensure quality, sustainability and long lifespan right at the development stage paying attention to the respective assembly groups and products.

Wherever reasonable and possible, new environmentally compatible building materials are approved and being used.

In the course of time the product range was gradually enlarged by an important number of care products for the cereal storage and milling industries.

Today the company is successfully offering innovative products which are technologically in the lead, complemented by third-party products meeting our high level of quality standard, and for which we can ensure the maintenance and repair.





### Srinivas Papanna

**Milling Expert - Middle East Region, BUHLER AG (UAE)**

**Biography:** Srinivas Papanna's milling career begun since 2005, worked at various flour mills in India and Africa at different levels. After graduating from Swiss Milling School in 2010, joined Oman flour mills, Muscat as Flour Mill Manager, responsible for complete operations of flour mill activities.

In 2016 joined Buhler/African Milling School in Kenya as a Technical teacher and Process Engineer, conducting different milling programs, theory and hands on practical in the school mill and performing plant commissioning/start-ups and mill auditing.

From 2021 moved to Buhler Dubai as Grain Milling Expert, currently responsible for Milling Technology for the Middle East Region.

### **Presentation Title: Key Milling Equipment & Best Milling Practices**

**Abstract:** Milling from wheat to flour is a gradual and selective process. The ultimate purpose is to separate the endosperm from the bran. This is done by the break rolls in different steps. Each break roll (break passage) is producing a specific amount of semolina and flour in different granulations. The product after the break rolls is classified in the break sifter and the semolina thereafter purified with the purifier and reduced to flour by the reduction rolls. The amount of semolina at a specific granulation is key for the performance of a mill. It has an impact on balancing the load at the subsequent machines (purifiers, reduction rolls) - Pure separation of semolina with low ash content - Maximum yield of flour extraction.

This result can be achieved with properly fluted break rolls and good sifting efficiency. For the miller it is of great importance to constantly keep an eye on the milling equipment like, condition of fluted-smooth rolls, plansifter sieve covers, purifiers, impact detachers etc in order to obtain ideal yield and consistent finished product quality.

### **Presentation Title: Flowsheet of Finished Product Silo and Mixing Concept**

**Abstract:** In most cases mills produce few standard type flours. The market however requires specific flours and a variety of specialty flour. A flour silo allows to check the quality of each flour produced and blend the different flour types to specific flours as per the market demand. Specific flour in most cases is high priced and thus generates a higher

margin to the milling company. To produce such specific flours, it requires appropriate flour handling, blending and mixing plants. Millers differentiate in flour blending and flour mixing. Flour blending is applied if different kinds of flour are produced with few minor and micro ingredients. Flour blending is done by continuous blending, either volumetric or gravimetric and is usually applied for big quantities of the same kind of flour.

For flour mixing, flour and all the components such as flour improvers, ingredients and mixing of additives (vitamins, iron, soy flour, flakes, flavorings, etc.) are precisely weighed by batch weighers and homogeneously mixed in a batch mixer. Batch mixing is recommended in the production of special flour such as cake mixes (ready-to use flour mixtures), multi grain bread and high ratio ready-mixers.

Homogeneity must be achieved within the shortest time possible. The material being mixed must be handled gently, i.e., low friction, no kneading, no size reduction, etc. Food Safety is a key factor which requires magnet control sifters or metal detectors and speck monitoring in various areas of premix or ready-mix flours.c

### **Company Profile:** How Bühler touches everyday lives

Bühler in your life

The Bühler Holding AG is a Swiss multinational plant equipment manufacturer based in Uzwil, Switzerland. It is known for plant and equipment and related services for processing foods and manufacturing advanced materials.

Every day, billions of people come into contact with Bühler technologies to cover their basic needs for food and mobility, and more. Our technologies are in your smartphone, solar panels, diapers, lipstick, banknotes, the foods you eat, and the vehicles you drive. We strive to create innovations for a better world, with a special focus on healthy, safe, and sustainable solutions.





