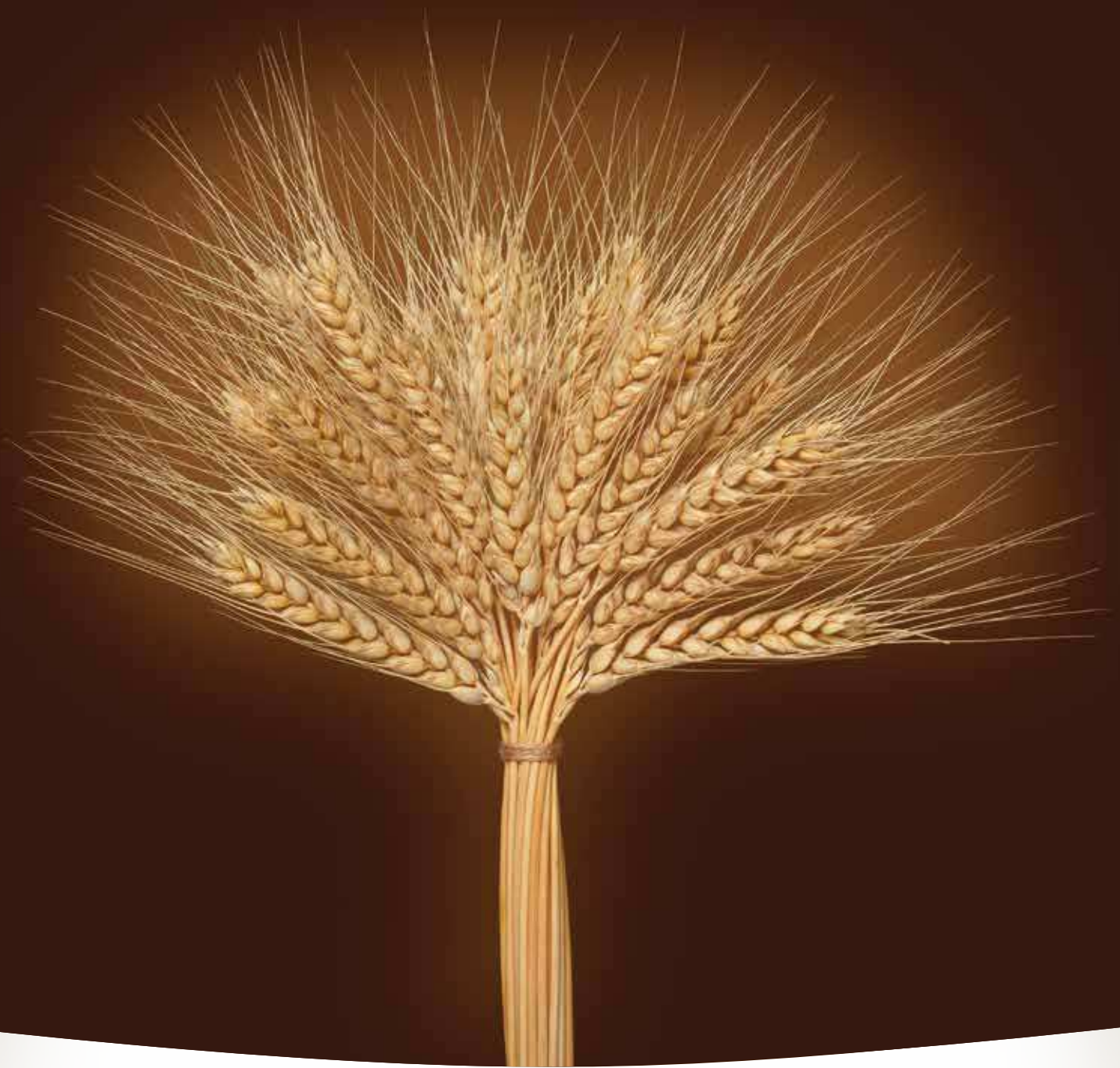


GRAIN IS OUR LOVE

FLOUR IS OUR MISSION





We mill
100
tones
of wheat
daily.

THE KATIĆ MILL HAS:

5200^t
wheat silos

300^t
flour silos

700^{m²}
finished goods
warehouse

100^{m²}
packaging
warehouse

INTRODUCTION

The Katić Mill Company has been milling grain since 1990. We are best known for various types of wheat flour, fodder meal and bran, while also producing flour from numerous other types of grain. Our contemporary cylinder mill enables us to mill as much as 100 tons of wheat daily, while we mill other types of grain on millstones.

