

*Bringing You
Our Best*

Mennel

Trusted Since 1886

The Mennel Milling Company



Our Story

For more than 140 years, we have been milling wheat. Think about it - that's more than a century of continuously serving the same industry. It's an achievement and we don't take it lightly.

When founded in 1886, our flagship mill in Fostoria, Ohio had a capacity of 1,500 barrels, and was the largest flour mill in the country not located on water. Originally known as Harter Milling Company, we became The Mennel Milling Company in 1917 after Alphonse Mennel and his sons, Louis and Mark, purchased control of the milling operation. Later, Donald M. Mennel and subsequently his son, Donald L. Mennel, led the company.

Today, D. Ford Mennel represents the fifth generation of Mennel leadership. The company now includes several state-of-the-art flour mills, producing a full range of hard, soft and spring wheat flours. Additionally, many of our grain elevator locations handle wheat, corn and soybeans. Mennel also includes bakery mix facilities, trucking companies, a truck repair garage, and more.

We attribute the success of The Mennel Milling Company to the people who throughout the years have always given their best, and established a culture that makes us who we are today.

THE MENNEL MILLING CO.
TOLEDO, OHIO, U. S. A.



"The Country's Best"
The Mennel Milling Co.
TOLEDO, OHIO
Registered As U. S. Patent Office

The Mennel Milling Co.
TOLEDO, OHIO.

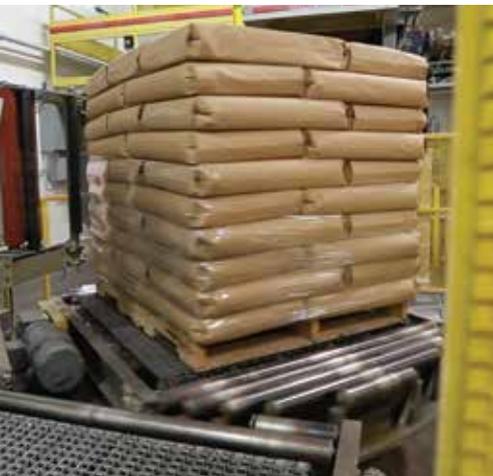


Today, our unique flour varieties are essential to the foods people love - from cookies, cake mixes and ice cream cones to bread, pretzels and Asian noodles, to batters, gravies and soups. Popular restaurant chains and major food companies rely on Mennel for our flour and bakery mix. And regional bread bakers entrust their recipes to our high-quality flour, delivered reliably.

Our mission is to provide the highest-quality flour and the most reliable service to our customers.

Our team of more than 1,000 employees remains committed to being responsive to our customers' needs, helping to build long-term partnerships.

With over 140-year legacy, we recognize that sustainability is key. We operate our facilities in a manner that promotes the conservation of natural resources and fosters a safe, positive work environment.



Research & Development

The Mennel Milling Company has a solid reputation for providing outstanding products for more than a century, thanks to our long-standing commitment to research and development.

Organic

We offer multiple organic varieties with on-demand inventory, as we have three facilities that are OEFFA certified organic: Morral Specialty Grain, Bucyrus Flour Mill, and Mennex, our bagging facility.

Xpress Flour

One of the newest and most advanced varieties, this special pre-gelatinized wheat flour maintains a high cold viscosity, acts as a binder, thickener, extender and is clean label too.

Snowwhite

Our unique non-chlorinated cake flour is ideal for clean label and natural applications. It acts as a binder, thickener and extender providing the same high-level performance of traditional chlorinated cake flour.



We specialize in custom, clean-label products as well as more traditional varieties that can be customized.

- Straight Grade Flours • Enzyme-Deactivated Products
- Hard and Spring Wheat Flours • Co-Products
- Soft Wheat Flours • Ready-to-Eat Flours • Dried Flours



Through R&D, we add value to our products and services in many ways. Our state-of-the-art pilot mill, baking lab supports our team members who test, fine tune and test again. Rest assured we can support all your current and future needs.



Our team of research scientists identifies new applications for our flour and co-products, and develops new or specialty post-milling processes and products. They also support our mills to ensure the best for our customers. The list goes on and on as we continually work to innovate and provide the highest quality products.

Quality

What brings our customers back time and time again? Quality.

It's not just the quality of our ingredients, although Mennel's are top notch. It's the quality of our entire process - ingredients, manufacturing, the end product, value, and the people who ensure that the process runs smoothly and according to customer specifications each and every time.

Our goal has been, and continues to be, to produce the highest quality flour with the best overall value to our customers.

While we take pride in the reputation we have built in the flour industry, we don't stop there. We continue to look at ways to improve our product and process and bring the highest quality flour to the industry.

Certifications & Accreditations

We are proud to have received the Khalil N. Mansour Best Overall Flour Analysis Award by the AACCI, along with numerous outstanding Analytical Accuracy Awards our team - has garnered for their commitment to quality and industry standards.



