



# *Gdańskie Młyny*

*Jesteśmy świadomi potrzeb Klienta ...*

*i na nie odpowiadamy.*

# Our Asset – Our People



# Gdańskie Młyny



# Gdańskie Młyny

# Our mission

Our aim is to supply our present and future customers with **highest quality** cereal products to satisfy the needs of the most demanding clients.

We also aim at setting new standards of the largest enterprises in the industry within the European Union. Moreover, our goal is to improve our products and services to constantly achieve **higher quality** and more competitive prices.



# Company structure

## Production

- 🌾 **Wheat mill - Ostrów**  
milling capacity: 850 t/d



- 🌾 **Wheat mill - Pabianice**  
milling capacity: 150 t/d

- 🌾 **Rye mill - Skarszewy**  
milling capacity 100 t/d



## Services

- 🌾 **Elevators 3 and 4 -**  
total storage capacity  
9000 tons; unloading  
ships; unloading land  
transport vehicles (trains,  
cars); completing specific  
product batches in  
elevator; loading on  
board



**Gdańskie Młyny**

# Types of activity

## **Production**

We produce all kinds of wheat and rye flour, as well as grits and bran

## **Services**

Our services include stevedoring and storing of loose bulk farming products

## **Commercial activity**

International trading and sale of cereal products and our own products

# History of the company

- ❑ The company upholds over 55-years' tradition of Grain Plants „PZZ” in Gdańsk.
- ❑ In 1993, in the consequence of economic transformation, Gdańskie Młyny i Spichlerze PZZ Sp. z o.o. was formed.
- ❑ In 1996 German company - Hemelter Mühle GmbH bought 100% of shares of Gdańskie Młyny.



- ❑ In the same year the construction of a new mill Ostrów (capacity 300t/d) was started.
- ❑ The investment was ended in 1999. The new mill is one of biggest and most modern mills in Poland.
- ❑ In 2001 rye mill in Skarszewy was taken over.

