



Frießinger Mühle

Brühlstraße 13 | 74206 Bad Wimpfen

Phone: +49 (0)7063 979710

Mail: info@friessinger-muehle.de

www.friessinger-muehle.de/en



Milling tradition since 1859

About us

In the past grains were ground using wind and water power. The Frießinger Mill began with a watermill in 1859 in the town of Kirchberg an der Murr. Since being established by Johann Jakob Frießinger the mill has been family owned for over 160 years. In 1987, the Frießinger Mill moved to its current location, Bad Wimpfen, because of better expansion options. In 2019, the Frießinger Mill completed the building of a third mill, so the daily grinding capacity rose to 1,200 tons on one of the most modern mills in Europe. Today, the Frießinger Mill is among the five largest mills in Germany.

Detailed information available at: www.friessinger-muehle.de/en

Our portfolio for your success

Quality is our uppermost objective and remains the focus of our daily actions. Certified quality and energy management, modern milling technology, as well as outstanding customer service are further indispensable pillars of quality preservation. At Friessinger Mill quality assurance begins immediately with the possibility of a new product introduction. New ideas are constantly growing with consistent innovation management and close cooperation with our customers. Furthermore longstanding and trusted supplier relationships, local grains, meticulous material selection, as well as continuous controlling, are the building blocks of the high quality of our products. As a result of a unique identification of each product, full traceability is ensured from raw materials all the way through to the customer.

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| ■ Breadbaking mixes including yeast | ■ Sauce hardener |
| ■ PizzafLOUR T00 | ■ Spelt products |
| ■ Cornstarch | ■ Organic products |

