

backaldrin®



Product portfolio

International

Our products bring even more variety to your range

As different as people are, so too are their tastes. What we like and what we do not like is often already decided during childhood, a formative time for our sense of taste. Our origins and the places where we live have a major influence on our preferences. But our product portfolio has something for everyone.

Product development

Each of our products has a long history behind it. We start by developing and comparing different recipes. In dialogue with our customers, we vary classic recipes or embrace nutritional trends and develop new ideas. Only when we are completely satisfied with the results are new products added to our portfolio.

Product variety

The baker knows best what his customers want. A multitude of raw materials, sourdoughs, special pre-mixes for bread, rolls and pastries, as well as other fine baked goods, flavours, fillings and bread spices are available to choose from. These are produced with the greatest care, and many of them are also available in organic quality.





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Baking Improvers

BAKING IMPROVERS FOR DIRECT PROCESSING


EASY MALT

2766	<p>Baking improver for bread rolls with "summer protection factor" for quickly maturing doughs</p> <ul style="list-style-type: none"> With malt flour for aromatic taste and appealing golden colouring For machine-friendly, dry doughs with high water absorption Good dough and fermentation stability: appealing volume and even shape 	2 – 3 % on flour	Standard: 25 kg paper bag	
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IBM 1 % / K1

1146	<p>Baking improver for the production of wheat bread and bread rolls</p> <ul style="list-style-type: none"> For machine-friendly doughs High fermentation tolerance Perfect slicing stability of crumb 	0.5 – 1 % on flour	Standard: 30 kg paper bag Other: 10 kg paper bag	
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KAISERMASTER

1143	<p>Premium improver for the production of Kaiser and other bread rolls, suitable for all processing methods</p> <ul style="list-style-type: none"> High proportion of malt flour for an appealing colour, intense aromatic taste and golden crust For compact, elastic and dry doughs: excellent bloom, machine-friendly Good dough and fermentation stability: appealing volume and even shape 	2 – 3 % on flour	Standard: 30 kg paper bag	
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K-SOFT

2074	<p>Special improver for the convenient production of burger buns</p> <ul style="list-style-type: none"> Suitable for industrial production lines Dense crumb due to fine pore structure Long freshkeeping 	1 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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L-1

2136	<p>Liquid improver for the production of wheat bakery products</p> <ul style="list-style-type: none"> Stable emulsion Perfect fermentation stability Perfect oven spring for an appealing volume 	1 % on flour	Standard: 10 kg PE- canister Other: 750 kg container	
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SATURNUS

2423	<p>Improver for the production of wheat bread rolls</p> <ul style="list-style-type: none"> Compensates for fluctuations in flour quality Well suited for direct processing but also for use in cold dough and par-bake methods Excellent dough easing, even with stubborn, sticky flour 	0.3 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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SKYLINE

2528	<p>Improver for the production of wheat bread rolls</p> <ul style="list-style-type: none"> 👉 Suitable for industrial production lines 👉 Economical dosage 👉 Dry and easily processable doughs: perfect for machine production 	0.3 – 0.5 % on flour	Standard: 25 kg paper bag	
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XXL CC

4164	<p>Emulsifier-free improver for the production of wheat rolls</p> <ul style="list-style-type: none"> 👉 Universal improver 👉 Economical dosage 👉 Very dry and stable doughs with a large volume 	0.3 – 0.5 % on flour	Standard: 8 kg paper bag	
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XXL FRESH

2866	<p>Improver for the production of many kinds of baked goods where good freshkeeping and excellent volume are expected</p> <ul style="list-style-type: none"> 👉 Wide range of application: from wheat and mixed wheat breads to sweet yeast dough pastries 👉 Well suited to direct processing but also for use in cold dough and par-bake methods 👉 High tolerance and good oven spring 	0.5 – 1 % on flour	Standard: 25 kg paper bag	
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XXL POWER


1966	<p>Improver for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> 👉 For XXL volume 👉 Suitable for all processing methods 👉 Machine-friendly doughs 	0.5 % on flour for bread rolls; 0.2 - 0.4 % for wheat bread (depending on flour quality)	Standard: 25 kg paper bag Other: 8 kg paper bag	
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XXL SPECIAL