We carefully monitor the quality from the purchase of the grain to the finished goods, which makes us a favourite with all those who appreciate high-quality flour: bakeries, stores and housewives. A modern laboratory, silos and warehouses, certificates of quality obtained and careful preparation of flour for transport are our recipe for the satisfaction of our clients from near and far.

Zvonko Katić

Đurđa Katić

Marko Katić, direktor





MISSION

We seek to offer high-quality and affordable products to people who appreciate good flour.



VISION

We will develop new products and conquer new domestic and international markets with our offer.



VALUES

We are an ethical company that builds long-term relationships with its partners and employees and strives for mutual satisfaction. The excellence of our products is ensured by selecting first-rate raw materials and using modern technology to monitor quality.



Mill Katić is a comprehensive

manufacturing and technological resource to help customers build their business.

COMPETITIVE ADVANTAGES

- A broad offer of milled flour
- Highly professional in the technological and organisational fields
- Co-operation with providers of top-quality and well-established technologies
- Satisfied customers, who are leaders in their sector
- Constant development and expanding our offer to new markets

In the era of HACCP and ISO accreditation

and quality control we recognise the importance of adhering to stringent product quality and safety standards

Mill Katić products

are carefully formulated to strict specifications so our customers can rely on the same quality, safety and consistency with every order.

MILESTONES

CONSTRUCTION

Zvonko Katić leaves his long-term employment and decides to build a smaller farmers' mill near Krško.



1988

1990

NEW MILL

Due to increased demand, the mill is fully modernised with new Italian-made equipment for the preparation and milling of wheat. The new equipment enables a fourfold increase in production capacity. We can mill as much as 100 tons of wheat daily. The work is computer process controlled and managed, and the packaging is now done mechanically.



1997

2005



2008



OPENING

The opening of the Katić Mill and a small store, where locals can purchase various flour types and blends. The mill can grind up to 25 tons of wheat daily. The packaging of all flour is done by hand.



NEW SILOS

The set-up of new, modern wheat silos with a capacity of 4000 tons. All equipment is computer-controlled, the whole system is computer-protected: the probes for monitoring the amount of wheat and measuring temperature.



NEW MARKETS

The Far East appreciates high-quality flour and the Katić Mill's contemporary production line, which can compete with the best in the world. Co-operation with Thai partners starts, who are convinced by the quality of our products, our client support and the reliability of our deliveries.



NEW PACKAGING LINE

We have introduced a new high-performance packaging line for the packaging of 25-kg bags with a capacity of 15 t/h.



2010

2013

2014

2015



PALETAZING SISTEM

Lates modern technology with high capacity out put.

NEW LABORATORY

We construct a new lab with the most contemporary equipment which enables total control of the raw materials and finished products.

NEW HUSK LINE

With new husk line we can husk different grains.



You reap
what you
sow.



QUALITY CONTROL

We care for quality from start to finish. Well-established quality control methods are used in our contemporarily equipped laboratory. The monitoring is done for all types of grain, as each load is tested separately. We also thoroughly examine the quality of the milled flour.

RAW MATERIALS

In order to obtain a truly representative sample of wheat from each truck, a certain amount of wheat is taken by a probe which penetrates deep into the load. The following types of controls are carried out on the sample:

- Presence of harmful insects
- Pfeuffer – Granomat (presence of moisture and bulk density determination – a maximum of 14% moisture is acceptable)
- Percon – Inframatic 8100 (protein determination in line with the Kjeldahl method n*5,7)
- Perten – Falling Number 1800 (falling number determination)
- Broken kernels and foreign material

If the wheat meets the quality criteria, it is weighed and stored in silos.

PRODUCTS

We also carefully monitor the quality of our products. The analyses are standard and even more demanding:

- Bona (laboratory mill) Perten (laboratory mill 3100)
- Brabender – Farinograph (properties and managing mixing test)
- Chopin – Alveograph Percon – Inframatic
- Gluten quality (high-quality flour contains over 27%)
- Chopin – Infraneo





CYLINDER MILL
for the grinding of
wheat. Up to 100
tons daily.

CYLINDER MILL

The main part of the Katić Mill is a cylinder mill with silos for the storage of flour. The facility encompasses various wheat-grinding machines and a control room from where the miller manages the mill. The grinding of wheat is carried out in line with standard technological procedures.

We take care of the purity of the basic raw material before storing the wheat in the silo, as it is cleansed of all larger extraneous bodies such as soil, stones, straw and dust that the combine harvests together with the wheat.