**Luigi Caterina**  
**Area Manager, OCRIM (Italy)**

**Biography:** Luigi Caterina was born in 1966 and is an Italian citizen. After receiving his B.Sc. in International Business Administration from the American College of Switzerland. In 1990, joined OCRIM as Assistant Sales Area Manager for the Italian Market. In the following years, covered the positions of Sales Area Manager for the Asia Pacific Region, Resident Area

Manager for OCRIM's representative Office in Jakarta, Indonesia and later in charge of sales for Western European countries and Central America.

Currently holds the position of Export Sales Manager primarily for Asia and West Africa.

**Presentation Title: Automation & Energy Saving in Milling Sector**

**Company Profile:** Ocrim was founded in 1945 and for more than 70 years has been producing extremely high-performance milling systems.

Ocrim is the Italian Company towards the future, determined in enhancing its activities in research, engineering, manufacturing and realization of Flour Mills, Semolina Mills, Maize Mills, Feed Mills, Cereal Handling Systems, complete Turnkey Project.

The theatre of its operation is the world market; Ocrim is present, with its installation, in 147 Countries.

Ocrim's fundamental values are: responsibility, competence, Customers Focus, quality, technical and technology milling solution.

While maintaining its Italian foundation, Ocrim has developed a business strategy to

satisfy any requirement of the milling market across continents and to be a company capable of attaining trust and consolidating its market share. The challenge, for the future, is to succeed in improving further the made in Italy by the added value of our products in the world.

Made in Italy is known worldwide and certifies Italian production, synonymous with quality. To further differentiate and communicate special care dedicated to the product, Ocrim introduced the terms ITALIAN MADE; its aim is communicating the Italian origin of the product and ensuring, at the same time, that each stage of the production process is carried out exclusively in OCRIM, ITALY.





**Andreas Hummel**  
**Director, Wingmen Group (Switzerland)**

**Biography:** Co-Founder of Advactory AG & Wingmengroup  
Graduated from Swiss Milling school in 2008, course nr 51  
Global experience and expertise in the milling industry  
Specialized in the sectors of energy consultation, hygiene & pest management and digitalization.

**Presentation Title: Heat Treatment for Pest Control in Flour Mills**

**Abstract:** Pest Management & food safety in flour mills is getting more and more important in the middle east region.

With our presentation we want to teach the audience with practical examples how to use heat treatment as an effective tool to control pests within the mill and flour silos.

Heat treatment can be a very effective tool compared to traditional fumigation while improving the safety of all employees and reducing the overall production downtime for pest management.

During the presentation we will share practical results and examples from flour mills around the world which are using the Termico heat treatment technology and services to improve the overall hygiene, personal safety of all employees and food safety level of their factories.

**Company Profile:** Wingmen Group was founded in 2018, as a joint venture of specialists and experts in the flour milling industry. With a special focus on hygiene, pest management and digitalization in flour mills.





**BalaguerRolls**  
High Quality Centrifugally Cast Rolls



**David Balaguer**  
**Sales Director, Balaguer Rolls (Spain)**

**Biography:** David Balaguer has been a Sales Director of Balaguer Rolls for 25 years now. Educated in Economics & Marketing and “specialist in International Commerce” he has a deep knowledge of the milling industry and leads the sales of the whole Balaguer Group, including Balaguer Rolls Turkey, Balaguer East-Europe and Balaguer Rolls China. David is based in Onil, Spain, where the company has its headquarters

**Presentation Title: Heat Treatment for Pest Control in Flour Mills**

**Company Profile:** With more than 100 years ‘experience, Balaguer Rolls is the world leader in manufacturing centrifugally chilled cast iron rolls for flour milling industries, compound feed, soybeans, coffee, chocolates, paintings, salt biscuits and chemicals.

Balaguer rolls and machines are 99% exported directly to 130 countries into 5 continents.