4128	<p>Emulsifier-free improver for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> 👉 Universal improver 👉 Economical dosage 👉 Machine-friendly doughs 	0.5 % on flour	Standard: 8 kg paper bag Other: 25 kg paper bag	
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BAKING IMPROVERS FOR RETARDED OR INTERRUPTED FERMENTATION AND FROZEN DOUGH PIECES


BM ICE

3084	<p>Improve for the production of wheat bread rolls, particularly cold processing</p> <ul style="list-style-type: none"> ✎ Excellent results with Slow Dough® method, retarded and interrupted fermentation processes ✎ Very good results even in direct processing ✎ Easily workable, dry, woolly doughs 	2 – 3 % on flour	Standard: 25 kg paper bag	
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FERMA GU

1122	<p>Emulsifier-free malt improver specially formulated for interrupted fermentation in the production of wheat bread rolls</p> <ul style="list-style-type: none"> ✎ For dry, woolly doughs ✎ Good fermentation stability and fermentation tolerance ✎ Improves volume 	1.5 % on flour	Standard: 20 kg paper bag	
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FRIGOMALT II

2088	<p>Improve for the production of wheat bread rolls in interrupted or delayed fermentation processes</p> <ul style="list-style-type: none"> ✎ Good processing features for bread rolls ✎ High fermentation stability ✎ Impressive volume 	2 % on flour	Standard: 30 kg paper bag Other: 10 kg and 25 kg paper bag	
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FROSTMAX

2731	<p>Special improver with maximum versatility - FrostMax is ideal for all cold methods but also for direct processing</p> <ul style="list-style-type: none"> ✎ Maximum machine-processability: suitable for all common bread roll systems ✎ Maximum fermentation stability and fermentation tolerance ✎ Maximum of volume 	3 % on flour	Standard: 25 kg paper bag	
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SHOPBAKE


2166	<p>Bread improver for interrupted fermentation and shop baking</p> <ul style="list-style-type: none"> ✎ Excellent results with delayed fermentation (Slow Dough®) as well as interrupted fermentation (proofed frozen, green frozen) ✎ Very good results also in direct baking processes ✎ Very high tolerance 	3 % on flour	Standard: 8 kg and 25 kg paper bag Other: 500 kg Big Bag	
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TOP4SHOP


3468	<p>The perfect improver for bakery chains</p> <ul style="list-style-type: none"> ✎ Very good results with in-store baking (fermented frozen dough from freezer to oven) ✎ Also suitable for interrupted fermentation and long-time processing methods ✎ Beautiful formation 	3 – 4 % on flour	<p>Standard: 25 kg paper bag</p> <p>Other: 500 kg Big Bag</p>	
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SPECIALISED IMPROVERS


BREZENGOLD

2066	<p>Improver in paste form for authentic Bavarian pretzels and other lye baked goods</p> <ul style="list-style-type: none"> ✎ Suitable for cold processing ✎ Pliable, malleable dough ✎ Short bite and delicate crust 	4 % on flour	<p>Standard: 9 kg cardboard box with PE-liner</p> <p>Other: 25 kg PP-bucket</p>	
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CIABATTA MIX 5 %

1980	<p>Improver for the production of Italian-style bread and rolls</p> <ul style="list-style-type: none"> ✎ Characteristic taste through wheat sourdough ✎ Ensures typically large pores ✎ Good freshkeeping 	5 % on wheat flour	<p>Standard: 20 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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CONCORD

1200	<p>Improver for the production of baguette and white bread and rolls</p> <ul style="list-style-type: none"> ✎ Universal improver for all kinds of white bread applications ✎ Ensures well-relaxed doughs ✎ Appealing volume 	1 % on flour	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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HALBBACK


1142	<p>Improver for the production of par-baked rolls</p> <ul style="list-style-type: none"> ✎ High water absorption ✎ Especially for long fermentation times ✎ Yields a high volume 	4 % on flour	<p>Standard: 25 kg paper bag</p>	
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SOSOFT


