



S.A. MOULINS DE STATTE

Bruxelles Environnement

Good Food B2B_Filière Pain

Tour & Taxis

30/05/2022

History

Family owned mill since 1857



1857 : construction 1st mill

1907 : creation company Moulins de Statte

1954 : family owned by FRANCOIS (millers)

2015 : taken over by Guy DE MOL (Bio engineer)

Numbers



- Workers : 18
- Milling capacity : 250Tons/day

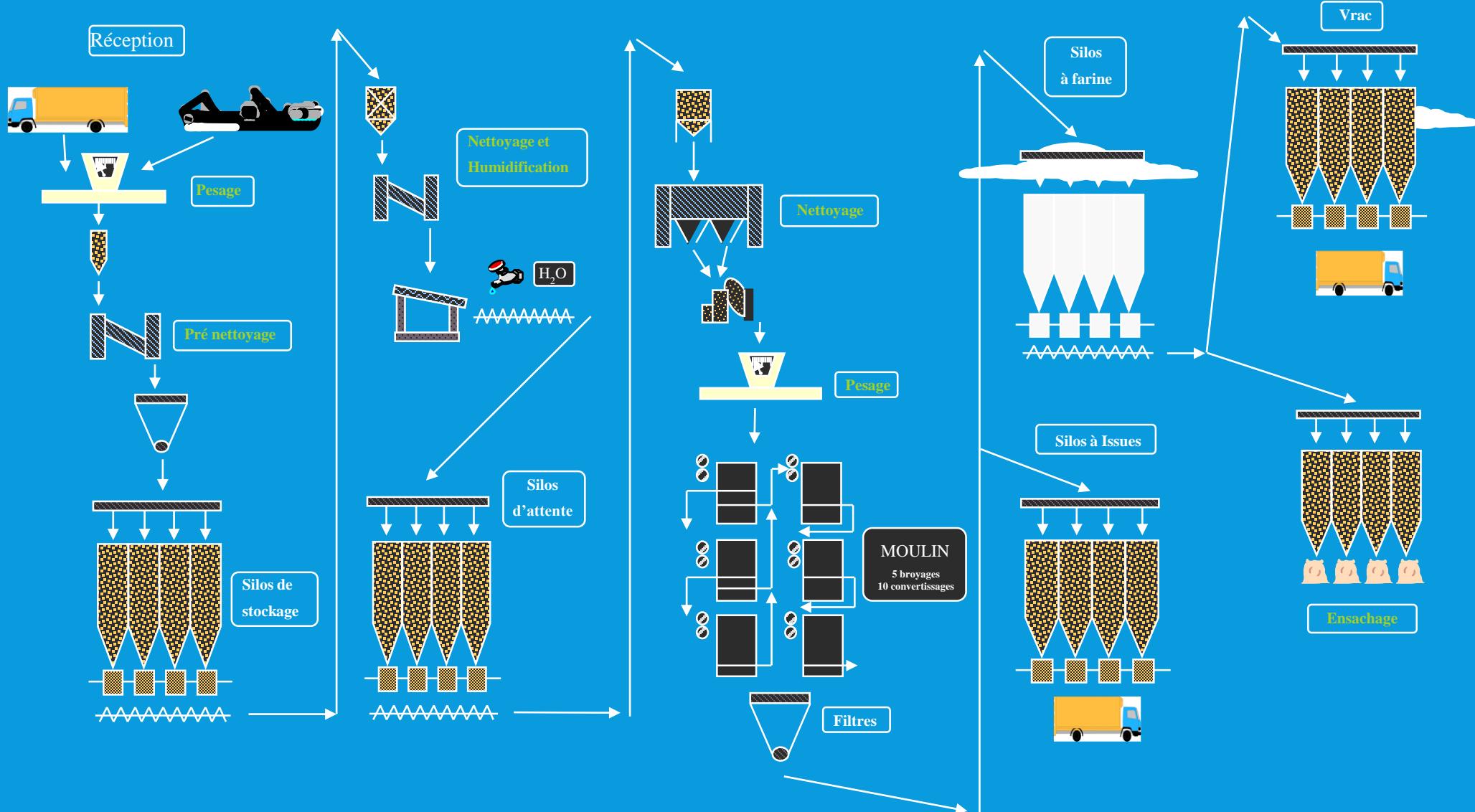
Products



Food flours for artisan bakkers & industry

- 70 different flours
- Classic & Organic
- Bulk & Pakked (25-10-5-2-1Kg)

Diagram (long -15 cylinders)



Quality

Own lab
Proof bakery
Certifications :

