

Grain mill producers and producers of other accessories for home and small scale whole grain bakers and pasta-makers

When choosing accessories for 100% whole grain sourdough baking, look for compatible materials that will be in contact with the dough. Stainless steel, wood, food grade plastic, unglazed ceramics and porcelain are compatible with the acidity in sourdough.

<i>Enterprise name</i>	<i>State in USA or Country</i>	<i>Website or contact information</i>	<i>Millstone type</i>	<i>Other mill type</i>	<i>Baking Accessories</i>
Wolfgang Mock, Inc	Delaware	www.wolfgangmock.com	Corundum / ceramic stone		
Jansen Grist Mills	California	www.jansengristmills.weebly.com	Granite stone		
Tufty Ceramics, Inc	New York	www.tuftyceramics.com			Ceramic bakeware
Tom's Pots	Alaska	www.tomspots.com			Pizza stones Cloches Baking tiles
Lodge Cast Iron	Tennessee	www.lodgemfg.com			Cast iron bakeware
Meadows Mills	North Carolina	www.meadowsmills.com	Granite stone		
Osttiroler Getreidemuehlen	East Tyrol, Austria	www.getreidemuehlen.com	Synthetic stone		
Brød & Taylor	Massachusetts	www.brodandtaylor.com			Dough proofer box
KoMo Mills	Germany	Distributed by: www.pleasanthillgrain.com	Corundum / ceramic stone		
Nesco	Wisconsin	www.nesco.com			Food dehydrators
Nutrimill	Utah	www.nutrimill.com		Pin mill impact micronizer	
Blendtec	Utah	www.blendtec.com		Pin mill impact micronizer	
Partisani	Italy	www.partisani.it	Synthetic stone		
New American Stone Mills	North Carolina Vermont	www.newamericanstonemills.com	Granite stone		

Engsko Mills	Denmark	www.unitedmillingsystems.com	Artificial Stone composite (can be dressed like natural stone)		
Grain Maker	Montana	www.grainmaker.com	Steel burrs	De-huller (kit) Flaking mills Sorghum press	