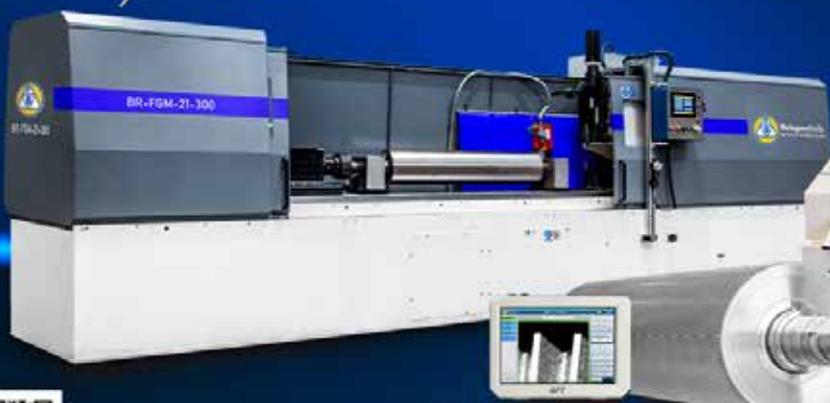


**BalaguerRolls**  
High Quality Centrifugally Cast Rolls

# LATEST TECHNOLOGY TO BOOST YOUR PROFIT

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ADVANCED ROLLS





BUREAU VERITAS  
Certification



### Pius Stolz

Regional Market Manager, Sefar AG (Switzerland)

**Biography:** Employed since 1997 at Sefar Switzerland. Position in Sales as Regional Market Manager for Europe, Middle East, Africa, Latin America for industrial applications in Milling, Food, Pharmaceuticals and Chemicals.

### Presentation Title: Optimal Sieve Efficiency and Maintenance

**Abstract:** Sefar Nytal product range helps millers to improve the sieving & production efficiency. In the education session, we share our know-how and practical examples to the Millers to help their daily business. Following topic will be presented:

How to choose the right sieve depends on the wheat variety.

To understand the difference between flour sieves (Milling Forte, Milling and XXX) and which one to use and why. Where to use PA GG?

To understand the difference between Polyester and Polyamide?

When Sefar is recommending to change the flour sieves and why?

How to do proper cleaning of the frame and increase the lifetime of the frame.

Why stretching of the sieve is very important and how to do the preparation and gluing

Which is the right tension (N/cm) for your sieve according to the mesh size?

### **Company Profile:** Sefar – Filter Technology

Leading in technical fabrics for around 190 years, Sefar has been setting standards worldwide as a problem solver with an absolute customer focus. Sefar AG produces precision fabrics, filter components and ready-made products for filtration/separation, high-precision screen printing fabrics as well as innovative, functional fabrics for a wide variety of applications.

Today, SEFAR NYTAL is the brand name for all products Sefar produces and sells to the milling industry. Our products are available as ready-made articles as well as rolled goods for all types of sieving machines. We are able to supply millers with all products from one source for sieving, grading, and dust removal as well as connector sleeves, sieve cleaners and tensioning equipment for all major equipment used within the flour milling industry such as plansifters, purifiers, centrifugal sifters and bag houses.

Balaguer rolls and machines are 99% exported directly to 130 countries into 5 continents.





### Markus Loens

**Business Development Manager, Brabender GmbH & Co. (Germany)**

**Biography:** Markus Löns graduated as an Engineer for Food Technology, specializing in grain, flour and baking technology. He has worked 6 years as head of the R&D lab at the University Hannover and started 2002 working at Brabender. As Business Development Manager Markus is

now responsible for the food product portfolio. He is also a member of committees in various organizations such as ISO, CEN and ICC.

### Presentation Title: Quality Analysis

**Abstract:** The quality of raw materials is important throughout the value chain in the production of food. Therefore, it is also essential for the trade and processing of grain and flour to carry out quality controls. These can and must be carried out in various areas. It starts with the delivery of the grain to the trader as well as to the grain mills. Furthermore, the milled products themselves are also checked as part of the production and final quality control. Clearly defined specifications for grain and flour often form the business basis for pricing and the desired qualities.

