ÄHREN GLÜCK

BINDEWALD
SEIT 1871

Harvest report 2025

Information by application technology

A Company of

Bindewald Gutting MILLING GROUP

BAVARIA MÜHLE DORFNER AKTIENMÜHLE

CERES

CORNEXO

PLANGE

RETTENMEIER MÜHLE

RHEINTAL MÜHLEN

SAALEMÜHLE + DRESDENER MÜHLE

biomill by VogtlandBioMühlen

The harvest and its conditions in 2025

The harvesting year in Rhineland-Palatinate has been characterized by a considerable change in weather conditions. After a comparably mild winter with high precipitation, the stands were able to start quite well into the vegetation phase. Nevertheless, the situation came to a tilting point in spring: A longer period of drought with many sunny days led to drought stress regionally, particularly in lighter locations. Stands developed rapidly there, partly faster than usual. Plants could benefit from the formerly stored winter moisture in better soils though, so that this development proceeded more stable.

In June some rain events facilitated a certain relaxation as well as a profound grain filling. However, this precipitation did not spread evenly- yields proved to be quite diversified in the Rhineland-Palatinate. Whereas some regions were able to bring in highly satisfying volumes and qualities, some results in the drier regions were considerably lower. On the whole, the harvest proceeded fast and properly with mainly consistent anti-cyclonic weather conditions.

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Grain market- and price development

You currently feel in the markets that high volumes have been offered to be directly harvested. Thus, prices are currently slightly under pressure. At the same time dealers and buyers are observing the international markets and are waiting for the development of the harvest in other regions. For the months ahead, a rather stable development is expected, even though news from abroad or political decisions might cause some movement.

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Advice on processing our flours

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Wheat flours

Comparison of the wheat flours for wheat flour Type 550

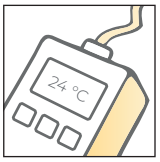
Key figures	Harvest 2023	Harvest 2024	Harvest 2025
Protein in %	11,3–12,3	11,1–11,9	11,7–12,3
Gluten in %	26,5–29,0	25,0–27,5	27,0–29,5
Falling no in secs.	280–380	280–350	280–340
Water absorption Farino	56,5–58,5	56,0–57,0	57,0–59,0

Processing recommendations regarding the harvest in 2025

Kneading time

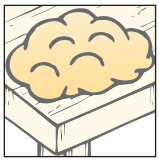
mixing gear/swelling kneading to be increased slightly. Overall kneading time to be increased due to the high dough stability

Dough temperature



23–25 °C

Resting time of the dough

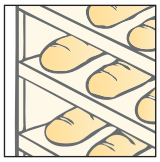


to be maintained

Mellowness

to be reduced slightly

Baking



Starting- and baking through temperatures to be maintained

Dough output

Our wheat flours show an increased water absorption compared to the previous year. The dough outputs should be increased by approx.1 TA level.

Kneading

The overall kneading time can be slightly increased, whereas a sufficient mixing- and swelling kneading in the first gear is always advisable. The kneading time in the second gear can be increased. The trials in our baking pilot plant showed stable doughs with a good kneading tolerance.

Dough temperatures

The temperatures of the dough should be set at 23-25 °C for the direct processes and at 22-23 °C for the rising control. The suitable dough temperature set, as well as checking it, has a decisive impact on the development of the dough and therefore represents a vital parameter for the quality of the goods baked.

Resting times of the dough

The usual operational resting times of the doughs should be checked and possibly shortened, if applicable.

Regarding all kinds of long-time processing, we recommend a relaxation phase for bread roll doughs.

Pre-dough adding

The addition of pre-dough flour can amount up to 20 %.

Such aromatic pre-stages are especially suitable for producing highly aromatic wheat baking goods with an improved crumb structure and fresh keeping of the goods baked.

Retarded proofing/Refrigeration processes

The different technologies of retarded proofing - long-time dough processes- enable the production of aromatic and up-market quality baking products from wheat. As a rule, the parameters of these processes can be maintained.

This year our wheat flours are characterised by:

- stable dough properties
- a good dough formation with increasing water absorption
- a slightly increased enzyme activity
- an attractive volume of the goods baked

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Rye flours

Comparison of key figures for rye flour

Key figures	Harvest 2024	Harvest 2025
Falling number in secs.	180–260	150–230
Amylogram units in AE	550–950	450–850
Gelatinisation temperature in °C	68–72	66–70

Sour dough production

Outputs of sour dough and temperatures

If you handled your sour dough according to our recommendations in the last year, you should check the ripening as well as the aromatic development. If applicable, the starter quantity and temperatures should be slightly reduced.
We recommend using rye flours Type 1150 or Type 1370 for producing sour doughs.
Furthermore, we recommend implementing regular pH-value- and degree of acidity checks.
For crushed sour doughs we recommend using coarser granulations.

