

Benefits with stone milling

ENGSKO A/S



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IAOM – Western District

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1900	75 years anniversary and 1 million set of stones produced	1977	ENGSKO acquired for Mills A/S	1990	Production of stones in Ethiopia	2005	Production of 2 million set of stones reached
Millstone factory established by the Mikkelsen family	1975	The Mikkelsen family sells the company to Sæby Jernstøberi A/S and ABC HANSEN comp	1986	ENGSKO acquired Europemill from Frimodt Pedersen	2004	ENGSKO acquired UNITED MILLING SYSTEMS	2016

ENGSKO A/S



- Established in 1900 in Randers, Denmark. HQ still in Randers; production facilities in Denmark, Ethiopia, India, South Africa, Ukraine.
- Engsko A/S specialize in production of Grinding Mills, Mill Stones, Grinding Mill Plants & related equipment
- Used for grinding different types of grains, spices and coffee.
- Engsko A/S today is the market leader within the specific field of Stone Milling, and we produce more than 300 Grinding Mills and 23.000 sets of Mill Stones on a yearly basis.
- Today, Engsko exports to 56 countries throughout Europe, North America, Middle East, Africa Asia Pacific and Latin America.
- Our customers spans from farmers, co-operatives, bakery to industrial plants and UN/NGOs, whom we are all enabling to provide healthy, nutritious, organic, and sustainable products to their end-users.

ORIGIN OF STONE MILLING

Half Religion – Half Science

"Flour milling is a blend of the miller's thumb, an age-old intuition, and finesse, and the precise science of machinery and grain understanding."

It's a dance between tradition and technical mastery, where the miller's touch and modern expertise converge in the art of milling."



RICHER FLAVOR & AROMA - NUTRITIONAL VALUE

ARTISAN QUALITY - VERSATILITY

CONSUMER AWARENESS & HEALTH BENEFITS

39%

Eating more whole grain products & ingredients

77%

Think they should increase their intake

30%

Older consumers purchase food from local producers

80%

Of people choose whole grains. This habit started in the past 5 years.

46%

Of all consumers choose whole grains at restaurants

24%

Younger consumers purchase food from local producers

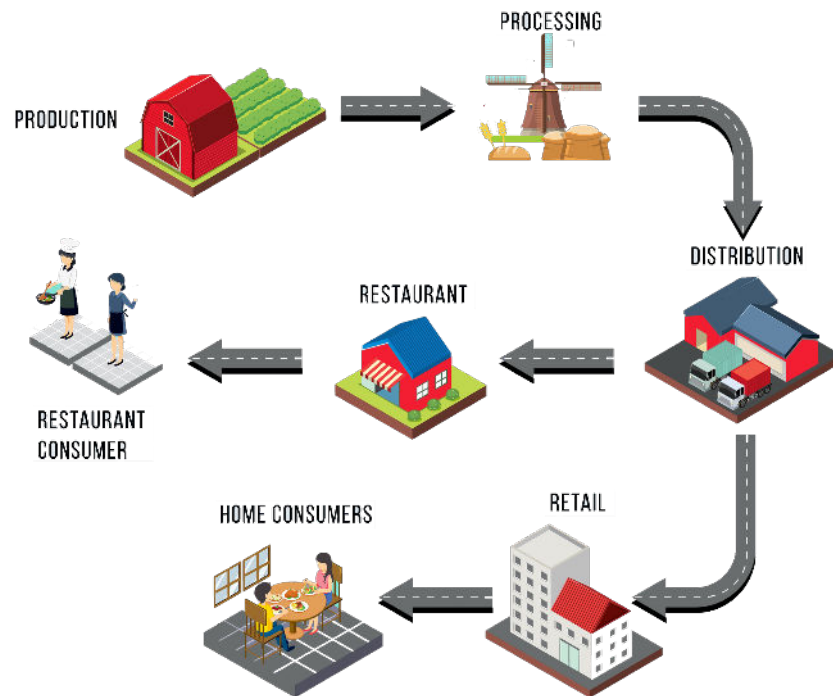
CONSUMER AWARENESS

- Informed choices
- Supporting local agriculture
- A health-conscious consumer drives demand