From the need to have a quality description that is as precise and comprehensible as possible, standard methods were developed over the years. These initial methods later developed into internationally recognised standards that made it possible to compare results across national borders. The exact procedural steps and laboratory equipment to be used listed in these standards enable precise and reproducible results and thus simple communication between traders and producers. International organisations such as the AACCI, the ICC or the ISO have established themselves, but there are also many good national standards.

The advantage and benefit of precise quality descriptions is very pronounced in all areas of the value chain. Optimal raw materials purchased with the right quality characteristics lead to good end products, which can then be resold at a reasonable price. An additional reason is the reduction of rejects, which are caused by faulty production and result in costs due to production downtime and disposal. There are certainly more reasons why good quality control can be a very good investment in a company.

The requirements of the milling and bakery industry have led to the development of very different methods and measuring procedures over the past decades. There are methods

that measure the absolute content of water or protein, for example. These values can be important for the shelf life of grain and the processing properties of flour. Another building block for the characterisation of milled products from grain are rheological tests. These reflect the entire production chain of baked goods production on a laboratory scale. This makes it possible for the miller to produce a specific flour quality, which the baker can later use specifically for his special baked goods products. Furthermore, a distinction is made in analytics between rapid methods and practical methods.

**Company Profile:** Brabender, founded in Duisburg in 1923, is a leading global manufacturer of metrological and process engineering solutions for testing the quality of various raw materials as well as for the development and optimisation of products, formulations, methods and processes. Brabender offers a wide range of modular and compact solutions for rheology and extrusion on a laboratory scale as well as application technology consulting and expertise. Brabender is also a member of international organizations such as ICC, IAOM or AACCI.

The 3-Phase-System Farinograph-Extensograph-Amylograph is laboratory standard in many labs. Continuous improvement of existing products also belongs to the company's philosophy. As a milestone, the Farinograph was extended by the FarinoAdd-300S for measuring gluten-free flours. With the dosing system Aqua-Inject titrations curves can be realised automatically with high precision.

For measuring the viscosity or gelatinisation properties of starch and flour, the ViscoQuick represents a new level in efficiency and performance. The measuring time of 10 min. saves time and cold viscosities up to 10°C allow additional product characterisation.

Additionally, sample preparation by practice orientated lab mills or moisture content measurement are the daily business for Brabender, too.

The Brabender TwinLab-20/40 F is the optimal solution for R&D (e.g. meat analogues, pasta or snacks) to react flexibly and quickly to customer requirements in process technology





### Sven Mattutat

Head of Product Management, Mühlenchemie GmbH & Co. (Germany)

**Biography:** Sven, Head of Product Management, joined Mühlenchemie's R&D in 2010, and later assumed responsibility for the Department as Head of Global Flour & Baking Applications. His deep experience in flour analysis and baking applications, combined with his understanding

of the global flour milling community's business, allow him to offer help and advice all along the value chain from mill to bakery.

### Presentation Title: Improve Your Flour

**Abstract:** In this presentation we walk the path together, starting with the flour, after the milling process, all the way to the final products.

First, we will look at the analytical data from rheology. To do this, we will briefly look at the most important devices and what they say about flour quality. Understanding Flour.

As an example: how does the correction of the falling number affect the specification as well as the baking process? Why is water absorption not automatically better stability during fermentation? These and other questions will be discussed.

How do I standardize my flour with ingredients (enzymes, oxidizing agents) so that I achieve the same flour quality over weeks? Even if the wheat quality changes.

Afterwards we will continue our journey "from flour to final" and go into the application area of bakery products. Sandwiches and flatbreads are the main focus here. We will talk about: How do I optimize flour for sandwich breads? What can I do as a miller to optimize the freshness of sandwich breads? Especially with regard to reducing food waste. But also the classic questions about: How do I increase my bread volume? How do I get a fine, even crumb in my baked goods?

You can expect a compact lecture on the most important topics in how to improve your flour.

**Company Profile:** Muehlenchemie (MC) develops customized flour treatment concepts for the milling industry and offers comprehensive services and consultation. They are already trusted partners of more than 2,000 mills around the globe.

MC supports the standardisation and enrichment of over 100 million tonnes of flour per year. The Alphamalt brand has become a worldwide synonym for tailor-made functional systems.