Uniformity

At Mennel, uniformity is an important attribute of quality. It means delivering a flour product that is unvarying, reliable and a consistently high quality.

That product starts with the relationship we have with local growers. As the harvested wheat arrives at our facilities, we grade and segregate it according to variety and quality. Depending on the crop year, there are a number of factors that go into the segregation process, but all play an important part in making the end product quality the very best possible. From the field to the elevator to the mill, to the baker or mix manufacturer, and finally to the end user, we are continually striving to provide the highest quality products.

We have embraced uniformity while others have discounted its importance. From the very beginning, we have assembled some of the industry's best wheat millers, bakers, growers, wheat breeders and cereal chemists. Together, they work on our behalf to provide wheat varieties that not only yield for the farmer but also are good milling quality and at the same time perform in the bakery.

Service

We take great pride in what we do. From our grain elevator and flour mill operators to our truck drivers and office staff, each member of our team has an essential job to do at each step of the process - and providing the highest quality products and best customer service is our top priority.

Partner with us for your flour needs and see for yourself. Our team members bring a special level of care to each step of the process, always providing the highest level of quality and commitment to ensure the success of the end product for our customers.

*We believe Teddy Roosevelt said it best.
"Nobody cares how much you know, until
they know how much you care."*

Transportation

Our customers need our products and want to know they will be delivered in a safe and timely manner. That's why we use a sophisticated process to load and track our flour every step of the way, whether it is in your truck or ours. Our system is guaranteed and flexible.

Our seasoned team of Mennel truck drivers not only know the roads, but know the customers as well.

Mennel facilities are strategically located near major highways and on both CSX and NS railways for ease of delivery. Our locations are an advantage to our customers as we strive to meet all production options while maximizing efficiency and minimizing delivery costs.

In addition, our specialty flours are available in a variety of packaging sizes - from small pack to super sack - to best meet your production needs.





"We take great pride in providing quality, uniformity and service to our customers, whom we consider the most important people in the world. We have a great history, but also take great pride in our future opportunities."

D. Ford Mennel

Clean Label

By some definitions, clean label means ingredients that everyone knows and is familiar with. Nothing fits this better than wheat flour, which can be found in almost every pantry.

Mennel's line of **organic** soft wheat flours add functionality while maintaining the simple wheat flour label. These flours can be used in a variety of baked goods such as cakes, cookies, pancakes, snacks, and many more.

Bakers have relied on bleached flour for decades to make rich and tender high ratio cakes with a white crumb and fine texture. As consumer demands evolved, it became clear that an alternative to bleached flour, one that maintained all the functionality, was needed. **Snowwhite** non-chlorinated cake flour is made through a special process which offers the same performance as traditional chlorinated cake flour making it ideal for clean label and natural applications.

Organic

We offer a number of soft wheat organic varieties as we have three facilities that are OEFFA certified organic: Morral Specialty Grain, Bucyrus Flour Mill and Mennex.

Xpress

One of the newest and most advanced varieties, this special pre-gelatinized wheat flour maintains a high cold viscosity, and acts as a binder, thickener, extender and is clean label too.

Snowwhite

Our unique non-chlorinated cake flour is ideal for clean label and natural applications. It has the same high-level performance of traditional chlorinated cake flour.



We specialize in custom, clean-label products as well as more traditional varieties that can be customized to fit the individual needs of our partners.

Clean label flour

- Organic
- Pre-gelatinized
- Non-chlorinated cake

Enzyme deactivated bran and germ

- Longer shelf life
- Improved performance
- Thermally processed flour

One of our newest products, **Xpress** flour is a pre-gelatinized wheat flour that provides cold water viscosity. It acts as a binder, thickener and batter extender. Use it to increase moisture and softness while controlling spread and shape of baked goods. It can replace gums and starches in certain applications. Xpress flour is purely wheat flour made with a thermal process (no chemicals), making it perfect for clean label applications.

Organic

Organic Flour

Sometimes you need flour to provide more than just premium performance. We did that and more with a flour that carries the label "USDA Organic". The wheat is grown without the use of synthetic fertilizers or pesticides while it is in the field and goes through a rigorously controlled, inspected, and documented pathway from seed to finished flour.

For the bakeries that are seeking a tender, flaky finished product, our Mennel Organic Flour can offer up the perfect solution, and provide it all to you in compliance with USDA's organic certification requirements too. At Mennel, we are committed to delivering superior quality, uniformity and service for a trusted product that exceeds expectations in today's clean label environment.

Mennel's Organic Flour is great for pie crust, soft cookies, buttery biscuits, fluffy pancakes, and layer cakes.



