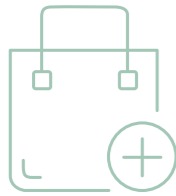




PRIVATE LABEL

Your partnership with Bauckhof

The market for organic food is growing



+ 22,3 %

Increase in organic food sales¹



+ 27,0 %

Are willing to pay more for organic product²



+ 70,0 %

Increase in oat milling³



+ 11,0 %

Sales increase for gluten-free products⁴

¹ Source: Organic Food sales in Germany in 2020. Industry report BÖLW 2021. Arbeitskreis Biomarkt auf Basis von GfK, Nielsen, BioVista und Klaus Braun

² Source: <https://de.statista.com/statistik/daten/studie/264571/umfrage/kaeuftypen-zahlungsbereitschaft-fuer-umweltfreundliche-produkte/>

³ Source: <https://www.agrarheute.com/markt/marktfruechte/deutlich-groessere-haferernte-spiegelt-steigenden-konsum-wider-573991>

⁴ Source: <https://de.statista.com/statistik/daten/studie/1200926/umfrage/umsatz-mit-glutenfreien-produkten-in-deutschland-nach-warengruppen/>



Benefit from these trends

Choose your own private label from our wide organic assortment!



Flour



Flakes



Porridges



Mueslis



Crunchies



Baking Mixes



Bread Mixes



Falafel / Burger



*Choose between two options
to create your own product!*

Select a bestseller



Ready to go



Successful mixtures



Best price-value ratio



Your design, your layout



2 Weeks until the first product sample is ready for tasting



1 month for your layout



4 months for printing the packaging and production

Starting page 8

Use our modular concept



Create your own product



Choose from many ingredients



Tailored to your budget



Your design, your layout



6 Weeks until the first product sample is ready for tasting



1 month for your layout


























































4 months for printing the packaging and production

Contact us

Our bestsellers Flour & Flakes

Flour



Category	Article no.	Article / Ingredients	Quality
	2559	Corn flour Maize flour	    
	2555	Rice flour Wholemeal rice flour	    
	2556	Rice flour light Rice flour	    
	2568	Chickpea flour Chickpea flour	    
	2608	Oat flour Oat flour	    
	2560	Buckwheat flour Wholemeal buckwheat flour	    
	3008	Rolled oats jumbo Wholemeal rolled oats	    
	3009	Rolled oats regular Wholemeal rolled oats	    
	3010	Rolled oats small Wholemeal rolled oats	    
	3005	Rice flakes Wholemeal rolled rice	    
	3006	Buckwheat flakes Rolled buckwheat	    









































Our bestsellers Porridge & Mueslis

Porridge



Mueslis











































Category	Article no.	Article / Ingredients	Quality
	3972	Porridge base Wholemeal rolled oats	    
	3913	Porridge berry Wholemeal rolled oats, dried berries (sultanas, blackberries, blueberries, strawberries, raspberries), apple pieces	    
	4026	Porridge fruit Wholemeal rolled oats, dried fruits (sultanas, dates, apricots, figs, cranberries), golden linseed	    
	3955	Porridge chocolate Wholemeal rolled oats, dark chocolate leaves, wholemeal rolled rice, linseed, rolled quinoa, amaranth pops, low fat cocoa powder	    
	4841	Premium Chocolate Muesli Wholemeal rolled oats, extra share of chocolate ingredients	    
	4842	Standard Chocolate Muesli Wholemeal rolled oats, medium share of chocolate ingredients	    
	4843	Basic Chocolate Muesli Wholemeal rolled oats, subtle share of chocolate ingredients	    
	4835	Premium Berry Muesli Wholemeal rolled oats, extra share of berries	    

Our bestsellers
Mueslis & Crunchies

Mueslis











































Category	Article no.	Article / Ingredients	Quality
	4836	Standard Berry Muesli Wholemeal rolled oats, medium share of berries	    
	4837	Basic Berry Muesli Wholemeal rolled oats, subtle share of berries	    
	4838	Premium Fruit Muesli Wholemeal rolled oats, extra share of fruits	    
	4839	Standard Fruit Muesli Wholemeal rolled oats, medium share of fruits	    
	2556	Basic Fruit Muesli Wholemeal rolled oats, subtle share of fruits	    
	4832	Premium Seeds Muesli Wholemeal rolled oats, extra share of seeds	    
	4833	Standard Seeds Muesli Wholemeal rolled oats, medium share of seeds	    
	4834	Basic Seeds Muesli Wholemeal rolled oats, subtle share of seeds	    

