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Author: András Fehér
 Contact: feher.andras@econ.unideb.hu,
 biomalomkft@gmail.com
 Editor: University of Debrecen (Hungary)
 Link: www.edu.unideb.hu



About CERERE:

Through a balanced, multi-actor network of researchers and communities of practitioners, the project promotes innovation by producing and disseminating accessible end-user materials and training products for farmers, food manufacturers, consumers, researchers and policy makers.

OPPORTUNITIES OF TRADITIONAL ORGANIC MILLING PROCESSES IN HUNGARY

PROBLEM

Big mills usually provide white flours (or other basic flours) in large scales. Those mills are usually not able to meet special consumer requirements (people suffering from diabetes, Candidiasis or coeliac disease).

As a result, the general practices of mills do not help move to a healthy diet.

SOLUTION

Meeting consumer needs by flexibly serving the market with small-scale production which could not be covered by large-scale mills. By using their own raw materials, and producing innovative products they can also enter foreign markets.

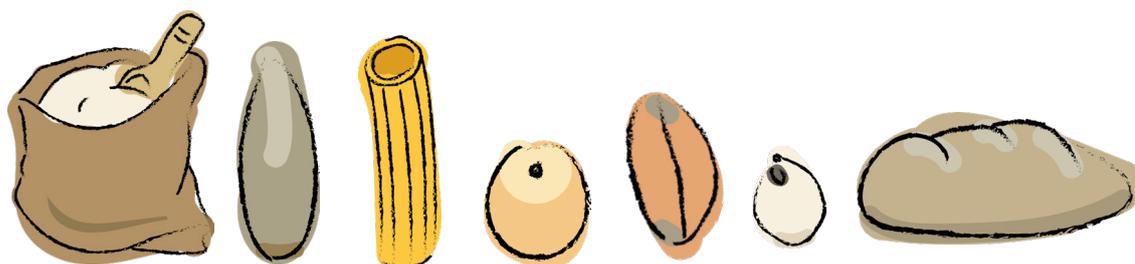
Biomalom Ltd. is an example of traditional mill purchasing and using cereals that need special processing methods.

Outcomes

High quality food ingredients (flours) using traditional machines with propulsion transmission system. Both traditions and nowadays' requirements are embedded in the products aimed to preserve health.

Practical Recommendation

- Preventing health problems by processing forgotten cereal species (ancient wheat variety) and by communicating their positive effects on health.
- Taking part in developing new products to support modern diets.





A 150 year-old mill with applied art values. Source: Biomalom Ltd.

Evaluation and sharing of the results

Use the comment section on the CERERE website to share your experiences with other farmers, processors, retailers, advisors and scientists. If you have any questions concerning this Practice Abstract, please contact the author by e-mail.

Project partners

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Further Information

www.biomalom.hu

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Related CERERE case study: Biomalom Ltd

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