Competence and creativity in flour treatment

Bread and rolls, biscuits, crackers and wafers or pasta: MC is a generator of ideas and stimulus for the industry. Their aim is to develop the ideal concept in cooperation with you. MC is one of the world's best-known specialists in the field of enzyme-based flour treatment.

In particular, their expertise lies in innovative enzyme systems whose individual components complement each other synergistically. The functionality of these highly specific compounds is far superior to that of the single ingredients. At the Stern Technology Centre and their worldwide laboratories, they are constantly developing these precisely tuned systems.





**CROWN  
FLOUR  
MILLS**



### **Salim Makhoul**

#### **Head of Crown Bake, Crown Flour Mills (Lebanon)**

**Biography:** Salim has 23 years of experience in the milling industry, in the capacity of a head miller, technical and development manager. Salim oversees the research and development division, the bread improvers and premixes. Diploma: Milling engineer Swiss school of milling, Advanced milling courses in Kansas state university, Diploma Master baker Germany, and lecturer at the university of saint joseph Bey.

### **Presentation Title: Essentials in Flour**

**Abstract:** How can they reduce the flour variation with help of enzymes during normal operation and change of wheat mixture:

By doing flour analysis for the base flour we have to take into consideration the gas production Maltose, Falling number, amylograph and starch damage that will be aligned with the gas retention: gluten, sedimentation, extensograph and alveograph.

how can the enzymes help the flour in the bakeries : water absorption, machinability, fermentation tolerance and stability, and oven spring:

In bakeries we have lots of variation in temperature and relative humidity, different processes and bakery profiles, different water absorption between the baked goods, therefore the usage of enzymes play decisive roles in problem solving and fine tunes.

how can we reduce partially and fully the emulsifiers in the bakeries.

**Company Profile:** In 1952, Crown Flour Mills started with a modest daily capacity of 40 tons of wheat. Now it is one of the leading mills in the Middle East with a monthly capacity of more than 15,000 tons of wheat.

Our top-of-the-line equipment and wide expertise have always been key to our success and expansion, giving rise to Crown Bake. It is not about a one-fits-all product, but rather developing in-house solutions that take into account taste, color, aroma, consistency, structure, shelf life and much more.

Thanks to our strong distribution network, we are able to serve customers ranging from one-store shops to multi-unit chains, in our local market of Lebanon and across the entire Middle East, GCC and North Africa region.

Quality, consistency, strict hygiene, transparency, personal support, flexibility and innovation are among the attributes that keep our customers returning to us.

Together we build partnerships that deliver satisfaction guaranteed.





**Nicolas SULBLE**  
**R&D Formulator**

**Biography:** Nicolas is part of the Ingredients Expert team based in Paris. Working closely with R&D Division for 3 years, he has been in charge of the Middle East market, as well as supporting the African continent. He is a Food Engineer qualified in Agrifood Industry and has gained experience in rheology and baking lab, likewise also traveled in markets for ingredient developments and training purpose to millers.

**Presentation Title: Solutions to improve and maintain Flour Consistency**

**Abstract:** Independently of the Wheat Quality supplied to Millers; the Flour must reach customer needs and specifications. The supply of unknown wheat quality (for example also receiving aged wheat) or the variability of wheat origins supplied; requires the miller to improve the flour quality with addition of ingredients or adjusting parameters on the milling process.

As AIT Ingredients, we have developed a range of solutions to support weak quality wheat origins to address hard wheat supply issues. These solutions compensate for the properties that are lost in the absence of high gluten wheats. As well as to support the millers in the frequent change of wheat origins and the adjustment of quality parameters, with the target to secure a constant quality to the final consumers.

The Improvement includes properties such as dough rheology (the maintenance of dough elasticity/extensibility, machinability, water absorption, stability), baked product properties such as volume / oven spring and tolerance.

