



Improve baking properties for premium production

Environmental conditions affect the growth conditions of grain and thereby its value. When used in food, having the right grain quality will be important for food security and food safety.

In parallel, the global trend of consumers demanding higher food standards continues while the premium food segment is growing. Consumers pay a premium for locally produced food.

TriQ - A fast way to improve baking properties

The BoMill solution enables both food security, food safety and premium food production by separating all individual kernels in a grain lot into three quality fractions:

1. Premium – kernels with highest protein and no vomitoxins for uniform premium food
2. Quality – kernels with high protein and low vomitoxin for uniform quality bread flour
3. Variable – kernels with lowest protein for cookie flour; or feed if too low quality

Separation of all individual kernels into three qualities enable food producers to take advantage of the natural variability in grain and get maximum value out of the locally grown crop.



Adds more value to your grain

The value for you to use BoMill TriQ in your food production operation can be estimated by sorting a sample of your grain using a lab sorter. Ask us or your local BoMill partner for a test.

