



10 years with Gullimunn

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Gullimunn AS – an introduction

Gullimunn develops
and processes grain
from old varieties
grown in Trøndela and
sells flour and grain
products to interested
customers –mainly in
Trøndelag.



Gullimunn AS

- The owners are 5 farms that grow their own grain or mill.
- We have an active board
- 2 employees (ca. 100% stilling)
- ... and a large network of allies and partners
- 4 farms have delivered grain to Gullimunn in 2024





**Cecilie Røli og Inge Nilsen i
Rølia, Henning**



**Egil og Anna på
Fuldseth, Hægra**



**Petter Strugstad, bonde og Johan Einar og
Torunn på Bjerkem, Henning**



**Jakob og Marit Støre-Valen på
Ner-Salberg, Røra**



**Produksjon og drift Jenny Pauline Slåttøy
Aasheim og Tove Lyngås Berg**



**Frode Neergård på
Grandan Midtre, Røra**

2025

Photos: Gullimunn

Main activities

- Production of flour and cereal products
- Sale of flour and cereal products
- Production of competence products
- Teaching assignments
- Consulting assignments



Research and development

- Gullimunn aims to be a spearhead in the development of sustainable food specialties using local grains
- Ensure access to necessary seeds through own seed production
- Expand the product range through research-based selection
- Develop sustainable food systems without waste –where no food goes to waste



- 2023 Grain cleaning –Training measures, Agrologica. (financed trough the project Developement of Trøndelag foodspecialties - Bærekraftsfondet, Gjensidige og Norges Bondelag
- 2021-2022, Research-based selection of seed for the developement of sustainable food specialties in trøndelag, Distriktsforsk
- 2021-2022 Developement of organic food grain varieties adapted to Trøndersk soil and climate (SMN/Norges Vel)
- 2019 Study trip to Sigdal in collaboration with Økologisk spesialkorn, NIBIO, NLR, Kimen såvarelaboratorium (Fylkesmannen i Trøndelag utrednings- og tilretteleggingsmidler
- 2016-2019 «Quality grain» in collaboration with Norsøk, NIBIO, Graminor og NLR (L.dir., FMLA NT, FMLA Oppland)
- 2016 – 2022 1-3 field days and professional days per year, Network for local flour and ancient grain varieties





Photos: Gullimunn

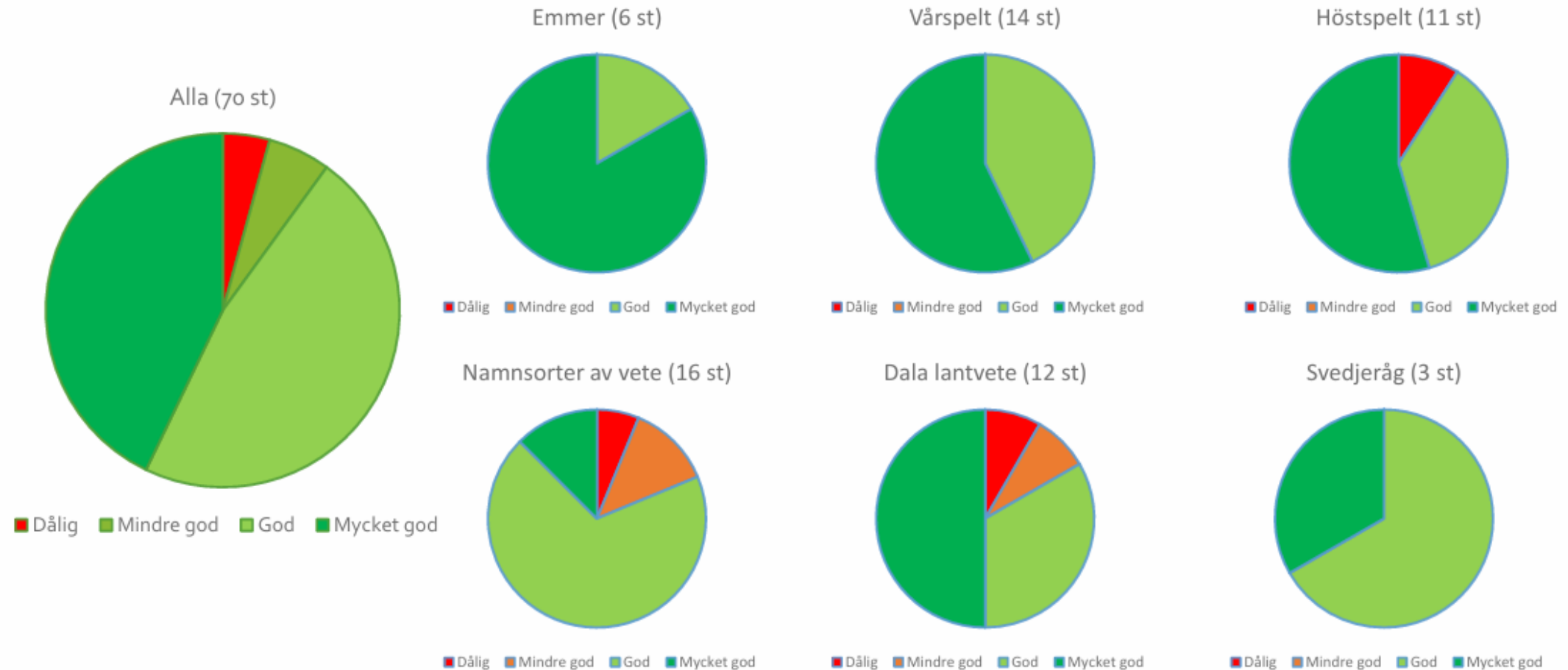


Test baking

- Standardized as much as possible
- “snapshot”
- No ranking of who is the “best” flour
- Describes the character
- Then adjust for optimization

10 years of testbaking

Bakningsegenskaper - sammenstilling





Waffleflour

- Some harvests challenge us so much that it will be difficult to bake bread and other pastries from them
- Short growing season and a high risk of rain-soaked harvests
- The waffleflour was born!
- Natural sweetness, naturally good flavour, easily digestible
- One of our most popular products
- 2018 – The best ecological product in Trøndersk matfestival in Trondheim.



Product development

- 2023 «Trøndersk pasta in Italian style», Study trip (Norges Vel)
- 2023 – 2024 Insect-based diets improve the egg quality by altering gut health and metabolism in layers, i samarbeid med Nord Universitet (TFK reg. komp.)
- 2020-2022 From by-products to novel protein: Bio-resource recycling using insect larvae (Tenebrio molitor); i samarbeid med Nord Universitet (Forsk.)
- 2020 – 2021 Gingerbread dough and coffee biscuits in dough rollers
- 2020 Preliminary project competence product: Gullimunn goes digital in collaboration with Camerat og Datapower Learning (BIO)
- 2017 – 2020 Cripsbread, crunchy bread in collaboration with Melhus Bakeri, Elin Aasland (IN/NAV)

Photos: Gullimunn



2023

Trøndersk pasta In Italian style

studytrip

(support from Norges Vel)

RESULT

- Emmer og spelt – delicious taste and nice colour
- Wholemeal emmer – slightly coarser and more chewy
- Waffleflour – okay – the flour must be freshly milled and not older than 3 weeks

Photos: Gullimunn





Photos: Gullimunn



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Z
URKORN