

Facilitating Healthier Consumption of Grains: Whole Grain Stone Milling

ENGSKO A/S



October 5-7, 2023
Eastern Africa Grain Council – 10th African Grain Trade Summit 2023
Speke Resort Munyonyo, Kampala, Uganda

- 1. ENGSKO A/S
- 2. STONE MILLING WHOLE GRAINS
- 3. PRODUCTS & SOLUTIONS
- 4. MARKETS AND PARTNERS
- 5. CONSUMER AWARENESS
- 6. HEALTH BENEFITS
- 7. POLITICAL FOCUS
- 8. MARKET ADJUSTMENT
- 9. STONE MILLS EXTRACTION RATES
- 10. CONCLUSION Q&A



1900	75 years anniversary and 1 million set of stones produced		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 Ukraine.

- 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.





STONE MILLING WHOLE GRAINS

Since the 3rd century B.C. the process of milling grains into flour consisted of passing whole grains through two moving millstones.

Stoneground flour is ground between two millstones and contains a natural balance of starch, protein, vitamins and fibers. It is ground in a single pass through, retaining and integrating the wheat germ oil. Essential Vitamin B and E are preserved; nothing is taken away or added – whole grains goes in; wholegrain flour comes out.

Stoneground flour has always been around, and we are now seeing increased focus and demand for whole meal flour, both from governments and general public – farm to plate concept is increasing and nutritional value is high on the overall political agenda.



RICHER FLAVOR & AROMA - NUTRITIONAL VALUE

ARTISAN QUALITY - VERSATILITY



STONE MILLS

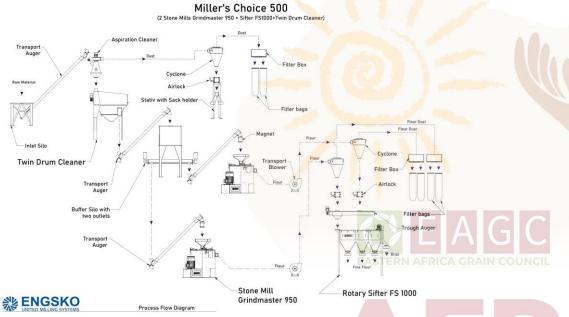
- Grindmaster 950mm. Capacity 250 kg 800 kg pt hour available with stainless steel milling chamber, prepared for PLC
- Europe Mill Industrial 950mm & 600mm. Capacity 250 800 kg & 150 kg pr hour 400 kg pr hour
- Disc Mill MHA600 capacity 1 tons pr hour 2 tons pr hour