**Company Profile:** The InVivo group, with the recent acquisition of the Soufflet group, is one of Europe's leading agricultural groups, with sales of nearly €10 billion, more than half of which are generated in France, and a workforce of more than 13,000 employees, including more than 10,000 in France. Established in 38 countries, it has more than 90 industrial sites, including 63 in France. This pillar of food sovereignty operates across the entire value chain, from farm to fork, in each of its strategic businesses: Agriculture; Malting; Milling, ingredients, bakery / pastry / confectionery; Gardening and food distribution; International grain trading; Wine. A global cross-functional center for innovative and digital solutions completes the system to accelerate the transformation of these activities towards the 3rd agricultural revolution.

This model enables AIT Ingredients (milling and baking ingredients business unit) to have a global understanding of the raw materials, the process, and the final products.

As the milling and baking ingredients division of the group, we as AIT Ingredients are constantly working on solutions and tools to expedite and optimize our customers' processes to ultimately benefit the clients.



# ALTINBILEK®

**Company Profile:** Pioneering the handling systems, storage systems, and feed machines manufacturing sector, ALTINBILEK was established by Kadir BILEK in Eskisehir in 1974.

He established BBKA STOREX in Corlu European Free Zone in 2011 and BILEKTECH in Eskisehir Organized Industrial Zone in 2014.

ALTINBILEK keeps its production activities in 40.000 m<sup>2</sup> indoors and 80.000 m<sup>2</sup> outdoors factories located in Eskisehir.

Supporting its know-how with technological developments and R&D in the course of 45 years, it has become a world-known company.

Paying regards to compliance with international standards and continuous development in all fields of activity, ALTINBILEK has made exportation to more than 110 countries. It has successfully commissioned hundreds of projects in the sectors it is engaged in.

## OUR FIELDS OF ACTIVITY

- Steel Grain Silos
- Grain Handling Systems
- Feed Machinery and Equipment
- Seed Sieving and Filtering Systems
- Temperature and Ventilation Control Systems
- Electric and Automation Systems
- Steel Constructions



**Company Profile:** Bastak Instruments was established in 1999 in Ankara, Turkey, it is a 24-year-old company affiliated with Bastak Group. Our company is the only company in the world with the widest product range in this field, with the production of 52 types of quality control devices and 35 types of flour additives, including the world's most advanced sampling systems in the fields of Cereals, Oilseeds and Legumes. Our devices, which are produced in the country's first and only R&D Center approved by the Ministry of Industry of the Republic of Turkey with better technical features and after-sales services than their foreign competitors, and our innovations continue non-stop.!

Bastak Instruments actively exports to more than 150 countries and currently has more than 20,000 devices in operation around the world. Our devices are produced with our own engineers, technical and quality control personnel, state-of-the-art production lines, the world's most advanced machine park and R&D center in our factory, which we have a closed area of 7000 m<sup>2</sup>. In addition, our company controls the quality control of the devices it produces with performance tests (ring tests) performed in 80 countries every month. A total of 265 personnel, 195 of whom are engineers, work in our group companies.

#### **Bastak Laboratory :**

It is Turkey's first and only accredited laboratory in its field, and it is also Turkey's first and largest authorized and accredited classifier laboratory. With its 83 laboratories and 175 expert engineer staff, it carries out 250,000 tests annually throughout the country. Our company, with its expert engineer staff, meticulously classifies 2.5 million tons of grains, oilseeds and legumes on behalf of the Republic of Turkey.

#### **World Approved Quality:**

Our company and instruments have the following quality standards / certificates and memberships;

- ICC Standard No.189, EN ISO 9001, CE, Bipea, FSSC 22000, IAOM member, US Patent, EU Patent and Efficient Model, Turkish Accreditation Agency, Turkish Standards Institute Service Qualification Certificate.





**FIRST المطاحن  
MILLS الأولي**

**Company Profile:** The First Mills Company is the Kingdom's most significant food security tributary. It was established following a decision by the Council of Ministers to include the silos and mills sector among the targeted sectors for privatization in order to improve competitiveness and productivity, as well as to stimulate investment and maintain the role of the General Food Security Authority GFSA (Formerly The Saudi Grains Organization (SAGO)) as a regulator of the wheat and flour sectors, in order to ensure that the private sector adheres to milling quality standards.

