



## 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**



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## **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?**



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**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**



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**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**



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## **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**



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## **Carachteristics 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**





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**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.**



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**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**



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## **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**



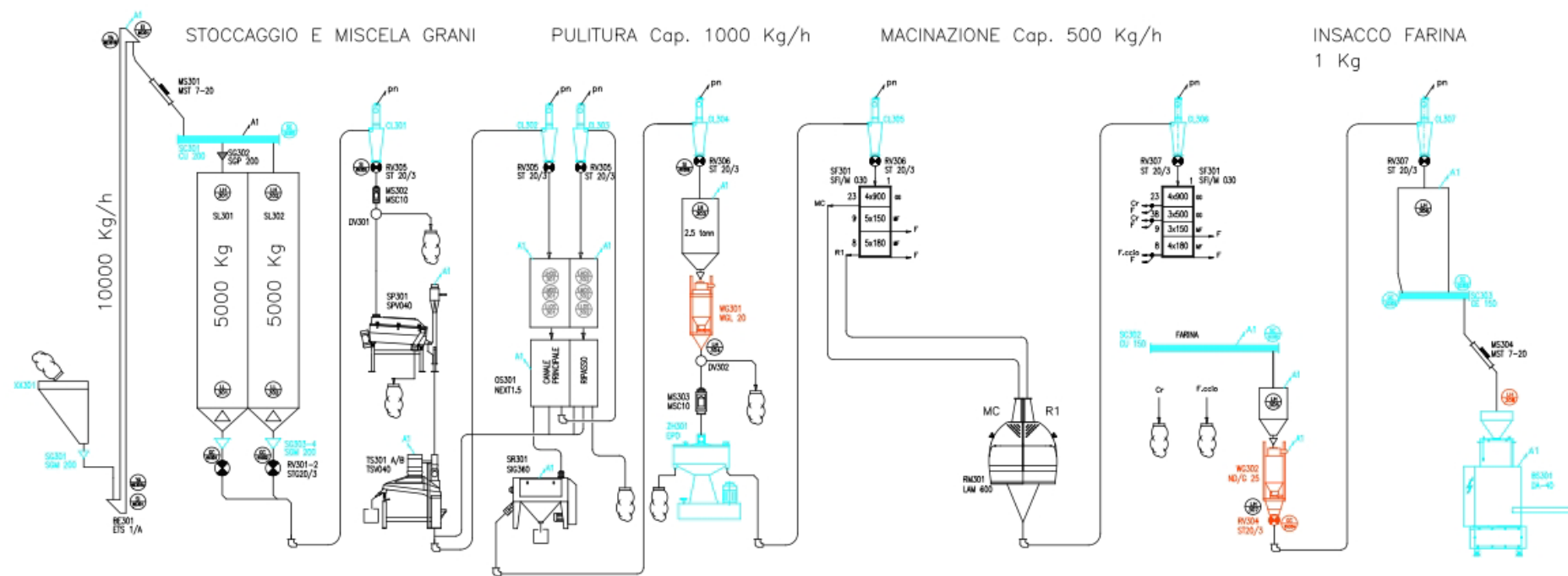
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**BIOSTONEMILL**

**A complement,  
not a substitute**



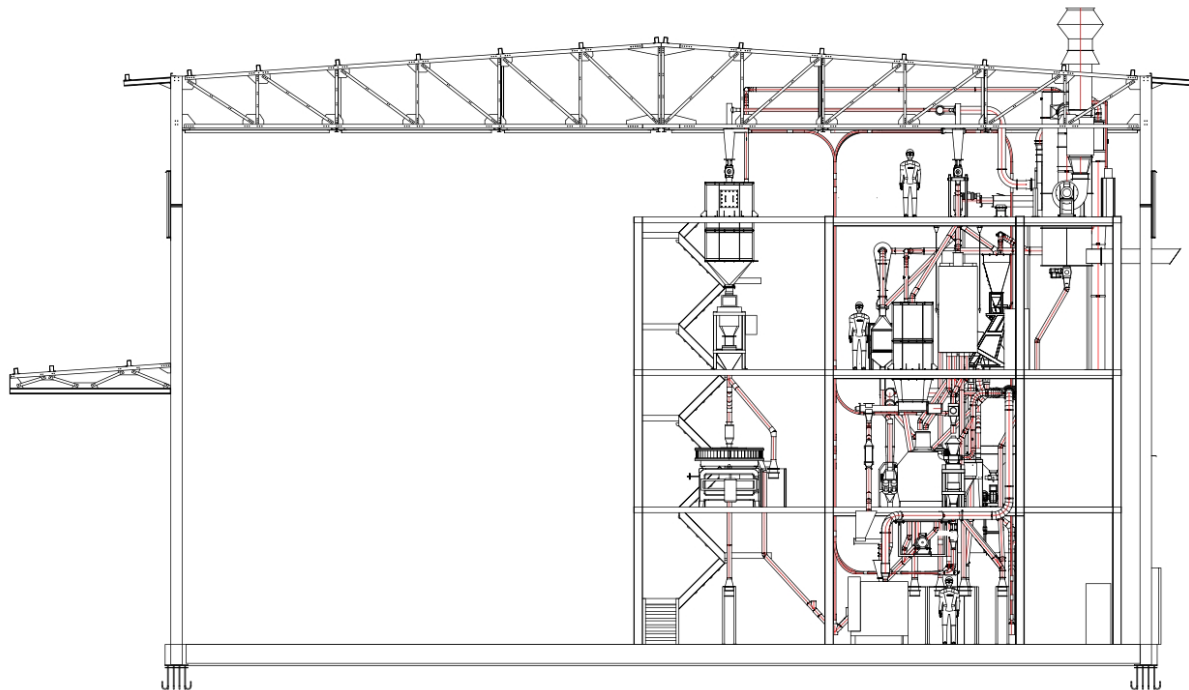
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[www.biostonemill.com](http://www.biostonemill.com)

THANK YOU