

Demeter and organic – of course, but what else?



Biologically dynamic

We prefer Demeter – the protected brand for products sourced from biologically dynamic cultivation. This sustainable approach to agriculture takes on economic and social responsibility which goes far beyond the requirements for organic products set out in EC Organic Regulation.



Organic

At minimum, all of our products meet the requirements of the EC regulation on organic products.



Gluten-free

More than half of our products are certified by the German Coeliac Society (DZG) – represented by the crossed-out ear of grain.



Vegan

Almost all of our products are free of any animal components.



Fairness from field to plate

A part of our grain is certified according to the guidelines of the FairBio association, which stands for long-term partnerships with farmers and supporting biologically dynamic agriculture.



Completely safe

Verification in accordance with the International Featured Standard (IFS) Food ensures the food safety and quality of our processes and products.



Sustainable

Using the EMAS environmental management system, we continuously work to improve our contributions to environmental issues.



Against food waste

We support the “Often good after” campaign, an initiative of Too good to go. On the packaging, a label next to the best-before date reminds consumers that food may still be edible after that specified date.

Would you like to know more about us?

You can find all the information about the Bauckhof Mill here



All our products at a glance:
bauckhof.de/bio-lebensmittel/muehlenprodukte/



The right person for any matter:

bauckhof.de/muehle-hoeffe/
bauckhof-muehle.de/service/ansprechpartner/

Always up to date, current information, our company blog and more:
bauckhof.de/muehle-hoeffe/bio-muehle/aktuelles/



Creative recipe ideas using Bauckhof products:
bauckhof.de/rezepte/

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Bauckhof Mill – this is us

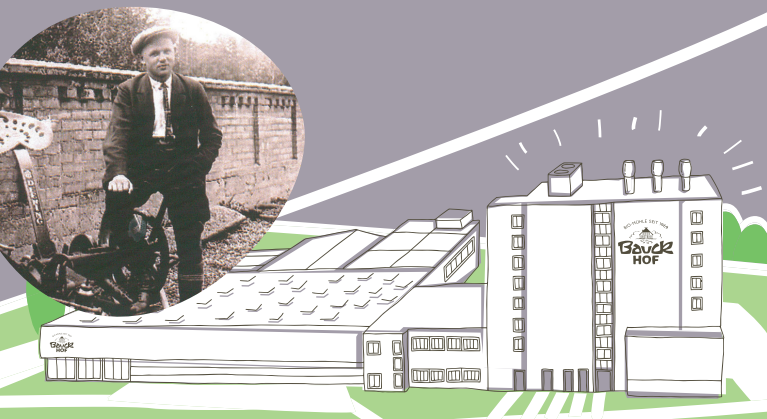


From Demeter pioneer to innovative organic mill

Bauckhof represents a decision which unites farms and generations: biologically dynamic agriculture rather than mass production using manure and artificial fertilisers. Eduard Bauck – grandfather of the current Managing Director Jan-Peter Bauck – converted his farm as early as 1932. Two farms were added in the years that followed which to this day are still operated by the Bauck family. To better market their products, the Bauck farms teamed up with other Demeter farmers in the region and founded in 1969 to form Bauck KG.

Since the beginning of the 1990s, the company has focused increasingly on milled products. Today, Bauck GmbH is a highly modern mill operation – but has not forgotten its roots. The objective remains to convince as many people as possible of the benefits of delicious organic and Demeter products, thus ensuring more and more space for sustainable agriculture.

Our goal: 100 per cent organic agriculture.



"Today, organic products are more important than ever for the achievement of sustainable agriculture."
Jan-Peter Bauck, Managing Director of Bauck GmbH

"Our products are primarily designed to be delicious – but also easy to prepare and innovative."
Mirja Meigel, Head of Product Development



The Bauckhof Mill

The heart of Bauck GmbH has been located in the north German town of Rosche since 2000. Here, we grind, flocculate, mix and pack our products in our modern facilities. In doing so, we bring together the traditional craft of milling with technology – and turn the old, familiar raw materials into creative products. Since 2006, we have also specialised in gluten-free products in addition to the Demeter range. In autumn 2020 in Rosche, we inaugurated one of Europe's most modern mills, where we process primarily oats and other gluten-free products using specially developed mill technology.

Facts

- More than 230 employees
- Employee- and family-operated
- Three mills (fine and flake mills)
- Processing capacity of more than 20,000 tonnes per year
- Separate mills for gluten-free raw materials
- Ten packing lines
- 139,000 packages per day
- Three laboratories for gluten analysis, among other purposes
- Stone oven for roasting grain
- 7,200 square metres of storage

Have you always wanted to take a look behind the scenes at a mill? Take a tour of our new facility with its manager, Jan, in this 360-degree video.
www.bauckhof.de/unsere-hafermuehle/



Our products

Premium flours, baking mixes for juicy cakes and breads, nutritious porridges, wholesome mueslis and savoury pizza and burger mixes, also gluten-free, wheat-free and vegan – today, Bauck GmbH sells around 140 products under the Bauckhof brand.

Oat range

Basic products

- Flours and flour mixes
- Semolina, bran and milled linseed
- Kornfix oven-roasted grains
- Starch & Breadcrumbs

Mixes

- Bread, cakes and pizza doughs
- Burgers, puddings and desserts

Cereals

- Flakes
- Muesli
- Porridge
- Crunchy

Apple sauces and sugar beet syrup

