MonoPool™

Mehl für Profis

Flour for Professionals

From harvest and mill, to you.

Quality Flour

PRODUCT OF GERMANY

monopool.asia

MonoPool™

Mehl für Profis

Flour for Professionals

MonoPool offers the industry's broadest range of flours, mixes, and blends customised to meet your needs.

We provide access to the industry's most robust pipeline of flour and services backed by unrivalled customer service and supply assurance.

We draw on these capabilities to help you develop foods that appeal to consumers' changing wants and needs, while helping you manage your grain position and supply chain.

Our ground-breaking products, responsive services and *'can-do people'* are here for you, to help you respond to changing consumer preferences, drive top-line growth, improve profitability and manage commodity risk.

QUALITY CONTROLLED BY MONOPOOL - GERMANY -

Quality Flour

PRODUCT OF GERMANY

monopool.asia

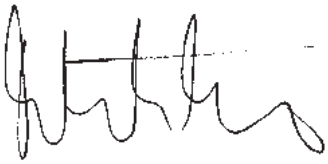
MonoPool *is committed to preserving nature and treating our natural resources with respect.*

We also support artisan bakers by providing high quality, GMO-free, and regionally sourced German flour products to the international food service market.

Alongside our ingredients we are international ambassadors to the German baking trade.

We further support our clientele by providing recipes for nutritious bread products.

We believe that by nourishing people while sustaining our resources, everyone wins — communities are enriched, employees inspired and our customers enjoy the benefits.

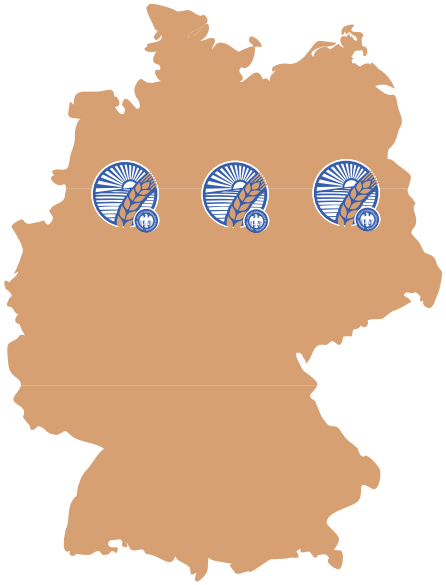


MonoPool

Founder & CEO / Peter Röhrig

MonoPool™

Mehl für Profis



Quality Starts at the Source

MonoPool Flour is sourced from the German Börde region which has an extremely fertile loess soil.

Loess soils are very valuable arable soils and have the highest benchmark of 100 based on the German Soil Quality Ranking.

This means that more than 10 tons per hectare of winter wheat can be produced. These rich soils produce flour with very high quality, consistency and strong gluten.

Flour for Professionals

Centuries of Skill and Tradition

For over 300 hundred years our mills have been dedicated to producing quality flour products for our customers. From origins as a stone grinding process, to the fully automated machine network of today, our millers have always pushed to be on the leading edge of milling technology.

Each year close to 1 million tonnes of wheat are milled, and before being transferred to the appropriate silo cell, a sample of each delivery is automatically taken and analysed in the laboratory.

Our wheat products are divided into 7 main quality groups, then automatically transferred to preparation cells. The computer calculates the percentages of each of the 7 qualities, enabling a pre-determined and consistent flour quality to be produced.

Modern Quality Control

The production process and mix of quality is fixed so that each production charge is identical. A complex mixing system allows us to produce custom-tailored flour for various industry requirements.

The production process is controlled online every 30 seconds, as protein, moisture and mineral tolerances are measured.

Production tolerance is within 0.1% and with a deviation above this tolerance an alarm is activated and the computer system automatically corrects the composition.

GERMANY - QUALITY CONTROLLED BY MONOPOOL -

Quality Flour

PRODUCT OF GERMANY

monopool.asia

MonoPool™
Mehl für Profis

Flour for Professionals

High quality GMO-free grains, carefully selected and regionally sourced.

Why Our Customers Choose MonoPool Flour

Our customers are varied, ranging from small artisan bakeries, large-scale bakeries to wholesalers and retailers of bread, biscuit and other related industries.

Emphasising our commitment to exceptional products, food safety and customer service our mills hold various quality control standards and certificates, ranging from –

- BRC (British Retail Services);
- GMO-Free;
- HACCP (Hazard Analysis of Critical Control Points;
- IFS (International Food Standard);
- Kosher and Halal Certifications.

Product Range

Wheat Flour Standard Products

- Type 405
- Type 550
- Type 630
- Type 812
- Type 1050
- Shredded Wheat
- Whole Meal Flours
- Wheat Semolina

Rye Flour Standard Products

- Type 815
- Type 997
- Type 1150
- Type 1370
- Shredded Rye
- Whole Meal Rye Flour

Spelt Flour

- Type 630
- Whole Meal Spelt Flour

Custom orders

MonoPool also provides custom products to meet specific requirements.

Convenient Packing

Our highly automated logistics facility allows us to offer all products in a range of convenient sizes –

Trade Bags

- 25 kg

Consumer Packs

- 1 kg
- 2 kg
- 5 kg

From harvest and mill, to you.

MonoPool™

Mehl für Profis

Flour for Professionals

MonoPool

Founder & CEO / Peter Röhrig

M +49 (0) 151 612 47 158
D +49 (0) 5121 88 018 80
F +49 (0) 5121 88 018 90
E peterr@monopool.asia

Australasia / Aldijana Okanovic

M +61 499 050 002
E aldijanao@monopool.asia

Asia / Anna Lisa Zapf

M +61 498 880 069
E lisaz@monopool.asia

All Other Regions

E info@monopool.asia
W monopool.asia

MonoPool flour is made in Germany from carefully selected and regionally sourced GMO-free grains.

Our skilled artisan millers focus on producing flours of consistently high quality – essential for today's professional bakers.

monopool.asia

QUALITY CONTROLLED BY MONOPOOL - GERMANY

Quality Flour

PRODUCT OF GERMANY