Prior to each grinding the wheat is cleansed of all extraneous material, surface treated and conditioned. The surface treatment removes impurities from the surface of the kernel, and part of the bran is also removed from the wheat kernel. The conditioning improves the kernel structure for easier milling.

By milling wheat in the cylinder mill, various types of flour for innumerable delicacies are obtained, as well as fodder meal and bran.



STONEMILL for the milling of other types of grain: buckwheat, maize, rye, barley, oats, rice, soya etc. Up to 200 kg/h.

STONEMILL

The stonemill is intended for the milling of various types of grain. It enables us to offer our clients numerous other products in addition to wheat products: various types of flour, bread mixes and Milan polenta.



Care and
precision at
every step.



WORK PROCESS



Taking a sample



Sample quality
control in the
laboratory



Storage
in a silo



Cleansing
of extraneous
material
(together
with the wheat,
the combine also
harvests soil, stones,
straw and dust)



Milling (various
types of flour,
fodder meal and
bran are obtained)



Packaging
(1kg, 5kg,
10kg, 25kg,
bulk)



Storage



Sales (a flour analysis sheet
with basic parameters
for baking are enclosed
with each order)



A SIMPLIFIED FLOUR MILL DIAGRAM



It all starts with ...

Wheat receiving



Mill



Quality control



Dumpening the wheat



Black cleaning

Metal presence



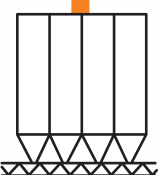
Separation



Aspirator



Grain silo



White cleaning

Separation



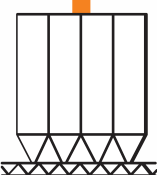
Aspirator



Metal presence

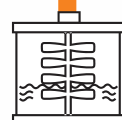


Grain silo

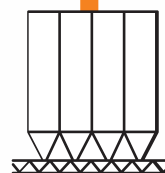


Tempering

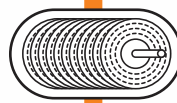
Tempering



Condition silo



Mixing the wheat



Grinding bin



Metal presence



Milling

1st brake



Sifter



Purifier



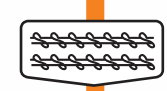
Reducing rolls



Sifter



Flour silo



Bran



Shorts

and it ends with
a happy and satisfied
customers ...

Transport



Packing



Excellence is
a continuous
process.



OUR PRODUCTS

your success



From high-quality grain, we mill various types of flour, fodder meal and bran, from which bakers and housewives create the most varied delicacies: bread, croissants, cakes, ciabattas and much more ...

We also make four mixes for easy baking of bread: Rye Mix, Prlekija Mix, Valvasor Mix and Sun Mix. In addition to diverse types of flour, the mixes also include various seeds, salt and yeast. They do not contain any emulsifiers or any other substances for processing flour, prolonging its shelf life or regulating acidity or other additives.

The user simply adds water and the mix is ready to be baked. Our offer of blends also includes Milan polenta, which contains buckwheat and maize grits.

We also prepare mixes in line with the instructions of bakeries. Bakers are guaranteed excellent quality of the flour by strict controls over the raw materials and finished products. A flour analysis sheet with basic parameters for baking is enclosed with each order.

WHEAT FLOURS

Grits
Coarse grinded flour T-400
All-purpose white flour T-400
White flour T-500
Semi-dark flour T-850
Dark flour T-1100
Black flour T-1600
Whole wheat flour
Lifestock feed flour
Wheat bran

OTHER TYPES OF FLOURS

Barley flour
Buckwheat flour
Corn flour
Corn grits
Kamut flour
Meslin flour
Millet flour
Oat meal
Rice flour
Rye flour T-1250
Soya flour
Spelt flour
Spelt grits
Spelt whole flour
Hemp flour

PREPARED BREAD MIXTURES

Mixed rye bread
Prlekija bread
Valvasor bread
Sunshine bread

READY TO USE FLOURS

Cake flour
Flour for cookies
Flour for wafer
Flour for crescent
Flour for biscuit
Flour for cracker
Flour for toast
Flour for Ciabatta
Flour for dark loaf
Flour for Sponga cake
Flour for Steam Buns
Flour for Butter cake
Flour for Spring roll
Flour for Thai Noodle
Flour for Chines noodle
Instant corn flour – MASA Harina
ATTA flour – Arabian style bread

