BioStoneMill: Ocrim evolution
BioStoneMill: Ocrim evolution

Why the stone milling?

- Because it has the taste of ancient values
  - Because it is more digestible
- Because there is a slow process where the product is not heated
- Because of the ability to work small quantities in dedicated contexts
  - Because it is highly versatile allowing grinding more cereals
- Because it allows to quickly follow the final consumer by creating different food products
  - Because this is what the market requires
BioStoneMill: Ocrim evolution

Why Ocrim?

- Because it has more than 70 years of experience
- Because it has the knowledge for this process
BioStoneMill: Ocrim evolution

- What do I work with the stone mill?
  - What do I produce and get with the stone mill?
    - What are its benefits?
  - What are the characteristics of the resulting products?
BioStoneMill: Ocrim evolution

What do I work with the BioStoneMill?

- Hard and soft wheat
  - Buckwheat
  - Maize
  - Rye
  - Spelt
  - Barley
  - Rice
  - Oat
  - Kamut
- Fava beans
- Lentils
- Chickpeas
- Various spices

And with highly flexibility
BioStoneMill: Ocrim evolution

What do I produce with the BioStoneMill

- Whole wheat flour
- Semi-whole with flour with two by-products

With higher nutritional qualities and irregular granulometry
BioStoneMill: Ocrim evolution

Benefits

Germ exploitation because it remains an integral part of the finished product, therefore products with high added value

Highly concentrations of:
- Vitamins B1, B2, PP and B6
- Proteins
- Magnesium
- Calcium
- Mineral salts
- Fibers
BioStoneMill: Ocrim evolution

Characteristics of the finished products:

Bakery products more easily digestible
  More intense scents
  More taste
  More conservability
  More digestibility
Coloring and consistency of the crust of the product
BioStoneMill: Ocrim evolution

Economic result:

Conditions of the market and request
Possibility of sale in small or medium reality

1 kg white flour 00: from 0.60 Euro to 1.00 Euro

1 kg ground stone flour: from 2.00 Euro to 3.50 Euro

1 kg ground stone spelt flour: 4.50 Euro

But what is the investment: minimal and adaptable to every need.
BioStoneMill: Ocrim evolution

Why a stone mill?

Easy to install
Easy to commission
Easy to set
Maximum yield
Easily integrated into the production cycle
Dedicated plant installation
Ideal for a 'short chain'
Made by one of the leaders in the wheat technological process
BioStoneMill: Ocrim evolution

BioStoneMill components

Milling stones
High strength stones for a longer life time
Customizable ceramic outer finishing
Stainless steel coating for the parts in contact with the product
Adjustable distance between stones
Opening cover for inspection and quick cleaning of stones
BioStoneMill: Ocrim evolution

A complement, not a substitute
BioStoneMill: Ocrim evolution
BioStoneMill: Ocrim evolution
BioStoneMill: Ocrim evolution
BioStoneMill: Ocrim evolution

www.biostonemill.com

THANK YOU