IFS Global Market
G-o2o & GMP



THE MILL BULHER PROCESS



Milling



Two
planschters



Dedicated grey flours
fabrication unit (2000)

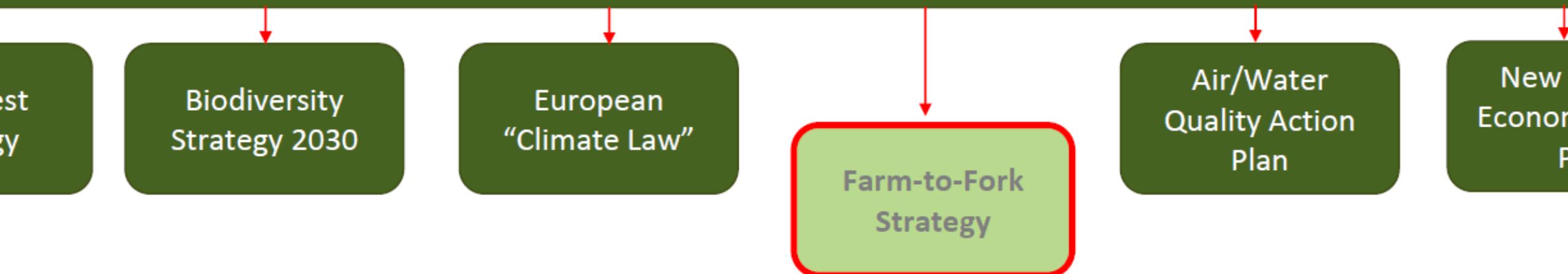
BUSINESS MODEL

- Niche markets :
 - 1/ Filière Culture Raisonnée :
 - Clean label (less/no additives – no insecticides)
 - Sustainable grain production -> farmers contracts
 - Fair Trade
 - « Bayard » label Bread (recognised by Regional Authorities – Moniteur Belge 18 july 2020)
 - 2/ Filière Organic (100% local filière BE)
 - 3/ Filière Spelt
 - Development program subsidized by Walloon Région/UE
 - 2018-2022

FILIÈRE CULTURE RAISONNÉE

- Regional production wheat / spelt grains under terms of references
(cahier de charges established by Moulins de Statte)
 - Grown in Hesbaye (Most important grain zone in BE)
 - Choose of varieties (partnership with academic regional research centers –test parcels)
 - Reduction of usage of pesticides (no cycocel –straw height regulator)
 - Controle Nitrogen fertilisation
 - Restriction on parcel localization to avoid source pollution emission
 - Biodiversity programs with natural stakeholders (bees, water,wild dears,...)
- Objective : promote a local & sustainable bread « *from farm to fork* »
 - ->officially recognised by the Regional Authorities & Certified (independant body)
- First Belgian Mill labelled « Qualité Différenciée » for its flour « Bayard »
 - -> Régional Law published on the Belgische Raad (18/07/2020)

« Green Deal » Communication unveiled on 11 Dec 2019



« **Farm-to-Fork Strategy for a fair, healthy & environmental-friendly food system** »

A working programme for the coming 3-4 years

SUSTAINABLE GUIDE ABSTRACT 1/9

Promoter of the Sustainable Guide : Moulins de Statte

Name of the Product: *Flour « Bayard » - Sustainable Agriculture*

The summary hereafter describes the main drivers of the Guide

-> following the same chapter numbers as in the original document in french

SUSTAINABLE GUIDE ABSTRACT 2/9

- 3.1. Grain Production
 - Art 5 : Farms located 150Km Max around the Mill
 - Art 6: Farmer certified by Standard VegaPlan & Guide G-040 (Primary sector)
 - Art 7 : Familial type of farm
 - Art 8 : Types of grain agreed by the Guide :Wheat (*Triticum aestivum*) & Spelt (*Triticum spelta*)
 - Art 9 : Non GMO Seeds R1 or R2 –varieties chosen by the Moulins de Statte in collaboration with research agronomical centers (Agro Bio Tech & C.R.A. Gembloux)
 - Art 10 : fields far from min 5km from Seveso plants or incinerators – min 500m from motorways
 - Art 11 : To avoir fusarium & cecidomyia, n-1 & n-2 crop can't be Wheat or Maïze
 - Art 12 : No sewage sludge sprayed on the parcel, from at least the last 10 years
 - Art 13 : Heavy metals soil analysis (1x) & Classic soil analysis on each parcel (every 3 years)
 - Art 14 : Superficy of Min 5Ha /parcel