FLAKES

Oat flake
Spelt flake
Ry flakes
Barlye flakes
Mixture of flakes

POLENTA – PORRIDGE

Milan polenta
White polenta

GROATS

Barley groats
Millet groats
Buckwheat groats
Spelt groats

AQUACULTURE

Gluten flour – Shrimp feed

READY TO USE MIXTURE

Buckwheat flour mix
Corn flour mix
Doughnut mix
Dark bread (with seeds) mix
Dark bread (without seeds) mix
Holiday cakes
Butter biscuits
Wholesome bread with seeds
Diet bread

FLOUR WEIGHING SCALES AND TYPES OF PACKAGING

FLOUR WEIGHING SCALE FOR 1KG PACKAGES

This is a weighing scale designed according to the latest world standards in the area of packaging. In addition to high performance in packaging, we have many other options. One of them is checking the weight of the packing (if a bag is not filled enough, the machine automatically eliminates the unsuitable product). There is also a magnet in the line for detecting the presence of metal particles (in this case the machine automatically eliminates the unsuitable product). At the end of the packing line, there is a tunnel for packing the products in units, where we have the option of setting the unit randomly (2, 4, 6, 8 or 10kg in a package).

FLOUR WEIGHING SCALE FOR 5KG AND 10KG PACKAGES

The flour weighing scale for packing in 5kg and 10kg packages is also an important segment in our working process. The advantage of this weighing scale is that it allows us to pack two different package sizes in one place.

25KG FLOUR WEIGHING SCALE

The flour weighing scale for 25kg bags is entirely automated. This means that an operator has to put the empty bags in position, and the weighing scale performs the rest in its working process. The operator puts an empty bag on the scale, then the scale fills the bag up and drops it on the conveyor belt and the bag is already on its way to palletizing. Again, control sifting and detection of metal parts with magnets are carried out prior to packing with this machine. This is a high-performance scale with the capability of filling up to 15 tonnes in one hour.



OUR PACKAGING

All our products are carefully packed in various packaging – paper bags. The main line of work of the company is grinding of wheat into different types of flour. It is the wide offer and the quality of different types of flours that enable a variety to housewives and professionals. For customers who do not buy large quantities we prepared packing of 1, 5 and 10 kg and for those who need larger quantities we always have a packaging of 25 kg in stock. The most demanding can order flour also in bulk.