Snowwhite

Non-chlorinated Cake Flour

- Ideal for clean label and natural applications
- Non-chemically treated
- Same performance as traditional chlorinated cake flour

Our studies have proven Mennel's Snowwhite flour variety has superior volume, texture and taste compared to traditional chlorinated cake flour.

See for yourself...

Traditional Cake Flour (top sample)



Mennel's Non-chlorinated
Snowwhite Flour (bottom sample)



Xpress

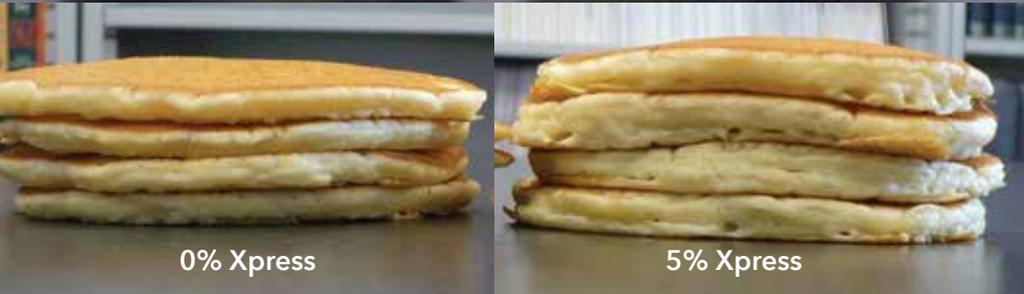
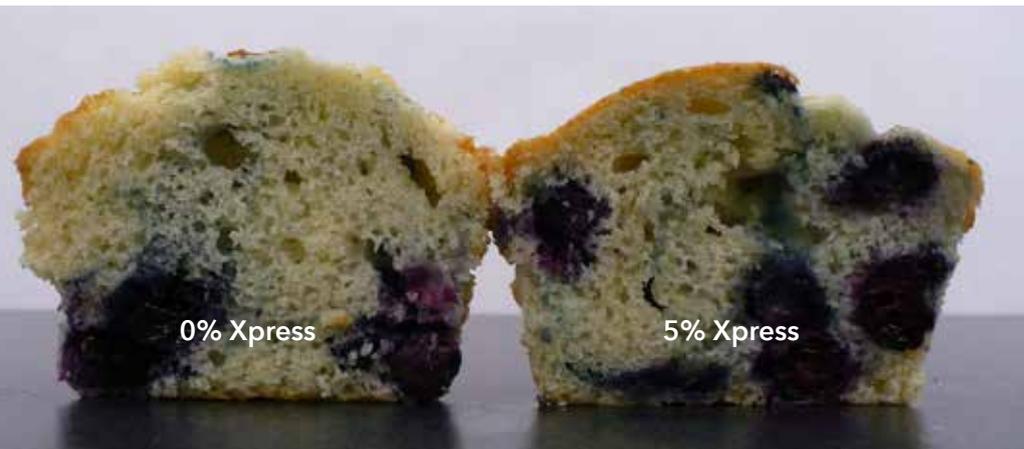
Pre-gelatinized Wheat Flour

With Mennel's Xpress wheat flour variety, you can count on our unique process to control size, height and achieve more yields.

Applications, Specifications and More

- Provides cold water viscosity
- Increased water binding
- Replace gums
- Clean label: wheat flour
- Shelf life: 12 months, dry, cool conditions
- Improves symmetry, suspends ingredients
- Increased batter yield

See for yourself...



Soft Wheat

Straight Grade Flours

- CHALLENGE FLOUR - non-chlorinated
- SNOWFLUFF FLOUR - chlorinated

This high-quality flour is milled with mellow protein wheat ideal for products that require tender, flaky and soft textures.

- *Soft Cookies, Brownies, Crackers, Buttery Biscuits, Ice Cream Cones, Donuts, and Other Pastry Products*

Cake Grade Flours

- SUPERCake FLOUR - low ash bleached flour
- SUPERCake PINMILLED FLOUR - low ash, fine particle sized bleached flour
- ANGEL FOOD CAKE FLOUR - low protein, low ash, very fine particle sized bleached flour

Our quality cake grade flours are milled using an extra step in the process that ensures our customers receive a flour that is low protein and low ash. This fluffy bleached white flour can best be used for products that require multiple traits. One that requires a tender and soft texture, but also strong enough to keep its structure even after it comes out of the oven.

- *Layer Cakes, Higher Volume Brownies, and Angel Food Cakes*

Blended Flours

- EMBLEM FLOUR - higher ash, higher protein
- BISCUIT FLOUR - lightly bleached with or without self-rise ingredients

Our blended flour varieties are made of different soft wheat flours.