The company began operations in 2017, and it is based on securing flour and wheat derivatives through four branches distributed throughout the Kingdom. The branch of Makkah Al-Mukarramah, which is situated in the governorate of Jeddah, is the most notable of these branches and provides services to tourists, pilgrims, Umrah performers, and those who visit the Kaba (the Sacred House of God), as well as locals from Makkah Al-Mukarramah and some other regions. The branch stands out for having a large manufacturing capacity.

Some flour production lines have been improved, including the fifth mill with a daily capacity of 600 tons, domestic packaging lines, a mixing plant with a daily capacity of 240 tons, a durum mill with a daily capacity of 300 tons, and shortly a stone mill (Pesa MILL) with a daily capacity of 150 tons. Updates have been made to the Qassim, Tabuk, and Al-Sharqiyyah (Al-Ahsa Governorate) branches. In the near future, a mill with a daily capacity of 600 tons will be added to the Qassim branch. The capacity of the silos in the four branches is 210,000 metric tons, and the milling capacity is 4,200 tons/day.

To achieve the ambitious SA Vision 2030 goal of increasing the number of Umrah performers to 30 million in 2030, pilgrims to more than 5,400,000, and tourists to 100 million, in addition to the growing population, the company has been working since its inception on strategic plans that will achieve sufficiency and abundance of flour and wheat derivatives for the local market.

Through an ambitious highly qualified team of over 750 members, the company is also trying to be the prime choice for partnership in the food and feed industries, as well as a trustworthy supplier of vital products for the community and market. The fact that certain equipment is still in use and performing excellently after more than 43 years is proof of its high level of professionalism in maintenance and operation.

On the other hand, the company manufactures all types of fodder through its branches in Jeddah and Qassim as a contribution to meeting the fodder demands of livestock owners and contributing to the development of livestock in the Kingdom.

It is worth noting that all of the company's products are subject to several quality control systems, where the highest quality standards are adopted, and this is achieved and monitored through laboratories that have been developed and updated with the latest technology and modern scientific equipment, which has resulted in our company obtaining a number of quality certificates, including (ISO 22000 Food Safety Management System) and (ISO 9001 Quality Management System), (ISO 14001 for the Environment), and (ISO 14001 for the Environment).

In addition, the firm has a collaboration agreement with both King Abdulaziz University in Jeddah and Sulaiman Al-Rajhi University in Bukayriyah to train students in the last years of graduation from engineering and chemical disciplines.

We emphasize the continuity of development and modernization in the company's various sectors in order to fulfill the company's mission of being a dependable source for high-quality products in the food and feed sectors, which effectively contributes to the provision and sustainability of food sources.





**Company Profile:** Established in 2006, Midstar is a global agricultural commodity trading business having presence in Dubai, Singapore and Egypt. As global industry leaders in the Agri business, Midstar continues to leave its mark through viability and virtuous standards ensuring the delivery of quality products into the global market. Midstar has embarked on an ambitious journey for continued success. The company is proud of its achievements and is very optimistic about future growth. Reputation is the most treasured asset, and Midstar has built its foundation with a commitment to innovate in business and deliver excellence.

Midstar has the vision to be recognized as a reliable partner in the industry, with a mission to merge into new markets providing trade and logistics solutions by securing quality food and feed supplies to our partners.

Midstar is known for its unflinching dedication to its high standards as well as its emphasis on making high-quality products available for its clients. We partner with the best of the counterparts all around the world who perceive us as a credible counterpart to do business and know us for our integrity, transparency, ethical & moral responsibility in all markets.

Our team has built good relationships within several platforms, including rice, sugar, and grains. We provide ingredients and know-how to some of the biggest food processors and food service brands in the world. Our client list includes food and beverage manufacturers, animal feed manufacturers, consumer product processors, local importers and distributors, and government purchasing entities.





