



Harvest report 2026

Information from the Application Technology Department

A Company of

Bindewald Gutting
MILLING GROUP

BAVARIA  MÜHLE
DORNER AKTENMÜHLE

 **BINDEWALD**
MÜHLEN

 **CERES**

 **CORNEOXO**

RETTEMEIER
MÜHLE

 **RHEINTAL MÜHLEN**

 **SAALEMÜHLE • DRESDENER MÜHLE**

biomill
by VogelsBäckerei

The harvest and the harvest conditions in 2026



The harvest started in our region unusually early this year. It began roughly two weeks earlier than the previous year with the first single deliveries at the beginning of July and it was nearly already accomplished by the end of the month.

After a mild winter with good precipitation as well as a rainy spring following, the stands proved to be excellent in the fields resulting in optimistic yield prognoses.

Nevertheless, extremely high temperatures of partly more than 40 °C at the end of June led to an early termination of the corn filling phase which was the reason for considerably lowering the yield prognoses. Therefore, our region has shown harvest yields below average.

To sum up, we can also report that all crops to be milled with us show a favorable range of qualities this year and therefore well-bakeable mixes are achieved

Referring to soft wheat, protein- and wet gluten values are good and slightly above average compared to last year. Falling numbers slightly exceed the values of the previous harvest as well. The doughs are still prone to reaction and favour aromatic baking goods with a voluminous oven spring.

The current lots of rye indicate a good quality with a tendency to lower enzyme activity with regard to 2025. Therefore, a general trend towards higher falling numbers with slightly increased amylogram values can be observed.

By or targeted choice of raw materials, the selective storage and optimized grain recipes – combined with our intense baking trials- we will set the wheat- and rye flours to a continuous, very well-bakeable optimum.

Grain market and price development

The current atmosphere at the grain market is characterized by remarkable tension, nervousness and significant economic risks. This is due to various reasons. In Western- and Southern Europe, but also in Germany, damage due to heat and drought can be stated. Geopolitical developments, especially in the region of the Black Sea are still complex and heavily influence world trade.

Volumes being harvested up to now meet a poorly supplied market and the situation regarding logistics within Europe as well as worldwide is tense due to various reasons.

Currently, a shift in market sentiment is not to be expected.

You as our client benefit from our milling products which are produced on the basis of determined quality parameters and which are regularly checked.

In case of any queries regarding processing or single flour qualities, please feel free to address our contact partners or our Application Technology.

Wheat flours

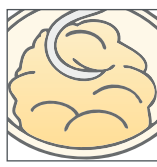
Comparison of the key figures
for wheat flour Type 550

Key figures	Harvest 2025	Harvest 2026
Falling nos. in secs	250 – 330	270 – 350
Protein in %	11,0 – 12,2	11,3 – 12,5
Wet gluten in %	24,5 – 28,0	25,0 – 28,5
Gluten characteristics	elastic – well stretchable	elastic – well stretchable

Scheme of production technology

Harvest 2026

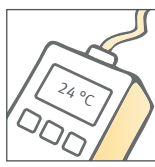
Kneading



60 % slowly 40 % fast

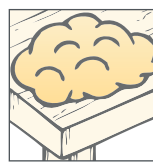
Overall kneading time should be maintained

Dough temperature



23 – 25 °C

Resting time of the dough



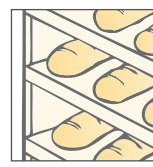
maintain

Mellowness



maintain

Baking



maintain

Dough outputs

Our wheat flours show comparable water absorption, good and dry dough properties.

Kneading

The previously set kneading times can be slightly increased. Our baking trials confirm the following kneading time distribution for perfect dough properties this year as well: 60 % mixing phase and 40 % kneading phase. For individually setting your perfect kneading time at your kneader, our technical expert will be glad to assist.

Dough temperatures

The most favorable temperatures of the dough should be set at 23 – 25 °C for the direct processes and at 22 – 24 °C for the rising control. The appropriately controlled dough temperature set influences the development of the dough to a high extent and is a decisive factor for the quality of the baked goods.

Dough resting times

The usual resting time of the doughs should be maintained. With rolls being directly processed produced dough resting times should be maintained. Regarding all kinds of long-time processing, we recommend a relaxation period of 5 – 8 minutes for the dough of the bread rolls.

Adding fat and pre-doughs

Fat and pre-doughs can still be used. We recommend adding 0.5 – 1.0 % (e.g. oil) since it promotes dough plasticity. The amount of flour for the pre-doughs can add up to 25 %. Acidified aromatic pre-stages are especially suitable producing highly aromatic wheat baking goods with an improved structure of the breadcrumbs.