Our bestsellers
Crunchies & Baking mixes




































Crunchies



Category	Article no.	Article / Ingredients	Quality
	3566	Vanilla Oat Crunchies Wholemeal rolled oats, beet sugar, sunflower oil, rice extrudate, vanilla	    
	3211	Chocolate Oat Crunchies Wholemeal rolled oats, beet sugar, sunflower oil, weakly deoiled cocoa powder, rice extrudate, vanilla	    
	3547	Vanilla Oat Crunchies with seeds Wholemeal rolled oats, oats crunchy, seeds (pumpkin, linseed, sesame, sunflower), rice flakes, raw cane sugar, cornflakes, dates pieces, rice flour	    
	4829	Vanilla Oat Crunchies with chocolate Wholemeal rolled oats, oats crunchy, rice flakes, corn flakes, berries (strawberries, raspberries, cranberries)	    
	3536	Vanilla Oat Crunchies with berries Wholemeal rolled oats, oats crunchy, rice flakes, corn flakes, berries (strawberries, raspberries, cranberries)	    
	3537	Vanilla Oat Crunchies with fruits Wholemeal rolled oats, oats crunchy, dried fruits (currants, dates, apples, apricots, cranberries), rice flakes, corn flakes	    
	4123	Cheesecake Sugar, wholemeal rolled oats, corn flour	    
	3744	Chocolate Cake Raw cane sugar, corn flour, dark chocolate leaves, wholemeal rice flour, cocoa powder, baking powder, carob gum, sea salt, vanilla	    









































Baking mixes

Our bestsellers
Baking & Bread mixes

Category	Article no.	Article / Ingredients	Quality
Baking mixes	3124	Waffle & Pancake Mix Wholemeal rice flour, wholemeal millet flour, wholemeal buckwheat flour, wholemeal teff flour, baking powder, guar gum, sea salt	    
	3748	Brownies Wholemeal rice flour, raw cane sugar, dark chocolate leaves, cocoa powder, wholemeal millet flour, carob gum, vanilla, sea salt	    
	4247	Oat cookies with cocoa nibs Wholemeal rolled oats, raw cane sugar, rice flour, mais flour, vanilla, sea salt, cocoa nibs	    
Bread mixes	4146	Country bread Wholemeal oats flour, corn flour, wholemeal rice flour, potato starch, buckwheat flour, buckwheat sourdough powder, chestnut flour, sea salt, xanthan gum, milled psyllium husks	    
	4246	Country bread with seeds Wholemeal oats flour, corn flour, wholemeal rice flour, seeds, potato starch, buckwheat flour, buckwheat sourdough powder, chestnut flour, sea salt, xanthan gum, milled psyllium husks	    
	4129	Life changing bread light Wholemeal rolled oats, crushed golden linseed, golden linseed, sunflower seeds, sesame, pumpkin seeds, milled psyllium husks, sea salt	    
	4191	Life changing bread dark Sunflower seeds, crushed linseed, whole linseed, pumpkin kernels, buckwheat kernels, chia seeds, wholemeal rolled oats, wholemeal rolled rice, rolled buckwheat, millet psyllium husks, sea salt	    
	Pizza	4245	Pizza dough Wholemeal rice flour, corn flour, rice flour, baking powder, milled psyllium husks, rice syrup powder, quinoa sourdough powder, sea salt



Our bestsellers
Falafel mixes & Seeds

Category	Article no.	Article / Ingredients	Quality
Falafel mixes	1108	Falafel Chickpea grist, chickpea flour, onions, salt, cumin, rice flour, parsley, garlic, coriander, parsnips, carrots, white pepper, curcuma	    
	1126	Spicy Falafel Chickpea grist, chickpea flour, bell pepper pieces, sea salt, cumin, chili powder, coriander, garlic powder	    
Seeds	3305	Linseed Brown linseeds	    
	2315	Crushed Linseed Crushed brown linseed	    
	3304	Sesame Sesame, unpeeled, not roasted	    
	3301	Sunflower seeds Sunflower seeds	    
	3306	Pumpkin seeds Pumpkin seeds	    
4670	Chia seeds Chia seeds	    	



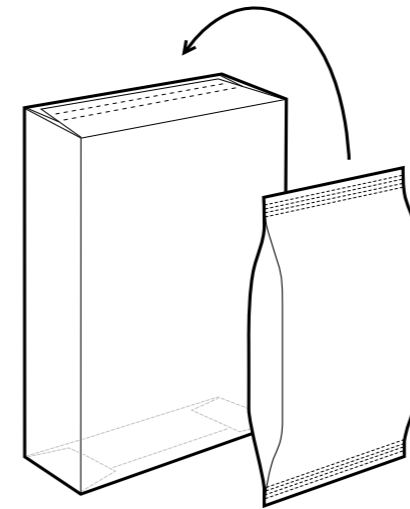


Let your product shine

The best packaging solution for your product and market. Bauckhof offers you a wide range of possibilities to let your idea become an eye-catcher — of course while also safely protecting the contents.