Dough production

Dough output

The outputs of the mainly from rye flour produced doughs can be maintained or might be slightly reduced compared to last year, if applicable.

Kneading

The usual kneading times set last year should be maintained. Sufficiently kneading rye doughs on a slow level promotes maximum volume formation.

Dough temperatures and resting times

The most favourable dough temperature of rye mix bread doughs is at 25–27°C. A sufficient yet not too extended resting time promotes the swelling of the flour and prevents wet surfaces on the dough.

Acidification

The proportion of the flour quantity to be acidified can be maintained.

Fresh keeping

Please review the proportion of residual bread being used up to now. The exactly defined usage of residual bread promotes an even flavouring yet has an effect on fermentation stability and volume output in higher dosages. Swelling flours can also be used without hesitation to optimize fresh keeping. Nevertheless, the quantities used should be reviewed thoroughly to prevent breadcrumbs being difficult to cut or being wet.

Baking

As a rule, baking temperatures are to be maintained.

This year our rye flours are characterized by:

- a comparably good acidification of the sour doughs
- a good formation of crusts and browning
- a good, appealing baking volume
- good fresh keeping
- aromatic baking goods

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Spelt flours

Comparison of the key figures for spelt flour

Key figures	Harvest 2024	Harvest 2025
Falling number in secs.	270–360	250–340
Protein in %	12,0–13,0	14,0–17,0
Wet gluten in %	31,0–35,0	33,0–37,0
Gluten characteristics	elastic – very well stretchable	elastic – very well stretchable

Our spelt originates from monitored grain cultivation. We have reached our target of 100 % cover from the monitored grain cultivation this year as well. The combination with our baking analyses guarantees you a sustainable and regionally produced spelt flour with excellent baking properties.

In case you may require support with creating recipes or optimizing existing products, please feel free to contact our Application Technology.

Maintaining dough outputs

Our spelt flours show comparable water absorptions. For the sake of the baking quality, the added water volumes should be maintained yet used to the fullest to avoid dry crumbs.

Kneading intensity

Spelt flour doughs should be kneaded longer, if possible and less intensively than usual wheat doughs. Please mind setting the time distribution for kneading on approx. 80/20.

Kneading long and less intensively promotes the gluten integration without stressing this too much as well as binding the added water perfectly.

Our technical expert will be glad to be of assistance in setting the ideal kneading times for your kneading machine..

Dough temperatures

The ideal temperatures for directly processing the dough should be set at 24–26 °C and for controlling the fermentation time at 23–25 °C .

The controlled setting of the dough temperature influences the development of the dough positively and is therefore a decisive factor regarding the quality of the goods baked.

Resting time of the dough

The resting time set for spelt doughs should be approx. 50 % higher than for classic wheat doughs. This promotes ideal dough ripening despite lower enzyme activities and a good swelling of the flour components.

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Durum/Hard wheat

Comparison of the key figures

Key figures	Harvest 2024	Harvest 2025
Vitreousness value in %	> 85 %	> 90 %
Yellowness value	23	21
Protein in %	13,0 – 15,0	14,0 – 17,0
Falling number in secs.	260 – 340	260 – 340

The quality properties of our regionally generated durum can be described as very good regarding vitreousness- (> 90%) and color values. Furthermore, the low enzyme activity is of advantage when producing fresh dough products.

Fusarium infections nearly did not occur, the proof of vomitoxin (DON) in sporadic batches was significantly below the statutory limits.

Sustainable Sourcing of Raw Materials: A Cornerstone of Our Company Philosophy

Measures within the BiGu RegAg concept

- **CO_2 Sequestration**
  Cultivation concepts, fertilization, biostimulants, precision farming
- **CO_2 Reduction**
  Crop rotation, cover/intercropping crops, soil cultivation, biostimulants/soil improvers, harvest residues
- **Biodiversity**
  Flowering field program, crop rotation, structural measures, animal welfare

Project green ammonia

CO_2 reduction of approx. 30 %

1,000 tonnes of green fertiliser

approx. 1,200 ha cultivation area

approx. 10,000 tonnes of wheat

approx. 8,000 tonnes of wheat flour

approx. 250 million bread rolls