HEALTH BENEFITS

- Prevent nutrient loss
- Blood sugar management
- Weight management
- Digestive health
- Reduced cancer risk

MARKET ADJUSTMENT



FARM TO PLATE

- People want to know where the food comes from

ADAPTION

- Meet demands for the market
- Improving consumers' well-being
- Resonate deeply with consumers

CSR

- Business is sustainable
- Nurturing a responsible supply chain
- Food industry is more transparent & socially conscious

STONE MILLS EXTRACTION RATES

EXTRACTION RATE – FIRST BREAK

- 75-78% Fine Flour
- 10-15% Semolina
- 10-15% Bran

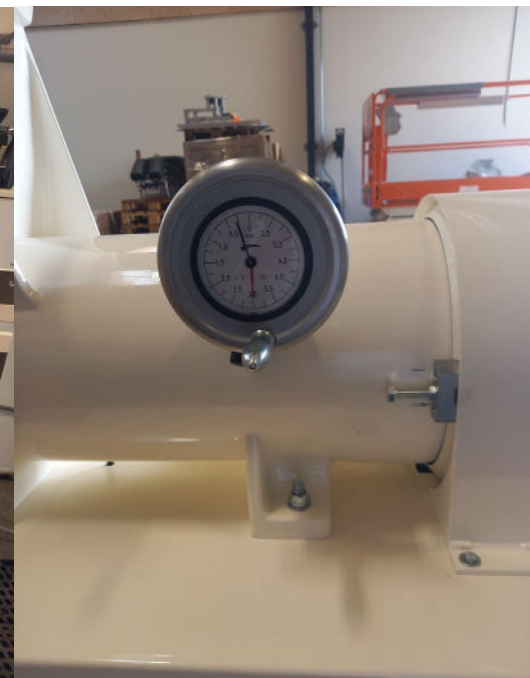
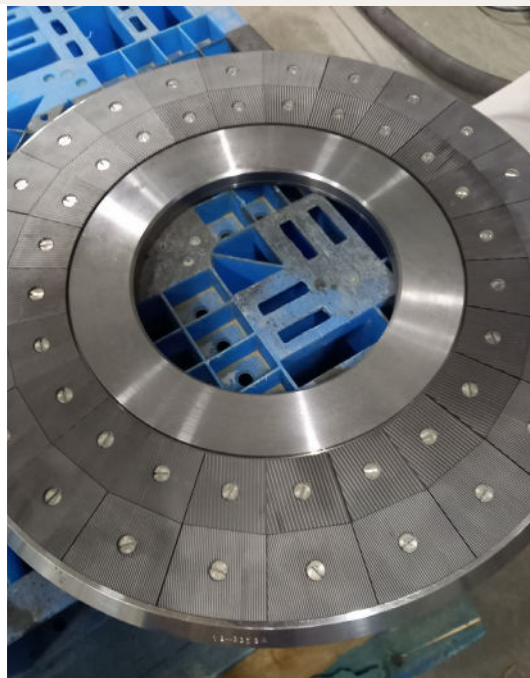
“NICHE” MARKET WITH PREMIUM PRICING

- A health-conscious consumer drives demand
- Higher extraction rates leads to direct financial benefits.
- Magnifying your return on investment.
- Higher margin



