



Meyermühle:

A new organic milling company



BIOFACH- the world's leading trade fair for organic food, is a great scenario to present new organic products into the market. At this latest edition, the organic milling company from Landshut, Meyermühle, took the opportunity to present organic Triticum flour as one of the new features on their stand.

With 35 years of experience in the organic sector, Meyermühle is a high-quality milling company specialised and well-known for their premium range of organic speciality flours. This company is joining a big group of European millers that are already offering flour made with the Mediterranean cereal.

In fact, that Bavarian company has introduced two new types of flour with a Mediterranean flair: Bio-Triticum,

the organic, refined tritordeum flour, and BIOguettem a newly developed organic speciality flour that contains tritordeum, bread wheat, durum wheat and spelt.

“Baked goods made of Triticum flour add new and natural colour accents to the bakery counter. With a warm and yellow colouration in the crust it creates a Mediterranean flair and offers a good base for attracting customers”, explained Michael Hiestand, CEO of Meyermühle.

This Mediterranean cereal is making headway in the international market's and winning supporters over Europe. The German market is no exception. Thanks to the partnership with Meyermühle, Triticum organic flours can be distributed easily in the German market and, more precisely, in Bavaria.

'What's your FSP fingerprint?' showcased at IPPE

The latest advances with an innovative new system for maximising livestock feeding results have been unveiled by Canadian Bio-Systems Inc (CBS Inc) at the International Production & Processing Expo, February 12-14, 2019 in Atlanta.

“What's your FSP fingerprint?” is a new approach to advanced precision livestock feeding that helps individual operations identify how they can best integrate and capture synergies among different types of feed science technology platforms.

An early beta version of this robust science and data-driven system was introduced last year coinciding with the launch of new CBS Inc Feed Science Platforms (FSP). The full

official launch of What's your FSP fingerprint? at IPPE 2019 features the inclusion of further enhanced diagnostic technology and the introduction of a simple-to-use web-based application.

“Advances in feed technology are opening new doors to help operations not only transition but thrive in this new environment” says Rob Patterson, CBS Inc Technical Director.

“What's your FSP fingerprint? allows everyone from nutritionists and producers to others involved in the feed industry and animal agriculture to quickly and simply identify the best package for success,” he says. “It takes the potential for precision feeding to a whole new level.”

The FSPs include five areas of feed technology innovation: Multi-Carbohydrase technology, enhanced yeast technology, grain management technology, functional fatty acids, and phytochemicals and probiotics. Together,

they represent a comprehensive portfolio of advanced bio-based feed technology solutions to benefit poultry, swine, aquaculture and ruminant production.

What's your FSP fingerprint? identifies the best customised package for each operation, leveraging a wealth of ongoing data collection along with more than 30 years of CBS Inc research and development knowledge in partnership with leading University and Institutional research programs.

Grain management technology focuses on safeguarding feed quality to provide a valuable quality assurance tool and insurance policy for both feed and animals. Phytochemicals and probiotics represent innovative plant-based extract technology that helps support a positive and nurturing environment critical to get the most efficiency and benefits from feed and nutrition approaches.