- *Breading, Coating, Hard Pretzels, and Biscuits*



Heat Treated

- HEAT TREATED FLOUR - better viscosity, texture and adhesion, lower micro counts
- *Fish Batter, Ice Cream and Cookie Inclusions*
- THERMOPURE™ FLOUR - utilizes a validated pathogen reduction system to eliminate the concern over eating raw flour products, extended shelf life
- *Dips (i.e. Taco), Soup Mix (powered), Pet Food, Cookie and Brownie Dough*
- STABILIZED WHEAT BRAN - add fiber to any product, extended shelf life
- *Bran Muffins, Cookies and Scones*
- STABILIZED BRAN GERM CONCENTRATE - better volume, reduced enzyme activity for longer shelf life, reconstitution properties



Hard & Spring Wheat

MAJESTIC FLOUR (all-purpose flour, low)

A special blend of our premium soft wheat flour and our mid protein hard wheat flour. This is the flour that is a must have for baking. We specifically mill this flour to be versatile. It has the strength to bake an exceptional bread, yet tender enough to work well with scones and some types of cakes.

- Pan Breads, Dinner Rolls, Breadsticks, Noodles, Scones, Tortillas, Cereal Snack Bars, Batters, Breading, Muffins, Cookies, Pancakes, Waffles, and Biscuits

MENKAN FLOUR (mid)

Milled from cleaned, sound, mid protein, hard red winter wheat. This specialty flour is well-known for excellent fermentation tolerance and will have a good stability and absorption. Menkan will give bakers the flexibility and confidence to use it in a wide variety of products. This Mennel flour variety, can be used in either straight dough or sponge processes.

- Thick or Thin Pizza Crust, Pan Breads, Hot Dog and Hamburger Buns, Kaiser Rolls, Muffins, Bagels, Croissants, Bread Sticks, and Noodles

MENKOTA FLOUR (high)

This Mennel spring wheat flour variety is made from our premium high gluten, high protein hard red spring wheat. This flour has the strength to go through intense machining and has good fermentation tolerance thanks to strong gluten properties. Excellent for frozen dough applications. It can also handle high absorption and is known for its large bake volume.

- Hearth Breads, Kaiser Rolls, Rye Breads, Bagels, Thin Crust Pizza Dough, and Breadsticks



Whole Wheat

Whole wheat flours are made from milling the whole kernel - endosperm, bran and germ. Milling the endosperm along with the finely ground bran and germ make this type of flour exceptionally healthy and rich in fiber. Whole wheat flour can be made from soft or hard wheat.

GRAHAM FLOUR - This extraordinary whole wheat flour is made from our finest soft red winter wheat. The bran and germ is finely ground and reconstituted back in with the endosperm making this product a perfect solution for your natural whole wheat needs.

- *Crackers, Pancakes, Cookies, Biscuits, and Muffins*

FINE WHOLE WHEAT (FWW) - This exceptional flour gets its name from the finely ground bran and germ from a high gluten hard wheat kernels, which get mixed back together with the flour making this whole wheat flour a must have in any recipe. It has excellent strength to endure the rigorous process to make a great whole wheat flour.

- *Crackers, Breadsticks, Pizza Crust, Scones, Bagels, and Breads*

STONE GROUND WHOLE WHEAT FLOUR - Performs the same as FWW, but the stone ground process is available per customer request/preference.



Bakery Mix

The Mennel Milling Company has been a reliable partner in the food industry since 1886.

Together, we operate eight flour mills in Ohio, Michigan, Illinois, and Virginia as well as two dry mix plants in Ohio and North Carolina. We are logistically flexible and committed to reliably delivering a wide variety of high-quality, corn and flour-based products across a number of in-demand categories.

Flour	Seasoned, Pizza, Pretzel, Self-Rise, Organic, Pregelatinized, Heat Treated
Breakfast	Donut, Biscuit, Pancake, Waffle, Sweet Dough / Danish
Sweet	Crème Cake, High-Ratio Cake, Funnel Cake, Brownie, Muffin, Cookie, Donut Sugar
Misc.	Bread, Roll, Batter, Breeding, Gravy

Whether you use one of Mennel's reputable recipes, request a custom dry mix or premix, or want us to mill and create a proprietary mix, you can count on our exceptional quality and consistent performance. Find peace of mind knowing the main ingredient (Mennel Flour) was developed in-house, utilizing proprietary milling technology and nearly 150 years of milling experience.

Our wheat and corn milling facilities are adept at milling to detailed specifications to fit diverse customer requirements and assist with development, formulation, and technical support.

Added benefits, services, and customized solutions at Mennel:

- Formulation and Research & Development
- Quality Control and Food Safety Planning
- Packaging with Printing Capabilities
- Complete Supply Chain Management (sourcing, purchasing, production planning)
- Warehousing and Transportation



Learn more about
Mennel's Speciality Flour Varieties
by contacting our sales team today!



Mennel

Trusted Since 1886

The Mennel Milling Company

Flour Milling • Grain
Bakery Mix & Foodservice
Transportation & Logistics

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