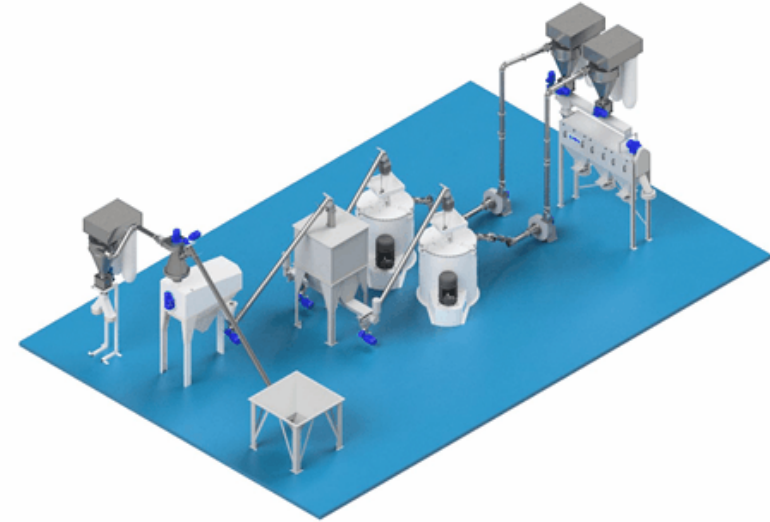
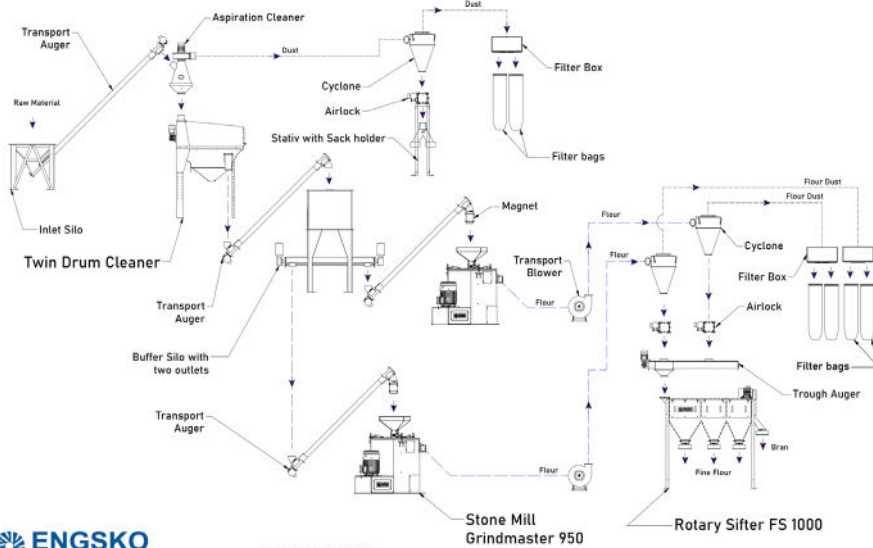
STONE MILLS

- **Grindmaster 950mm.** Capacity 250 kg – 800 kg pt hour – available with stainless steel milling chamber , prepared for PLC
- **Europe Mill Industrial 950mm & 600mm.** Capacity 250 – 800 kg & 150 kg pr hour – 400 kg pr hour
- **Disc Mill MHA600** capacity 1 tons pr hour 2 tons pr hour



Miller's Choice 500

(2 Stone Mills Grindmaster 950 • Sifter FS1000 • Twin Drum Cleaner)



GRINDING MILL PLANTS

- 3D layouts.
- Assembly drawing
- Detailed BoM list and packaging list
- Installation and commissioning offered