2636	<p>THE improver for soft buns</p> <ul style="list-style-type: none"> 👉 Trendy: for super soft rolls that are popular with the younger generation 👉 Fluffy crumb with fine, uniform pore structure 👉 For a short bite 	3 % on flour	<p>Standard: 25 kg paper bag with PE-liner</p> <p>Other: 8 kg paper bag with PE-liner</p>	
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CLEAN LABEL BAKING IMPROVERS


AROMAMALZ

1101	<p>Liquid enzyme-active malt extract for wheat bread, rolls and fine bakery products</p> <ul style="list-style-type: none"> 👉 Improved baking quality 👉 Fine crispness and appealing crumb colour 👉 More malty flavour 	0.5 – 2 % on flour	<p>Standard: 7 kg PE canister</p> <p>Other: 13 kg PE canister, 980 kg rental container</p>	
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ASTAMALT

1100	<p>Liquid enzyme-active malt extract for wheat bread, rolls and fine bakery products</p> <ul style="list-style-type: none"> 👉 Improved baking quality 👉 Fine crispness and appealing crumb colour 👉 More malty flavour 	0.5 – 2 % on flour	<p>Standard: 7 kg PE canister</p> <p>Other: 13 kg PE canister</p>	
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BACKFRESH

3981	<p>Emulsifier-free improver for the production of wheat bread, rolls and fine yeast doughs with an extra-long shelf life</p> <ul style="list-style-type: none"> 👉 Versatile use e.g. sliced bread, toast bread, packaged bakery, fine yeast dough etc. 👉 Can be used in combination with other improvers 👉 For a fine pore structure and very good slicing 	0.3 – 1 % on flour	<p>Standard: 8 kg paper bag</p>	
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BM EIS CL

4167	<p>Emulsifier-free improver for the production of wheat rolls in cold dough methods</p> <ul style="list-style-type: none"> 👉 Excellent results with Slow Dough®, delayed and interrupted fermentation methods 👉 Very good results also with direct processing 👉 Easily workable, dry, woolly doughs 	2 – 3 % on flour	<p>Standard: 25 kg paper bag</p>	
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EXTEND NATURAL

2835	<p>Improver without E numbers (additives) to improve the shelf life of baked goods</p> <ul style="list-style-type: none"> Naturally fermented wheat flour Versatile applications Neutral taste
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1 – 5 %
on flour

Standard:
20 kg paper
bag



FERMA CLEAN LABEL SPECIAL

2900	<p>Emulsifier-free improver for the production of wheat rolls with a distinctive bloom</p> <ul style="list-style-type: none"> Versatile applications: suitable for Slow Dough®, delayed and interrupted fermentation methods, as well as direct processing Machine-friendly doughs Good proofing stability and tolerance
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3 %
on flour

Standard:
25 kg paper bag

Other:
8 kg paper bag



NEPTUN CL

3111	<p>Emulsifier-free improver for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> Suitable for all processing methods Woolly doughs: easily workable by hand and machine Good proofing stability and oven spring
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0.3 – 0.5 %
on flour

Standard:
25 kg paper bag



PRAGER MALT

2702	<p>Enzyme-inactive barley malt flour to improve the taste of bread rolls</p> <ul style="list-style-type: none"> Improves the baking ability of flours For a malty-aromatic taste Appealing colour and crust
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0.5 – 2 %
on flour

Standard:
25 kg paper bag

Other:
10 kg paper bag



SOLEX

2430	<p>Liquid inactive malt extract for improved colour, flavour and freshkeeping</p> <ul style="list-style-type: none"> For dry and pliable doughs Gives a very dark crumb colour Promotes a softer, more tender crust
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0.5 – 5 %
on flour

Standard:
12,5 kg PE
canister



SPECIAL IMPROVER AC

2114	<p>Special improver without E numbers (additives) for the production of wheat rolls</p> <ul style="list-style-type: none"> For direct processing and all cold dough methods Improves machine-processing of doughs Good fermentation tolerance
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3 %
on flour