**Company Profile:** Mirpain is an R&D centered company that has a respectable experience in the production & supplying of high-quality milling and food ingredients. We are serving our products to international markets which contain around 50 countries all around the world...

- Enzymes (Alpha amylase, Hemicellulase, Glucose Oxidase, Lipase, Protease, etc...)
- Ascorbic acid, Gluten
- Flour Improvers
- Food Fortification (Vitamin - Mineral mixes) We are one of the approved suppliers of GAIN,WFP,UNICEF,USAID,etc for food fortification. The products that we can supply fortification premixes for; Infant Cereal Super cereal Wheat/Maize Flour Porridge Flour Date Bar High Energy Biscuit RUTF/RUSF LNS-MQ MNP (We have Micronutrient powder sachets) Edible oil Breakfast cereal, etc
- Bread Improvers
- Pasta Improvers



**Company Profile:** Mulmix is the Italian leading company specialized in the engineering and manufacturing of cereal STORAGE plants, FEED mill units and SEED selection lines.

More than 60 years of experience in the agricultural and industrial field led to the creation and production of the

revolutionary MAXIMA HD series. These machines, normally installed in ports, oilseeds extraction plants, mills and multimodal platforms, are conceived for offering “high performances” in terms of output, duration and capacity.

All Mulmix’s range of SILOS and MECHANIZATIONS can be customized to propose TAILOR-MADE solutions, as more than 2,000 satisfied customers in 70 countries around the world can testify.

Mulmix takes care of every project, from design to after-sale service, being close to the customer during the assembly stages with its specialized technicians and supervisors.



**Company Profile:** Ortas Milling was established in 1996 with the goal of producing high quality and operational milling machinery equipments. We create maximum customer satisfaction with our service and maintenance. Ortas Milling carries out flour mill and feed mill turnkey projects in more than 35 countries of the world till now. We have been expanding our vision with our 250 flour mill clients, existing in the market more than 15000 machineries.

Ortas Milling conducts research and Development (R&D) in the flour and feed milling sector and we create the future technology. Ortas Milling production facility is on a total of 30,000 sqm with 20,000 sqm of closed area. Our brand machineries comply with European Union directives and we have harmonized standards as evidenced by the «CE» marking on the products themselves and the presence of an «ISO 9001:2015» certificate as well.

## ORTAS FLOUR MILLING MACHINERY EQUIPMENTS

**CLEANING SECTION** Grain Separators, Drum Sieve, Air channel, Dry Stoners, Horizontal Scourers, Combinator, Radial Separator, Trieur, Intensive Dampener, Magnets, Wheat Rubbing and Washing Machines,

**MILLING SECTION** Pneumatic Roller Mills, Square Plansifters, Semolina Purifier, Bran Finisher, Vibro Feeder, Semolina Detacher, Vitamine Machine, Control Plansifter, Larva Breaker,

**TRANSPORTATION** Elevators, Conveyors, Pneumatic Fans, Aspirators and Supersonic Filters, Dust cyclone, Airlocks, Blower Pumps, Ecluses, Mixture apparatus, Dust Breaker, Divider, Rotoflow, Direction Diverters,

**AUTOMATIC PACKAGING** Extraction Scales, Automatic Packaging Scale, Flow scale, Automatic Dampening Systems,

**ORTAS FEED MILLING MACHINERY EQUIPMENTS** Pellet Press, Pellet Crusher, Mixer, Molasses Feeder, Crumbler, Pellet Cooler, Drum Sieve, Pellet Sifter, Dosing, Premiks, Molasses Pumps, Jet filter, Elevators and Conveyors, Cyclones, Divider, Aspirator, Air Lock, Molasses Tank, Automatic Package Scales



**Company Profile:** Uğur Promilling is a company that proved itself with 67 years of working experience and product quality in producing Flour, Semolina, Feed, Rice, Salt, Pasta Lines (Shortcut or Spaghetti) and constructing Sugar Refinery Project, Steel Construction, Steel Silo and Turn-key Facilities. Uğur Promilling made its name a symbol of quality with its trade volume, production volume and worldwide customer service.