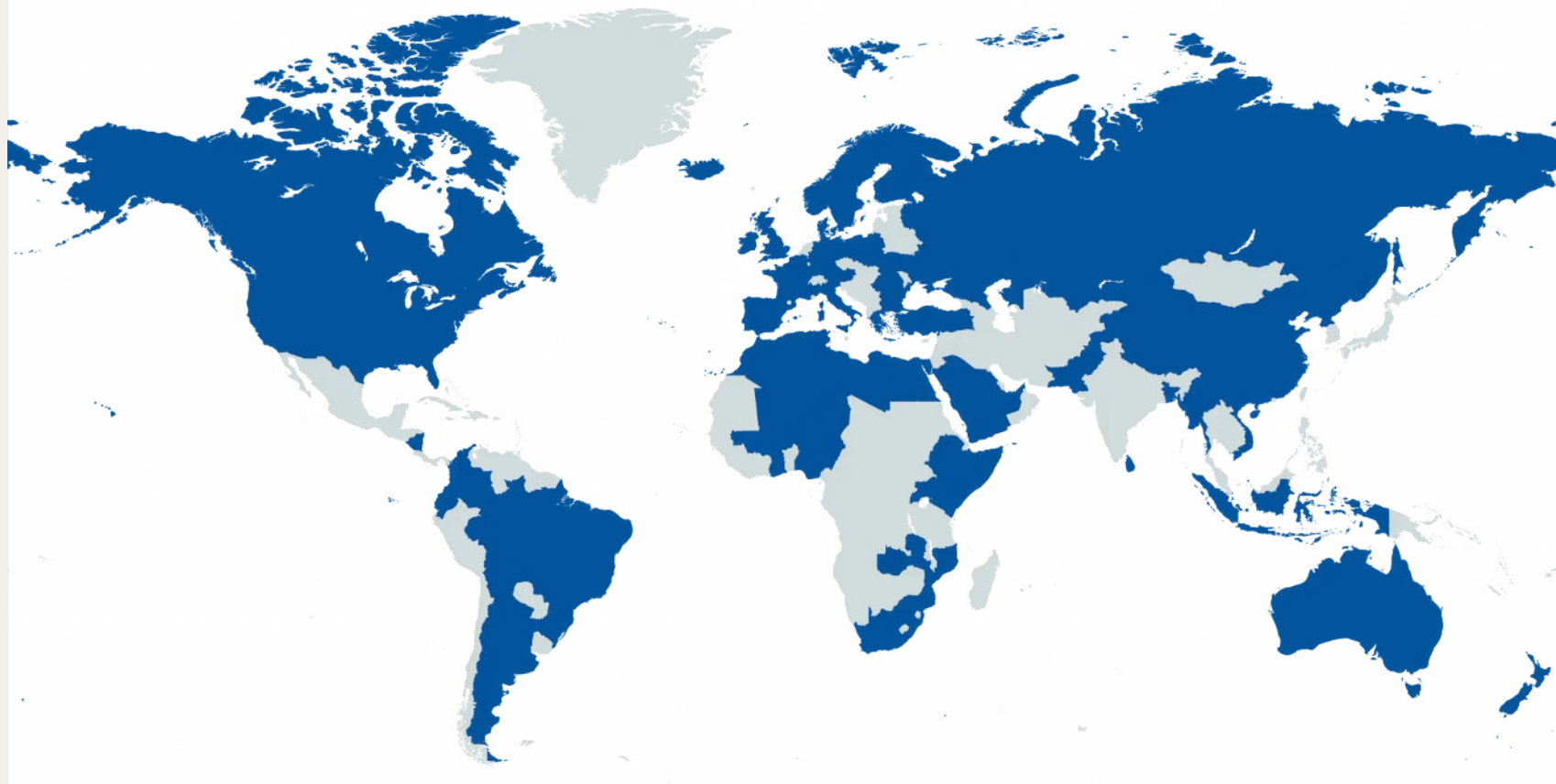


MILLSTONES

- 120 years tradition and reliability
- Heart of a stone mill is the millstone
- Made from all-natural material, predominantly flint and emery
- Long lasting - Simple Re-dressing of stone
- Timeless technology

OUR MARKET & PARTNERS

- We have developed and maintained long-lasting relationships with millers, farmers, bakers, NGOs and entrepreneurs.
- 98 % of our business in export.
- We are leaving a positive impression with our customers



CONCLUSION AND Q&A

The momentum in sustainability, farm-to-plate movement and health-conscious consumers is unstoppable

YOU MAY PUT YOUR THUMB ON THIS