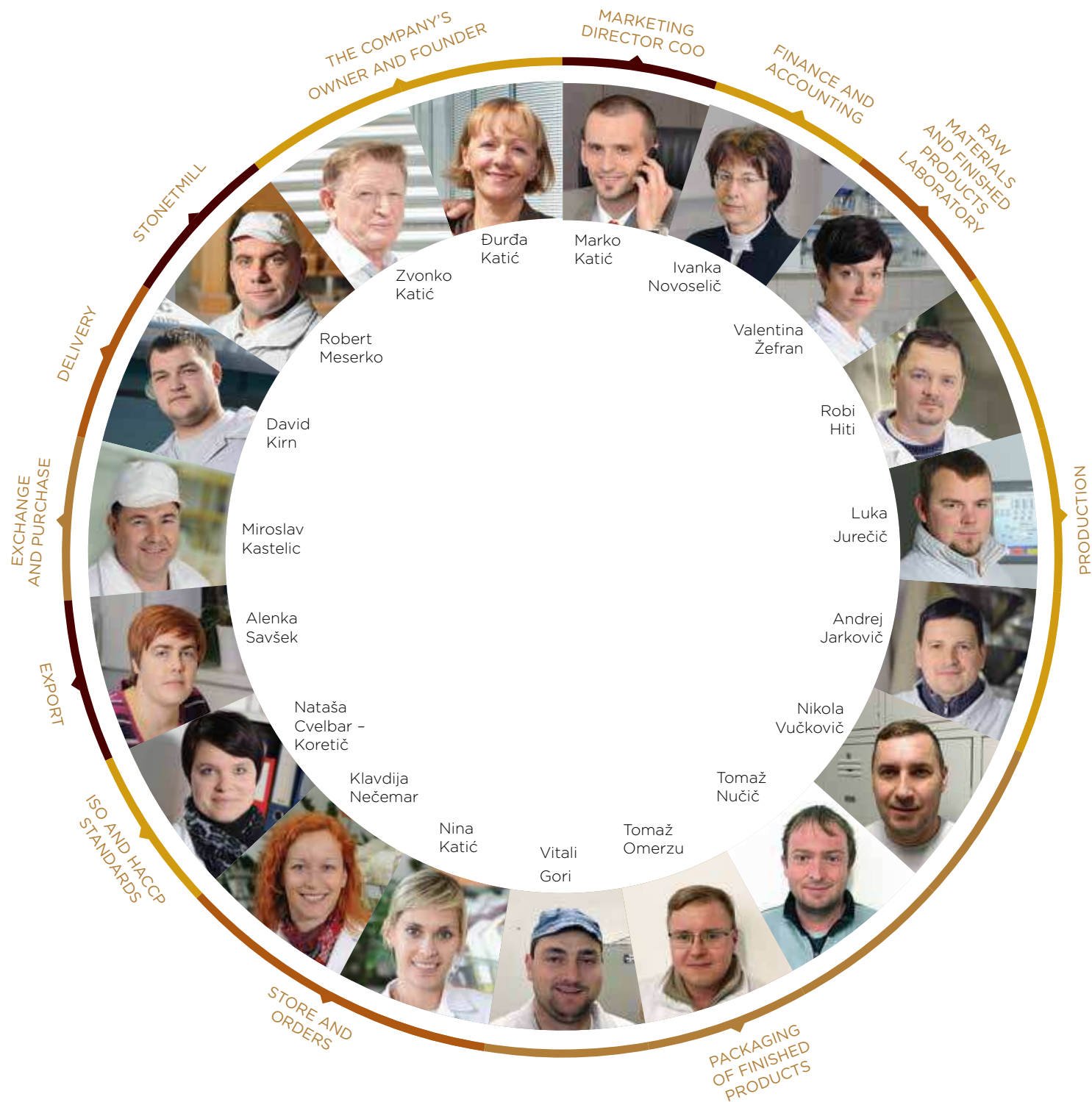




Every grain
contains
hidden
treasure.



STRIVING FOR YOU





Tested and
proven
quality.



QUALITY AWARDS



HACCP Certificate

We guarantee our customers various types of top-quality flour. We watch over the quality of the raw materials and production throughout all phases of the process and carry out hazard analysis and monitoring of critical control points (HACCP). In this way, we prevent the survival and growth of harmful and pathogenic microorganisms and their recontamination.

THE ADVANTAGES OF THE HACCP CONTROL:

- Increased quality and microbiological integrity of products due to the monitoring of the entire process
- Quicker discovery and elimination of defects
- Lower production costs
- Greater efficiency of raw materials, processes and work capacities
- Motivation of employee awareness and responsibility
- Greater trust in the safety of the products and thus successful entry into international trading



ISO 9001 Standard

We are successful at home, while also having a competitive presence on international markets. The ISO 9001 standard proves that the business operations of the company are positive and contemporary, that the products are of high quality and that the equipment is up-to-date.



QC 100 Quality Award

In Paris in 2006, we received an international award from Business Initiative Directions for quality, management commitment, technology and innovations. The award is proof that we carry out total quality management, meaning that we are a company focused on quality and customer satisfaction, which creates conditions for effective work, carries out technological upgrades and has a leading role in society.





Highest
quality in
one spot.





