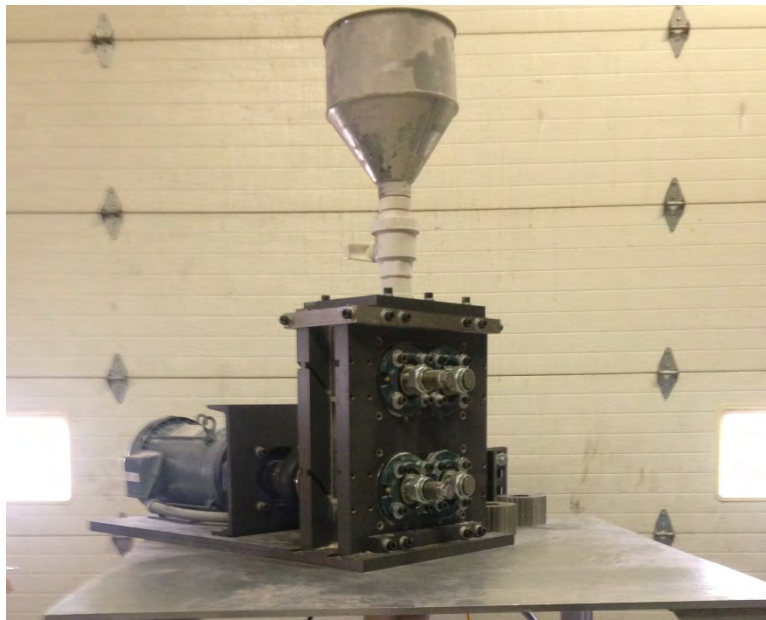


THE BIHN CRUSHER[®]

The BIHN CRUSHER is an incremental grain crushing machine with revolutionary technology that uses two rolls with special formed intermeshing teeth providing a uniform clearance creating a gap that controls micron size.

That consistent micron size enables the consumer to digest 100% of grain fed in its most natural form.

The design of the BIHN CRUSHER can be custom built to fit individual needs ranging from the kitchen counter, grocery store, average farm to large scale production.



WHO NEEDS OUR PRODUCT:

Livestock producers, Grain processors (farmers, millers, organic processors, home use), those susceptible to food allergens or digestive issues, everyone!

ADVANTAGES OF THE BIHN CRUSHER VS. CUTTING MILL PROCESSING:

30% of wheat processed by modern cutting mills is removed from the flour due to the milling process and fed back to livestock in the form of wheat midds etc.

Modern day cutting mill processing requires baking at heat temperatures that kill 100% of the viable nutrients causing the remaining 70% to be nutritionally void.

The crushing process (BIHN CRUSHER) eliminates the need to separate or add nutrients natural to the product and protects nutrient value of all forms of grain whether it is wheat, corn, rice, rye, or popcorn etc.

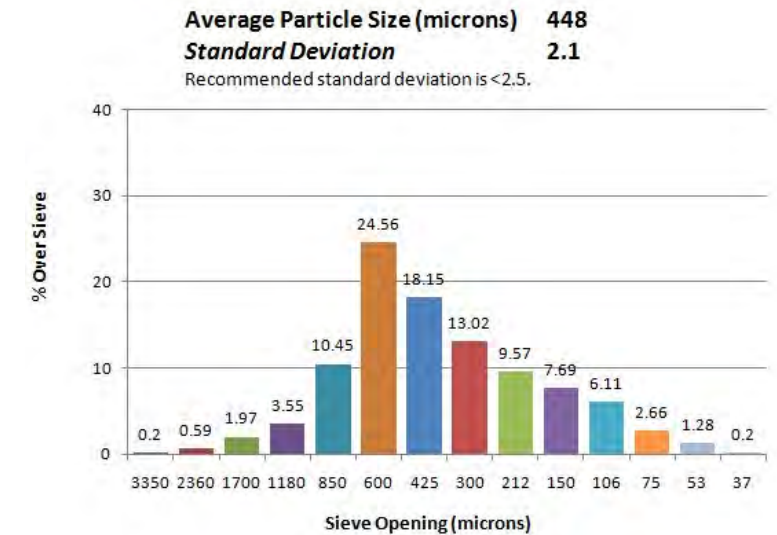
With the BIHN CRUSHER you're back to the basics of life eliminating the need for use of artificial fillers, preservatives, or other foreign nutrients while increasing the amount of usable grain.

By eliminating those needs and simultaneously increasing the amount of usable grain the average grain processor benefits dramatically on several levels:

- ✓ Eliminates grain waste
- ✓ Reduces energy cost
- ✓ Reduces production cost
- ✓ Eliminates natural nutrient loss
- ✓ Maintains natural nutritional value
- ✓ Greater particle size uniformity
- ✓ Reduction of fines or dust
- ✓ Process a wider variety of grains with the use of one machine
- ✓ Reduces manure toxins
- ✓ Reduces time from birth to market
- ✓ Eliminates metal dust
- ✓ Eliminates equipment damage

PARTICAL SIZE VS. OPERATIONG COSTS:

BIHN CRUSHER PARTICAL SIZE ANAYLSYS (6/15/2011)



Source: North American Nutrition

Crushing corn with the BIHN CRUSHER to a 400-450 micron size will:

1. Decrease the amount of corn needed to put swine on the market.
2. Will have swine at market weight in a shorter period of time.
3. The amount of manure produced during the life cycle will be less.
4. The amount of toxins produced by the manure will be less.

