

# Helpful addition

PEARL PEA AND BROAD BEAN FLOURS ARE INTERESTING RAW MATERIALS FOR THE BAKING INDUSTRY. BAKING+BISCUIT INTERNATIONAL ASKED DIPL.ING. JÜRGEN BERNING, KEY ACCOUNTANT MANAGER INDUSTRIAL CUSTOMERS AT MÜLLER'S MÜHLE ABOUT THE AVAILABILITY OF THESE INGREDIENTS

**+ bbi:** Peas and broad beans are commonly used raw materials for bakery products in some European countries. Why were these ingredients used in the first place and for what purpose?

**+ Berning:** Broad beans are used on a large scale in France and Spain although their application in Germany is rather limited. This is due to the fact that the many benefits of these ingredients are not widely known. Based on the tests that we conducted, an increasing number of technological benefits were identified: increase in volume, brighter color, finer crumb for rolls and bread, improved flavor, better emulsification of fat-containing baked goods and prolonged freshness. Added to that, there are several marketing benefits: Replacement of soy meal as a result of the GMO issue, price reasons, enrichment with valuable minerals (pulses are rich in nutrients) and replacement of E-number additives (clean labeling).

**+ bbi:** Where are both types of pulses cultivated today and what is their main purpose?

**+ Berning:** The cultivation regions are Canada, the US and Europe. In general, pulses are used in the feed industry, for starch production and as food, mainly in stews and soups.

**+ bbi:** Please explain briefly the pea market in Europe. Where are peas grown and how are they processed after harvesting?

**+ Berning:** We source pulses from the above named countries. The peas are cleaned in our production facility, in a multi-stage process where foreign matters (gravel, straw) are removed. Broken pulses are separated in a trieur which is a special cleaning machine. The next step is sorting by color. The peas are then de-shelled in a peeler and polished before being finely milled using the latest milling technology.

**+ bbi:** How about the availability on the market – is it reliable?

**+ Berning:** Yes, the availability of peas is permanently secure.

**+ bbi:** Can bakers use all types of peas and broad beans or are only certain kinds suitable for bakery products?

**+ Berning:** It is important that only selected pulses with defined properties are used. Using our 116 years of experience in the processing and refining of pulses and based on numerous tests, we have defined the types of pulses that are

most suitable. The use of shelled peas and fine milling are decisive for the flavor in baked goods.

**+ bbi:** Are pulses and flour also available in organic quality and if yes, how important is this market segment?

**+ Berning:** Yes! Organic pulses are available but their market significance is rather low. We were the first company offering organic pulses to German food retailers.

**+ bbi:** When consumers hear the word “soy”, they almost automatically think of genetic engineering which is not really helpful to general acceptance. Are there GMO tests with broad beans and peas and if yes, what is the aim?

**+ Berning:** Well, this is the advantage of pearl pea flour. In Europe, the sale of GMO pulses is not permitted; the tolerance limit is zero. Even though there are global research activities going on in terms of herbicide tolerance, resistance to mould and viruses, a commercial utilization of GM peas and beans is not expected in the medium term.

**+ bbi:** How many mills in Europe are processing pearl peas?

**+ Berning:** No respective figures are available but the number is not very high. There are only a few companies able to peel and also mill peas.

**+ bbi:** What is the market share of Müller's Mühle?

**+ Berning:** There are no sales figures available for milled products and so this cannot be numbered. In terms of human nutrition, Müller's Mühle is the unchallenged market leader in pulses; the market share is more than 60%.

## Müller's Mühle GmbH

Gelsenkirchen, Germany

Sales: 75m Euros

Production capacity: 120,000 tons/year

· Rice and specialty rice products

· Pulses

· Cereal products

· Sugars and starches

DIN EN ISO 9001:2000, BCS Öko Garantie (German organic certification), IFS, Kosher certified, IFSA Feed Ingredients Standard +++

# TROMP GROUP

**TOTAL BAKERY SOLUTIONS**



**Cake/Pie** production lines



**Waffle** production lines



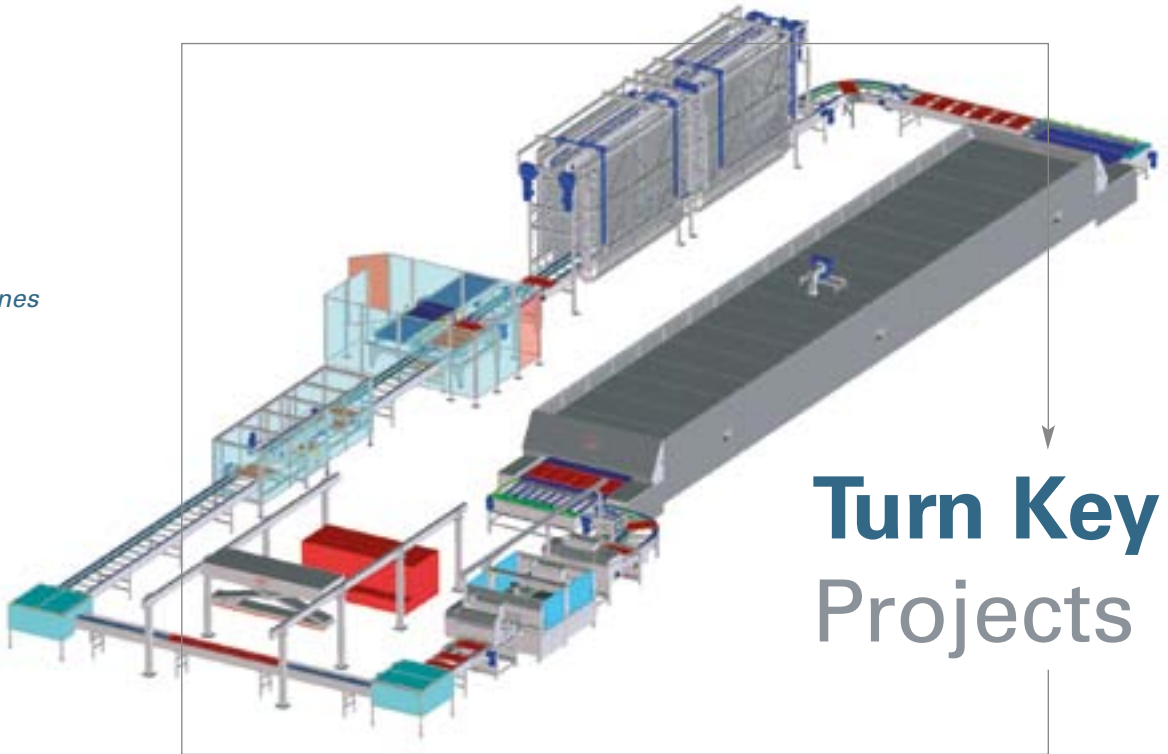
**Pizza** production lines



**Pastry** production lines



**Bread** production lines



**Turn Key  
Projects**

## **TROMP GROUP**

We proudly introduce to you the new Tromp Group. From now on Tromp Bakery Equipment, Vanderpol Baking Systems and Den Boer Baking Systems will join each other in one group as a joint venture.

## **CONCEPTS AROUND PRODUCTS**

With our three company's we bring years of knowledge and experience together in order to give a wide range of total bakery solutions to you as our customer.

## **STAND ALONE EQUIPMENT**

Within the Tromp Group every company has his own speciality and stand alone equipment, while together we offer turn key solutions.

## **UNIQUE POSITION**

With this joint venture we are sure that we have created a unique position in the bakery industry. A position which gives us possibilities to give an extra impulse to you as our customer and to the total market which we are working in.

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