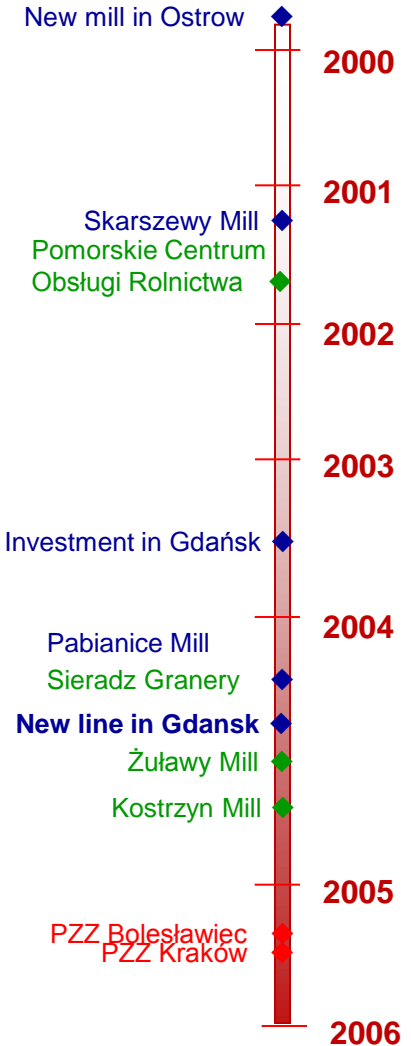
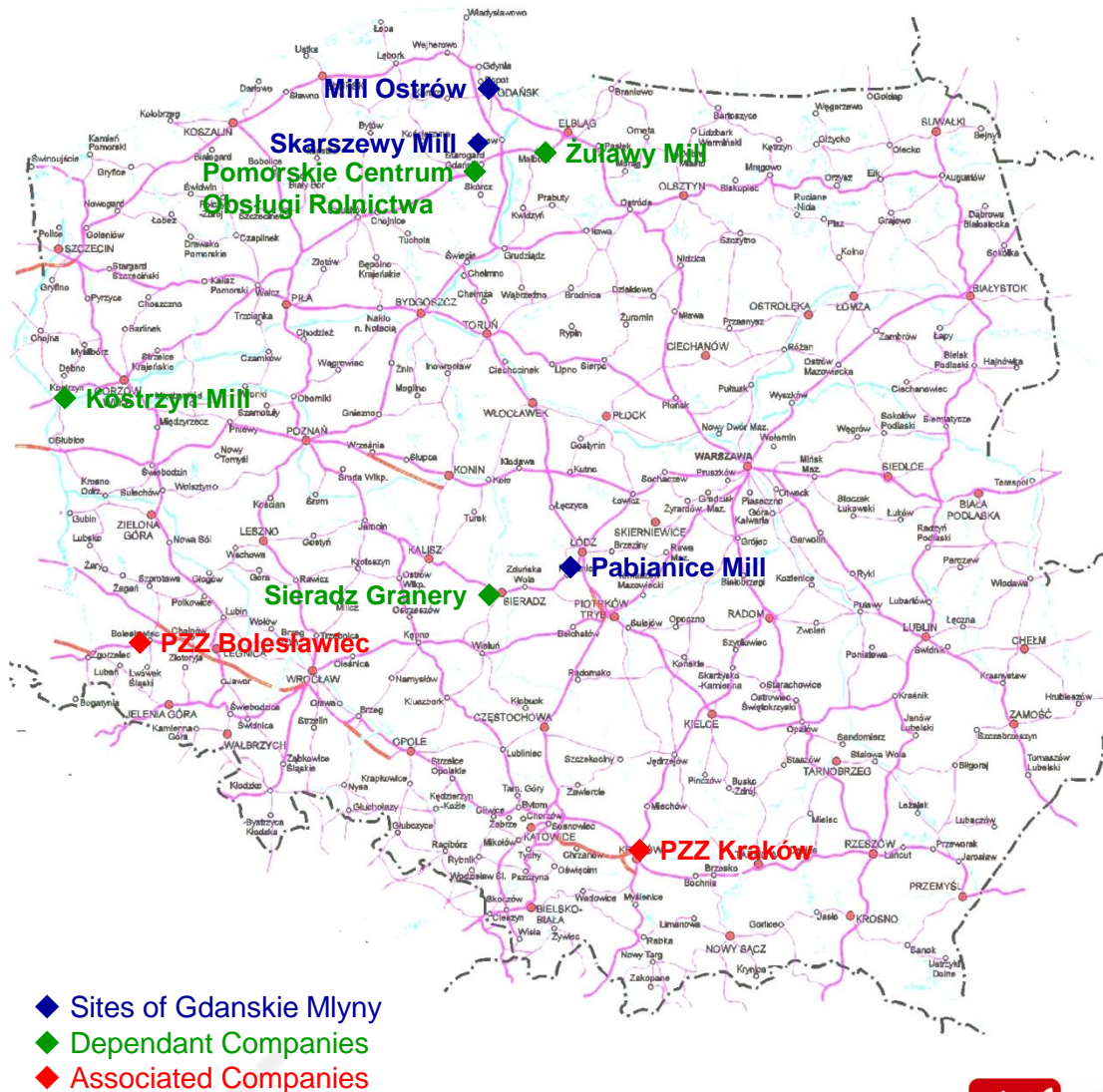
# History of the company

- ❑ In 2000-2003 we have focused on developing our market position and securing **higher quality standards of our products.**
  - ◆ Integrated System of Quality Assurance was implemented
  - ◆ Laboratory-bakery was set up
- ❑ In 2003, in response to market demand, the company made a decision about increasing the milling capacity in Ostrów up to 850 tones per day.
- ❑ In 2004 the Pabianice Mill was bought from the Treasury.





# Direction of growth



**Gdańskie Młyny**



# Our strengths



## Experience

- ◆ Over 55-years in the milling branch
- ◆ Skilled staff



## Modern technology



## Quality




- ◆ Quality Management System
- ◆ Own lab and laboratory-bakery
- ◆ All staff, involved in actions intending at quality improvement, repeatability and safety of the manufactured products



# Technology – new mill

The wheat mill with capacity of 850 tones per day is the largest object of its kind in Central Europe.

The latest technology was implemented in the mill.