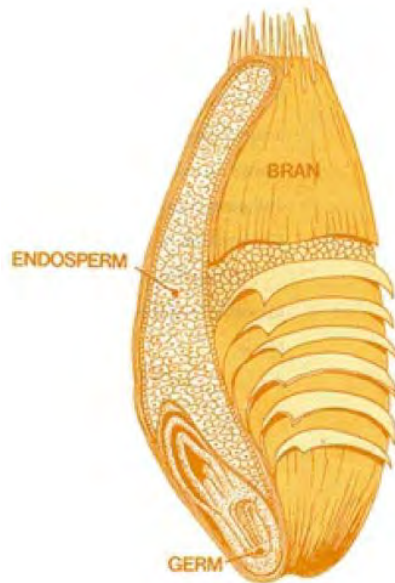
These points will be accomplished because the smaller particle size enables the digestion system to more completely digest the grain before it is ejected as manure.

BACK TO THE BASICS OF LIFE:

Bran: The multi-layered outer skin of the kernel that helps to protect the other two parts of the kernel from sunlight, pests, water, and disease. It contains important antioxidants, iron, zinc, copper, magnesium, B vitamins, fiber, and phytonutrients.

Germ: The embryo, which, if fertilized by pollen, will sprout into a new plant. It contains B vitamins, vitamin E, antioxidants, phytonutrients, and unsaturated fats.

Endosperm: The germ's food supply, which, if the grain were allowed to grow would provide essential energy to the young plant. As the largest portion of the kernel, the endosperm contains starchy carbohydrates, proteins,



and small amounts of vitamins and minerals.

Source for kernel diagram:

http://wbc.agr.mt.gov/Consumers/diagram_kernel.html

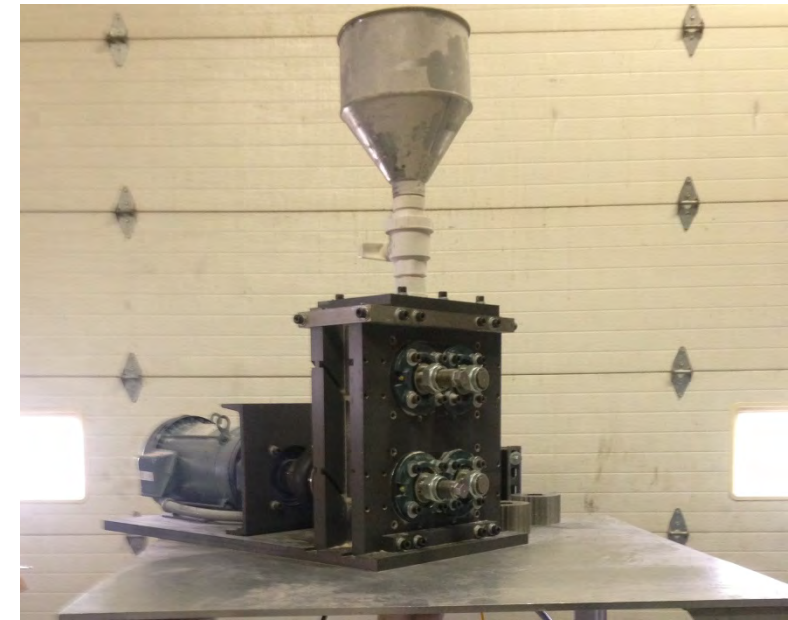
FOOD FOR THOUGHT:

When a grain is refined, most of the bran and some of the germ is removed, resulting in losses of fiber, B vitamins, vitamin E, trace minerals, unsaturated fat, and about 75 percent of the phytochemicals. Compared to refined grains, most whole grains provide more protein, fiber and other traditional nutrients, including calcium, magnesium, and potassium, in addition to many phytochemicals.

Today, foods made with whole grains are recognized as important sources of nutrients including fiber, trace minerals, and certain vitamins. Additional health-promoting components and phytochemicals found in whole grains are not restored through traditional grain enrichment and fortification practices and are believed to play a key role in reducing risk of disease. Research shows that healthful diets rich in whole grain foods are helpful in reducing the risks of heart disease, certain types of cancer, and type II diabetes, and may also help in weight management. Food manufacturers are offering more options for consumers who want to increase their intake of whole grains. Recent consumer research conducted by the International Food Information Council Foundation shows that more than half of consumers (64%) are increasingly interested in consuming more whole grain foods. In response to the

increase in consumer demand, food manufacturers are creating new products and reformulating existing products to contain increased levels of whole grains.

BIHN®



CRUSHER

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