

Opening Hours:

Monday - Sunday and on holidays
from 10am to 6pm

Free Mustard-Tasting
& Sales

Daily guided tours at
11am / 2pm / 3pm / 4pm

Duration of tour: approx. 1/2 hour

Special tours for 18 or more people
10am / 12pm / 1pm
(by previous arrangement only)



**Cochemer
Senfmühle**

Historische Senfmühle
Dehren GmbH

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56812 Cochem

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info@senfmuehle.net

www.senfmuehle.net

Opening Hours:

Monday - Sunday and on holidays
from 10am to 6pm

Free Mustard-Tasting
& Sales

Daily guided tours at
12am / 2pm / 3pm / 4pm

Duration of tour: approx. 1/2 hour

Special tours!
By previous arrangement only



**Kölner
Senfmuseum**

Historische Senfmühle Dehren GmbH

Holzmarkt 79-83 · 50676 Köln

Tel. +49 (0) 2 21 - 20 53 23 40

Fax +49 (0) 2 21 - 20 53 23 43

info@senfmuehle-koeln.de

www.senfmuehle-koeln.de

In one of the oldest mustard mills dating back to 1810

...we manufacture excellent gourmet mustards according to select and historical recipes and techniques.

Look over the shoulders of our millers and experience first-hand how mustard is made in this historic mustard mill.

A visit
well worth your time!

Cold ground!

525 kg millstones rotate in the so-called cold grinding method. The valuable content of the entire mustard seed, including all its essential oils and the full value of its natural substances, is retained. The daily yield amounts to 180kg.

We exclusively use natural spices and no flavourings, dyes or flavour enhancers. In addition, our mustard is free from sulphur dioxide (E224).

Kept in our original salt-glazed ceramic crocks, our mustard has a shelf life of up to 2 years.

It does not require refrigeration - it is sufficient to store it in a kitchen cupboard.



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Our Mustards

Historischer Senf → the classic - an original recipe from 1820

Knobi-Senf → with garlic

Indisch-Curry-Senf → with curry

Waben-Senf → with honey

Bärlauch-Senf → with wild garlic

Riesling-Senf „Cochem“ → with white wine

Cayenne-Senf → with cayenne HOT

Kölner-Mostert → with beer

Mühlen-Senf → christmassy, with gingerbread spices - an original recipe from the 15th century

How to order our mustard:

ORDER-SERVICE

Historische Senfmühle Dehren GmbH

Raiffeisenstr. 10 · 54568 Gerolstein

Tel. +49 (0) 65 91 - 98 23 98

Fax +49 (0) 65 91 - 98 23 97

shop@senfmuehle.net

Our Shop on the Internet:

www.senfmuehle.net

DELIVERIES:

For deliveries over 30€, delivered to your doorstep within Germany. For EU member countries, COD only + foreign shipping & handling

Delivery in packs of 4, 6, 8, 12, 18 or 30

Combination of Mustards Your Choice!



The Mustard Miller's Recommendation:

Our original salt-glazed ceramic crocks can be refilled at reduced cost at the Historic Mustard Mill in Cochem or in The Mustard Mill in Cologne.



The History ...

The origins of the mustard mills date back to the 18th century. They are two of the oldest mustard mills in Europe. The original site of the mills is unknown.

In 1931, the mills were restored and reinstated in Belgium. Over time they were sold away to Holland, where they were decommissioned in 1993.

By chance we were able to obtain these technical monuments. They were in very bad condition. At great cost of time and energy, they were lovingly restored and technically refurbished.

On May 1, 2001, we opened our first manufacturing mustard museum in Cochem.

After very work-intensive restoration, a second historic mustard mill in Cologne from 1810 was commissioned in 2009, opposite the chocolate museum at the "Holzmarkt."

The mustard mills were now reinstated so that the whole range of production could be demonstrated.

Today these two old mills once again manufacture the finest of cold ground gourmet mustard. Two original recipes from the 15th century and 1820 serve as a basis for the mustards. A company secret. Our aim is to produce mustard that reflects the history of the mills it is manufactured in.

For our mustards' top quality we have been awarded 5 gold and one silver medal from the DLG as well as being inducted into the "International Convenience Top Ten Companies."

In June 2009 our Cayenne Mustard received a rating of "very good" from the agency "Öko-Test."

Quality, not Quanti

Your Mustard mills team

Unique in the Rhineland-Palatinate · Open year-round!