Retarded proofing and refrigeration processes

Different technologies of retarded proofing - long-time dough processes enable the production of aromatic and up-market wheat baking products. As a rule, the parameters of these processes can be maintained.

Please use these technologies as well to offer unsurpassed baking goods to your customers.

Please feel free to contact us, our entire team will be gladly available for you.

This year's wheat flours are characterized by:

- comparable water absorption in relation to the previous year
- stable dough characteristics
- an attractive volume of the goods baked
- good dough formation

Rye flours

Comparison of the key figures for rye flour

Key figures	Harvest 2025	Harvest 2026
Falling numbers in secs.	150 – 230	170 – 250
Amylogram units in AE	450 – 850	500 – 900
Gelatinisation temperatures °C	66 – 70	67 – 71

Production of sour dough

Outputs of sour dough and temperatures

For producing sour doughs, the starting temperature as well as starter quantity can be maintained. Using rye flours Type 1150 or Type 1370 are favorable to the process.

We recommend carrying out regular ph-value and acidification tests.

For bruised grain doughs we recommend using a coarser granulation.

Dough production

Dough output

The outputs of the doughs, mainly produced from rye flour can be slightly increased compared to the previous year.

Kneading

The usual kneading times set last year should be maintained. Sufficient kneading of rye doughs on a slow level promotes maximum volume formation.

Dough temperatures and resting times

The most favorable dough temperature of rye mix bread doughs is at 25 – 27 °C. A sufficient yet not too extended resting time promotes the swelling of the flour and prevents wet surfaces on the dough.

Acidification

The proportion of the flour quantity to be acidified does not have to be adjusted.

Fresh keeping

The exactly defined usage of residual bread can be of advantage. This contributes to an even flavor and a better fresh keeping yet influences fermentation stability and volume output in higher dosages.

Swelling flours can be used without hesitation to optimize fresh keeping. Nevertheless, quantities used should be reviewed thoroughly to prevent breadcrumbs being difficult to cut.

Baking

As a rule, baking temperatures can be maintained.

This year's rye flours are characterized by:

- a comparably good acidification of the sour doughs
- a strong formation of crusts and browning
- a good, appealing baking volume
- good fresh keeping
- aromatic baking goods

Spelt flours

Comparison of the key figures for spelt flour

Key figures	Harvest 2025	Harvest 2026
Falling no. in secs.	250 – 340	270 – 360
Protein in %	14,0 – 17,0	14,0 – 17,0
Wet gluten in %	33,0 – 37,0	34,5 – 38,0
Gluten characteristics	elastic / very well-stretchable	elastic / very well-stretchable



Our spelt originates from monitored grain cultivation in Central Germany. The targeted selection of varieties in combination with our precise process control guarantees consistent product quality. In case you may require support with creating recipes or optimizing existing products, please feel free to contact our team.

Maintaining dough outputs

Our spelt flours show a comparable water absorption. Regarding baking quality, the added water volumes should be maintained yet used to the fullest to avoid dry crumbs.

Kneading intensity

Spelt flour doughs should be kneaded longer, if possible and less intensively than usual wheat doughs. Please mind setting the time distribution for kneading on approx. 80/20.

Kneading long and less intensively promotes the gluten integration without stressing it too much as well as binding the added water perfectly.

Temperatures of the dough

The ideal temperatures for directly processing the dough should be set at 24 – 26 °C and for controlling the fermentation time at 23 – 25°C.

The controlled setting of the dough temperature influences its development positively and is therefore a decisive factor regarding the quality of the goods baked.

Resting time of the dough

The resting time set for spelt doughs should be 50 % higher than for classic wheat doughs. This results in an ideal dough ripening despite lower enzyme activities and good swelling of the flour components.

Durum/Hard wheat

Comparison of the key figures

Key figures	Harvest 2025	Harvest 2026
Vitreousness in %	> 90 %	> 90 %
Yellowness value	23,0	21,0
Protein in %	14,0 – 17,0	13,5 – 17,0
Falling no. in secs	260 – 340	350 – 450

Quality properties of our regionally generated durum from Central Germany can be described as very good regarding vitreousness (> 90%) and color values. Furthermore, the low enzyme activity is of advantage for producing fresh dough products.

Fusarium infections nearly did not occur, the proof of vomitoxin (DON) in sporadic batches was significantly below the statutory limits.

Functional leguminous crops Ingredients

Functional protein flours and texturates from peas, field beans and soy. From the field to the shelf- creating added values regionally with industrial power of performance.



BiGuPro GmbH
Kristal Golan
Donauwörther Straße 29
D-86551 Aichach
+49 825189330
k.golan@bigupro.de
www.bigupro.de

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