Standard:
25 kg paper bag





b




Bread Improvers


Pregelatinised Flours and Acidifiers

BREAD IMPROVERS


BF1

4027	<p>Emulsifier-free improver for improved freshkeeping of all mixed rye and wheat breads</p> <ul style="list-style-type: none"> For juicier and more elastic crumb Good dough handling properties For excellent freshkeeping 	0.5 – 1 % on flour	Standard: 25 kg paper bag	
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BREADMASTER

1261	<p>Acid-free universal improver for the firming of rye and wheat doughs and improved volume, pore structure, sliceability and freshkeeping of breads</p> <ul style="list-style-type: none"> Increases fermentation tolerance and stability Long-lasting oven spring for more volume Especially for flours with little elasticity: yields supple doughs also suitable for machine processing 	1 – 2 % on flour	Standard: 25 kg paper bag	
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BREADMASTER SOFT

4056	<p>Emulsifier-free improver for enhanced firmness and freshkeeping</p> <ul style="list-style-type: none"> Great versatility: suitable for all types of bread Extremely good fermentation stability and high tolerance Excellent oven spring for an attractive volume 	1 – 2 % on flour	Standard: 25 kg paper bag	
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FADONA

1510	Taste-neutral improver for the prevention of ropiness	1 - 2 g/ kg ground products for lightly soured bread, 2 - 3 g/ kg wheat flour for wheat bread	Standard: 25 kg paper bag with PE-liner Other: 8 kg paper bag with PE-liner	
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MY BREAD

2546	<p>Improver for enhanced firmness and freshkeeping in all types of rye bread</p> <ul style="list-style-type: none"> High flexibility and reliability in acidification Ensures succulent and soft crumb For optimal swelling of the ingredients 	10 % on flour	Standard: 25 kg paper bag	
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RYE PLUS

2223	<p>Improver for freshkeeping and stabilisation of rye and mixed rye breads made with enzyme-poor, dry-baking flours</p> <ul style="list-style-type: none"> ✎ Improves volume and crumb properties ✎ Guaranteed long freshkeeping ✎ Improves the swelling ability of the flour 	1 – 2 % on flour	Standard: 25 kg paper bag	
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STABACK CL


3140	<p>Emulsifier-free improver for the firming of bread, rolls and sweet yeast doughs</p> <ul style="list-style-type: none"> ✎ Extremely wide range of application ✎ Excellent fermentation stability and high tolerance ✎ Good oven spring for an appealing volume of baked goods 	0.5 - 2 % depending on desired properties of baked goods	Standard: 25 kg paper bag	
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VIENNA TOUCH SOFT


3964	<p>Improver in paste form for yeast dough applications, bread rolls and mixed rye and wheat breads</p> <ul style="list-style-type: none"> ✎ Good processing properties and machinability ✎ Delivers a well-rounded taste and fine aroma ✎ Versatile freshkeeper for improved shelf life 	0.5 – 3 % on flour	Standard: 10 kg PP-bucket	
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PREGELATINISED FLOURS


POTATO MIX

1205	<p>Pregelatinised potato flour without E numbers (additives) for the production of potato bread and rolls</p> <ul style="list-style-type: none"> ✎ Improves the freshkeeping of wheat, mixed wheat and mixed rye breads and sweet yeast doughs ✎ High water absorption ✎ Subtle taste 	10 % on flour	Standard: 30 kg paper bag Other: 8 kg and 10 kg paper bag	
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QUELLSTAR


1281	<p>Neutral pregelatinised flour without E numbers (additives)</p> <ul style="list-style-type: none"> ✎ High water absorption ✎ Improves workability of dough ✎ Long freshkeeping 	1 – 5 % on flour	Standard: 25 kg paper bag	
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ROGANA


1290	<p>Gently roasted pregelatinised rye flour from selected grains for the production of heavy breads and rolls with a rustic touch</p> <ul style="list-style-type: none"> ✎ Hearty roasted aroma ✎ Improves water absorption ✎ Long-lasting freshness 	1 – 4 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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ACIDIFIERS