-  Full automation of production processes
-  New generation of roller mills
-  Flour collection and transport by air (unique in Poland)



**Gdańskie Młyny**

# The production process

The production process stages:

-  Cleaning and segregation of grain
-  Proper milling
-  Seasoning of milling products
-  Preparation of ready products
-  Expedition

# The production process

## *cleaning and segregation of the grain*

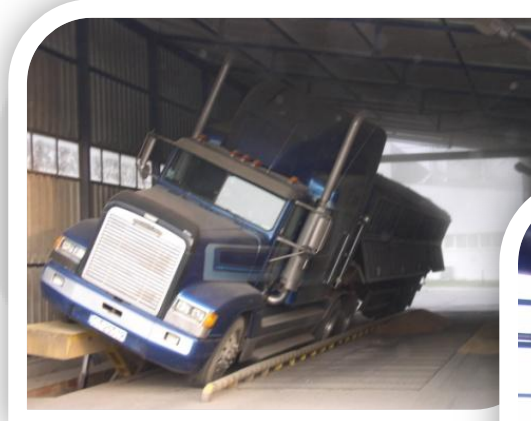
### Acceptance of grain

Each batch of the raw material is tested prior to acceptance. The raw material with specific parameters and purpose is stored in separate bunkers.

### The grain cleaning devices set

Thorough cleaning of the grain surface lets to increase significantly microbiological cleanness of the flour.

### The foreign grains separation device





# The production process

*proper milling*



## Rollers

2 independent production lines ensure continuous deliveries.



## Sifters

5 high efficient sifters provide ideal purity of the produced products .



## Gravitational and pneumatic flour transport

No devices with blind zones are used to transport of flour - higher health safety .  
Pneumatic transport increases flour maturing speed .



**Gdańskie Młyny**

# The production process

*seasoning of the milling products and preparation of ready products*

## The flour storage silos

40 dedicated silos – allow to assign specific product/flour

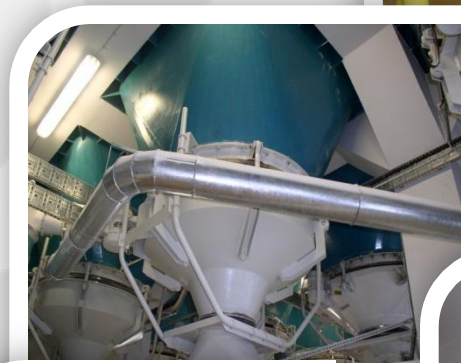
## Flour drawing system

## Dosage-mixing unit

Allows to use various additives including also vitamins premix





## Magnet

Another check directly before expedition



**Gdańskie Młyny**







# Expedition

-  Bulk expedition
-  Packing machine
-  Pressure welding tunnel
-  The ready products store



# Quality

## Integrated Quality Management System based on PN-EN ISO 9001:2009 and PN-EN ISO 22000:2006 standards

-  Suppliers selection and verifications system
-  Quality check and segregation of accepted raw materials segregation
-  Check of storage conditions check of raw materials, semi-finished products, finished products, accepted additives and packages
-  At each stage of the production process quality check of semi-finished products
-  Analysis of the quality of baking parameters of the finished products
-  The hygiene rules following check in the production plant. The assessment of sanitary, technical condition, order in the production plant and its neighbourhood, state of the production equipment and state of the food transport vehicles.



# Quality standards

## PN-EN ISO 9001:2009 PN-EN ISO 22000:2006

Certificates No. JH – 51/4/2010  
Issued by: Polish Centre for Research and  
Certification PLC

POLSKIE CENTRUM BADAŃ I CERTYFIKACJI S.A.  
02-699 Warszawa, ul. Kłobucka 23A



### CERTYFIKAT ZINTEGROWANEGO SYSTEMU ZARZĄDZANIA JAKOŚĆ • BEZPIECZEŃSTWO ŻYWNOŚCI

Nr JH - 51/4/2010

Potwierdza się, że:

**Gdańskie Młyny - sp. z o.o.**  
ul. Na Ostrowiu 1, 80-873 GDAŃSK

w następującym zakresie:

skup, magazynowanie i przeladunek zbóż oraz produkcja  
i sprzedaż mieszanek piekarniczych, mąk pszennych  
i żytnich, kasz, otrąb, zarodków pszennych  
oraz produktów pochodnych z ziarna pszenicy i żyta

spełniają wymagania norm

PN-EN ISO 9001:2009 i PN-EN ISO 22000:2006  
na co dowodzi dostarczony audit przeprowadzony przez Polskie Centrum Badań i Certyfikacji S.A.