SUSTAINABLE GUIDE ABSTRACT 3/9

- Art 15 : Late autumn sowing
- Art 16 : Fertilization advice based on soil analysis, or water analysis in order to minimize lixiviation of nutriments and eutrophisation of water
- Art 17 : N fertilization is fractionned (sprayed with GPS digitalisation system on tractor board)
- Art 18 : Organic fertilizer from the farm
- Art 19 : Professional information network to produce grains in a sustainable way (Livre Blanc Céréales-ASBL Protect EAU)
- Art 20 : Phyto pesticides allowed only from the official belgian website Phytoweb
- Art 21 : No autorisation for plant grow regulator from type Chlormequat (Cycocel)
- Art 22 : No insecticides allowed directly sprayed on the field , to preserve wild dear life and increase biodiversity
- Art 23 : Max 4 different active molecule tolerate during the grain cultivation period
- Art 24 : Fungicides - No strobilurine applied alone- Last application max 45days befor harvest with Metconazole

SUSTAINABLE GUIDE ABSTRACT 4/9

- Art 25 : Obligation to choose 2 measures in favor of biodiversity, ecological structures (cfr Annex 14.1)
- Art 26 : All the treatments and agricultural works are monitored on a « technical sheet » per parcel of each farm -> traceability/history of the parcel
- Art 27-28 : Pre-harvest analysis on fields to measure Mycotoxin risk, ...
- Art 29-32 : Hagberg Index measured at the beginning of the harvest –Cleaning of the combine machine – Humidity of the grains is monitored
- Art 33-36 : Technical specificities of the grain
 - -> Deoxynivalénol: max 750ppb

SUSTAINABLE GUIDE ABSTRACT 5/9

- 3.2 Grain transport & storage
- Art 37 : storage at the farm or at the cooperative (2 main companies in BE + small independant handlers) in a distance from max 150Km from Moulins de statte
- Art 38 : Handler certified by Guide G-038 (sectorial agreement) and FCA (Feed Chain Alliance)
- Art 39 : No insecticide directly on the grains (storage or transport)
- Art 40-46 : T°/H° monitoring during storage – Full traceability

SUSTAINABLE GUIDE ABSTRACT 6/9

- 3.3 Sustainable Flour production
- Art47 : Transformation of the grain into flour by a mill certified IFS Global Market
- Art 48 : Mill only involved in human consumption (no feed mill) –min capacity of 5MT/Hour
- Art 49 : Mill situated in the center of the cereal wheat production region in BE
- Art 50 : Mill gets his own lab on-site in order to analyse all the physical & chemical parameters
- Art 51 -54 : regular ring test for DON - dedicated storage –Flour Bayar exclusively from sustainable grain labelled production
- Art 55 : No additives in the flour – excepted Ac ascorbic
- Art 56-58 : T65 or entire grain (Integral) flour

SUSTAINABLE GUIDE ABSTRACT 7/9

3.4 Distribution & commercialisation

- Art 59 : contracts for 3 years min between farmer- storage company - Moulins de Statte – annual meeting with all the stakeholders in June
- Art 60 : Fair Trade contract -> premium allowed to the farmer
-> regional label « Prix Juste producteur » received in 2019

SUSTAINABLE GUIDE ABSTRACT 8/9

- 4. Traceability
- Art 64 : the promotor Moulins de Statte assumes the full traceability from the field to the mill
- Art 65 : parcel identification by satellite (photo-plan U.E.) + parcel document (list of each work)
- Art 66 : Storage company –traceability system as per Guide G-038
- Art 67 : Mill –traceability as per Guide 020 & IFS Global Market

SUSTAINABLE GUIDE ABSTRACT 9/9

- 5. Control Procedure
 - Art 68 : by an Independent body agreed by the Regional Ministry
 - Control at
 - Each farm
 - Each storage building
 - The Mill
- > Control Planning see Annex 7.5

(End of the abstract of the Sustainable Guide)

MARKETING

- Stickers for artisanal bakeries



FAIR TRADE

- Label received by the Walloon Authorities (2019)
- -> aim : to pay our farmers at a fair price for their grains
- & sustain local, familial farming, with respect for the environment



FILIERE BAYARD



- Le Bayard = Flour created 20 years ago
- Threeway contracts between Farmers/Moulins de STATTE/ Grain storage companies
- Traditional & healthy bread
 - Quality wheat (strict terms of reference for the grains)
 - Quality Flour- no additives
- Quality Chart signed with the Bakkeries signed by 125 artisan bakers

FILIERE BAYARD





Filière Organic

- Wheat Flour : 100% BE sourcing exclusively
- Spelt Flour : 100% sourcing grains contracts from « Ardenne » Belgium country

Retail



Display 1-2-5 Kg