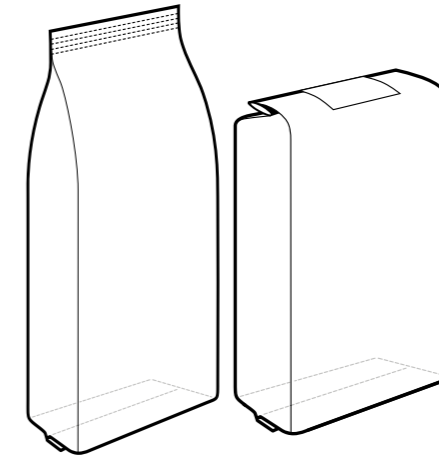
Choose between several materials like sealed paper or mono plastic. You can also pick different sizes, packaging shapes and fastening options.

All packaging solutions have been successfully tried and tested in several markets.



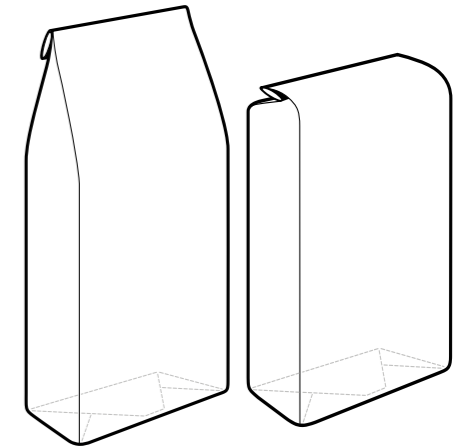
Folding Box

small 100 x 30 x 170 mm
 medium 95 x 55 x 160 mm
 large 140 x 50 x 210 mm



Foil

small 95 x 45 x 215 mm
 medium 110 x 75 x 270 mm
 large 120 x 80 x 330 mm



Paper

small 95 x 45 x 250 mm
 large 105 x 60 x 250 mm

Modern, creative, safe

Milling, mixing, packing - our expertise for your products. We offer state of the art machinery and one of the most modern mills in Europe, for the fast production of large batches. With efficient processes we make sure that your products will reach you fast and reliable after safe storage periods in our warehouse.

But its not only the machinery but also the people, which will guarantee your success. Our experienced and creative product development team will create products in close cooperation with you. The quality management ensures that everything is not only safe and approved, but also of the highest quality.



Milling & Mixing

- **Biggest** gluten-free oat mill in Europe
- Specialisation in gluten-free raw materials
- **Three mills** for flour and flakes
- Milling capacity of more than **20,000 t** annually
- Ten packaging lines
- 154,000 packages per day
- 40 Mio. consumer units p.a.



Product development

- Team of master baker and ecotrophologists
- **Decades of experience** in product development
- Specialised in gluten-free and oat products
- Creation of new and development of existing recipes
- New product developments every year



Quality management

- **Four laboratories** for gluten analysis, among other purposes
- **Certified** gluten-free products
- Around 10 percent of the Bauck employees work in quality management
- **IFS certified**



Logistics

- **7,200 m²** warehouse space
- **12** trucks per day
- Efficient truck and container handling
- Qualified dispatcher team with worldwide experience
- Place for 9,500 pallets

We produce with passion

The heart of Bauck GmbH has been located in the north German town of Rosche since 2000. Here, we grind, flocculate, mix and pack our products in our modern facilities. In doing so, we bring together the traditional craft of milling technology – and turn the old, familiar raw materials into creative products. Since 2006, we have also specialised in gluten-free products in addition to the Demeter range. In autumn 2020 in Rosche, we inaugurated one of Europe's most modern mills, where we process primarily oats and other gluten-free products using specially developed mill technology.



Profit from our long term expertise



- 1932
Conversion of the farm to biodynamic agriculture
- 1969
Foundation of Bauck KG
- 1991
Generation change:
Susan & Jan-Peter Bauck take over
- 2000
Purchase of the mill in Rosche by Bauck KG
- 2005
First IFS certification with annual renewal at the highest level
- 2006
Specialisation in gluten-free production
- 2018
Bauck is climate-neutral
- 2020
The new mill is put into operation, Bauck has over 200 employees



Contact us!

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