Certyfikat pozostaje w mocy pod warunkiem przestrzegania przez dostawcę  
wymagań powyższych norm oraz określonych w Umowie nr 1344/IZ/2/2010.

Okres ważności certyfikatu:  
od 2010-04-29 do 2013-04-19  
Data pierwszej certyfikacji: 2003-07-03



AC 015  
GM: FSM



Warszawa, 2010-04-20

DYREKTOR  
ds. Badań i Certyfikacji  
  
TADEUSZ GLAZER

## International Food Standard Ver. 5

Certificates No. 81574-2010-AIFS-POL-SINCERT  
Issued by: Det Norske Veritas



DET NORSKE VERITAS



### IFS CERTIFICATE

Certificate No. 81574-2010-AIFS-POL-SINCERT

DNV confirms, as certification body accredited on EN 45011 for the certification against IFS and that have signed a contract with the IFS owners, that

*Produkcja mieszanek piekarniczych, mąk pszennych i kaszy mannej*  
Production of baking mixes, wheat flour and semolina

Product Category: 13

Produced by

**Gdańskie Młyny - Sp. z o.o.**

Na Ostrowiu 1 - 80-873 Gdańsk - Poland

Complies with the applicable requirements of

IFS - International Food Standard, Vers. 5 August 2007  
Standard for Auditing Retailer (and Wholesaler) Branded Food Products  
HIGHER LEVEL

Limitations:

Any changes in the product shall immediately be reported to Det Norske Veritas Italia Srl in order to verify whether this Certificate remains valid.

Evaluation Date

2010-06-25

Place and date

Agrate Brianza, (MI) 2010-07-28

Reevaluation due date:

2011-06-24

Certificate expiry

2011-07-27

Dominik Lisiewski  
Lead Auditor



ISO Registration No. 1000  
DNV Registration No. 1000  
IFS Registration No. 1000

Member and Audited of the International Food Standard (IFS) System  
Signatory of the IFS of the International Food Standard (IFS) System

for the Accredited Unit

DET NORSKE VERITAS ITALIA S.R.L.

Vittore Marangon  
Management Representative

ALL THE COMPANIES WITH A VALID CERTIFICATE ARE LISTED AT THE FOLLOWING ADDRESS: [www.ifs-ifs.com](http://www.ifs-ifs.com)



# Gdańskie Młyny

# Food Quality Leader

- On September 22th, during 2004 Polagra Fair a conference “Food safety in integrated Europe” was held. On that conference a Food Quality Leader statuettes were handed in. The programm’s core value is to promote the highest food safety standards and high quality products in food processing market.
- This prestigious prize is being awarded by independent group of specialists involved in supervising and promoting food products as well as the editor of “Food Safety and Hygiene”.
- In 2004 the first edition prize went to AGRICO S.A., HORTEX HOLDING S.A., SOKOŁÓW S.A., MK CAFÉ&TEA S.A., GDAŃSKIE MŁYNY I SPICHLERZE DR CORDESMEYER SP. Z O.O.
- **Winning this contest proves that our company meets the highest quality standards and obligates us to keep on working on improving our products and services.**



**Gdańskie Młyny**

# Our products

🌾 Wide range of wheat and rye flours for bakeries

- ❖ paper bags a'50 kg, a'25kg
- ❖ bulk

🌾 Special fours prepared according to the client specifications

🌾 Flours enriched with group of B vitamins

🌾 Wheat home-baking flours

🌾 Rye home-baking flours

🌾 Baking mixes

🌾 Bran





# Export directions







# *Gdańskie Młyny*

*Zapraszamy do współpracy.*

**Gdańskie Młyny – Sp. z o.o.**

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