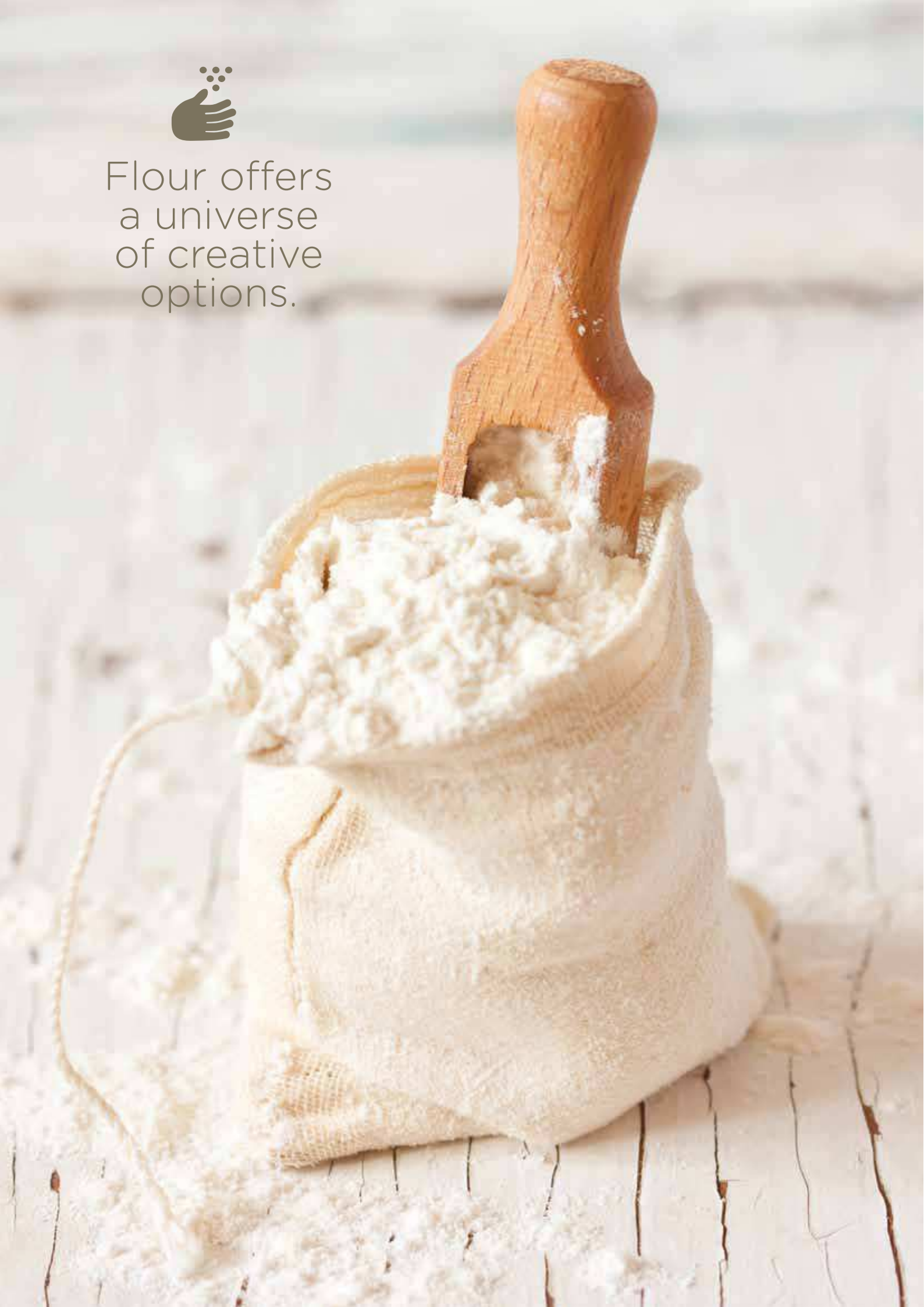
WAREHOUSE

The packed flour has to be stored in a warehouse. Our 700-sqm warehouse enables the storage of 1000 tons of flour, which is sorted according to its type and kind of packaging. In 2008, we constructed a warehouse with racks for the packaging and spare parts for the mill, which enables complete control of the packaging and orderliness in the area reserved for the spare parts.





Flour offers
a universe
of creative
options.





STORE

Next to our mill, there is also a small store with our products. Locals and visitors to Krško like to drop by as we are renowned for our high-quality products. They can select from among more than 25 types of flour and other grain products.

PURCHASE – EXCHANGE

In the purchase, we co-operate with local producers of wheat and other types of grain. Following a detailed analysis in our laboratory, the wheat which meets our strict conditions is taken in and stored in our silos, and the client receives a purchase certificate. The wheat supplier can opt to sell it or to exchange it for flour. In the case of sale, the wheat is charged in line with the payment terms of the current harvest, while in case of exchange the client can exchange the delivered grain for flour in the timeframe of his choice.





EXPORT

As we would like to share good things, we have decided to export our products to foreign markets. The quality of our products, the client support we offer and our reliability were reasons for which co-operation with far-away Thailand was started. We are watchful over every detail in the production process. During our longstanding co-operation with Thailand, we have perfected the whole system from the grain to the delivery of flour to a faraway land. This is why nowadays we can self-confidently trade with partners from around the globe.

1

MONITORING OF CONTAINERS:

- Control of exterior and interior
- Door control (closing mechanism, door seal, door screws)
- Control of air vents



2

CLEANING OF THE CONTAINER:

- Cleaning (sweeping and washing)
- Protection of the interior of the container (cardboard)



3

LOADING AND PROTECTION FROM MOISTURE



4

THOROUGH PROTECTION PRIOR TO DEPARTURE

(closing of the container)

Prior to the closing the doors, we also protect the last row of bags with cardboard, and then meticulously carry out the closing procedure.



5

JOURNEY TO THE CLIENT

(lorry, boat)





WHERE WE ARE?



CONTACT US

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