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

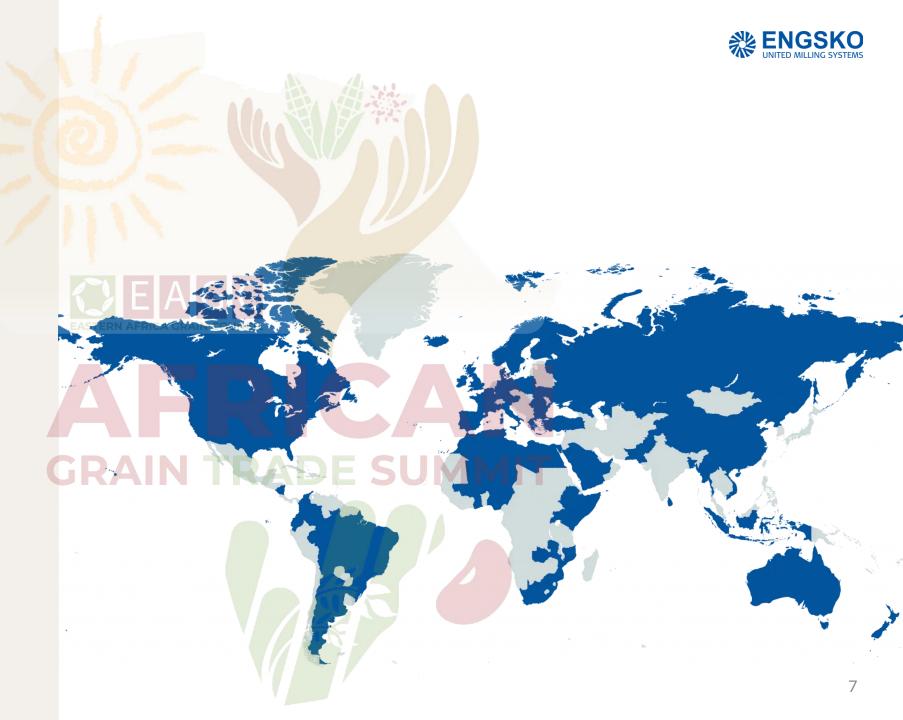








- Engsko A/S currently export to 56 countries world-wide and have maintained long-lasting relationships with our customers in countries like Australia, Brazil, Canada, Ethiopia, Germany, Kenya, Saudi Arabia, South Africa, Sri Lanka, Tanzania, UAE, Uganda, UK, USA and many more
- Our partners and customers range from Millers, farmers and bakers to UN/NGOs, government entities and entrepreneurs





CONSUMER AWARENESS

39%

Eating more whole grain products & ingredients

80%

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

77%

Think they should increase their intake

EAGC
EASTERN AFRICA 030%

Older consumers purchase food from local producers

CONSUMER AWARENESS

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

46%

Of all consumers choose whole grains at restaurants

Younger consumers purchase food from local producers





HEALTH BENEFITS



PEOPLE

- Nutritional value & Digestive health
- Blood sugar management
- Reduced obesity risks
- Reducing risk of cancer

RICHER FLAVOR & AROMA - NUTRITIONAL VALUE

ARTISAN QUALITY - VERSATILITY





POLITICAL FOCUS

- East Africa is prioritizing industrial growth and economic development to reach Middle-Income Country level by 2030.
- Industrial growth and sustainable development require healthy, smart and productive human capital. Malnutrition reduces learning and earning capacities and is a main barrier to economic growth.
- Eliminating malnutrition is one of the best ways to address poverty, given that malnutrition is both a cause and consequence of poverty.
- It is estimated that for every dollar invested in nutrition a country can get 16 dollars in returns (World Bank).
- There is high focus on malnutrition & health management and both international and local funding is being given to health-related projects
- The rules and regulations for fortification in general is currently in a transitional phase

SUSTAINABLE GALS DEVELOPMENT GALS

































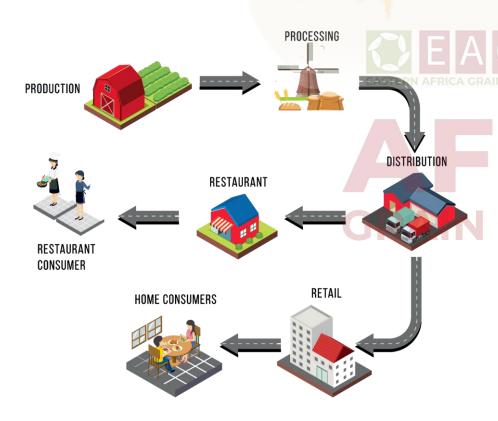




- Goal 3 Good Health and Well-Being. Stoneground flour ground between two ENGSKO millstones contains an organic and natural balance of starch, protein, vitamin and fibers.
- Goal 11 Sustainable Cities and Communities. Village communities and cities will be able to do sustainable production with ENGSKO Small Scale Milling Solutions; even going back to the "ancient" grains they have used before instead of imported wheat.
- Goal 12 Responsible Consumption & Production. Our technology is timeless and does not need much energy consumption to run.



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



AFRICAN







CONCLUSION AND Q&A





AFR GRAIN TR