ANIFARIN DARK

1240	<p>Strong swelling acidifier for all types of rye and mixed rye bread</p> <ul style="list-style-type: none"> 🍞 High dough yield 🍞 Strong bread flavour 🍞 Long-lasting freshness 	3 % on rye flour	Standard: 25 kg paper bag	
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ANIFARIN LIGHT

1245	<p>Strong swelling acidifier for all types of mixed rye and mixed wheat bread</p> <ul style="list-style-type: none"> 🍞 High dough yield 🍞 Strong bread flavour 🍞 Long-lasting freshness 	3 % on rye flour	Standard: 25 kg paper bag	
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BAS® DARK

1250	<p>Liquid multi-stage fermented sourdough-based special baking improver and acidifier with metabolic products and flavourings of the sourdough for the production of dark rye and mixed rye breads</p> <ul style="list-style-type: none"> 🍞 Stable bread quality 🍞 Aromatic, well-rounded taste 🍞 Easy application 	5 % on rye flour	<p>Standard: 12 kg PE canister</p> <p>Other: 340 kg and 700 kg rental container</p>	
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BAS® LIGHT

1251	<p>Liquid multi-stage fermented sourdough-based special baking improver and acidifier with metabolic products and flavourings of the sourdough for the production of light mixed wheat to dark rye bread</p> <ul style="list-style-type: none"> 🍞 Stable bread quality 🍞 Long freshkeeping 🍞 Easy application 	5 % on rye flour	<p>Standard: 12 kg PE canister</p> <p>Other: 5 kg PE canister, 340 kg, 700 kg and 1000 kg rental container</p>	
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BAS® SPECIAL

1249	<p>Liquid multi-stage fermented sourdough-based special baking improver and acidifier with metabolic products and flavourings of the sourdough for the production of all types of bread</p> <ul style="list-style-type: none"> 🍞 Stable bread quality 🍞 Ensures best possible freshkeeping and large volume 🍞 Best bread quality, even with enzyme-rich rye flours and cooler dough temperatures 	4 % on rye flour	<p>Standard: 12 kg PE canister</p> <p>Other: 340 kg and 700 kg rental container</p>	
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BAS[®] T

1253

Dehydrated sourdough for the production of rye and mixed rye breads in direct processing

- ✎ Ensures quality and saves time
- ✎ Guarantees the typical full-bodied flavour of rye bread
- ✎ Improves sliceability and crumb elasticity

5.5 %
on flour

Standard:
25 kg paper bag

BAS[®] TURBO 500

2582

Liquid multi-stage fermented sourdough-based special baking improver and acidifier with metabolic products and flavourings of the sourdough for the production of light breads

- ✎ Ensures quality and saves time
- ✎ Ensures best possible freshkeeping and large volume
- ✎ Typical sourdough bread flavour

2 % on
rye flour,
0.3 - 0.7 %
on wheat flour

Standard:
12 kg PE
canister

BAS[®] W

1254

Dried wheat sourdough for the production of tasty wheat and mixed wheat breads in direct processing

- ✎ Aromatic bread taste
- ✎ Improves workability of dough
- ✎ Improves the sliceability and crumb elasticity

1 – 4 %
on flour

Standard:
20 kg paper bag

Other:
8 kg paper bag





b



Bakery Mixes

for Bread and Rolls

BAKERY MIXES FOR BREAD AND ROLLS

8 TREASURE MIX

2431	<p>Mix for the production of rustic seed breads and rolls</p> <ul style="list-style-type: none"> With 8 selected ingredients: PurPur wheat flakes, sunflower seeds, maize, millet seeds, soya, linseeds, malted barley flour, sesame seeds Soft, elastic and succulent crumb Mildly tart, malty taste
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43 %
on flour

Standard:
25 kg paper bag



ACTIPANMIX

3300	<p>Emulsifier-free mix for the production of Actipan®, the wholegrain bread for active people</p> <ul style="list-style-type: none"> High content of fibre and protein and natural source of vitamins Contains high quality sprouts, wheat germ and amaranth Stable doughs: ideally suited for machine processing
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30 %
on flour

Standard:
25 kg paper bag

Other:
500 kg Big Bag



ACTIPAN PLUS

3322	<p>Emulsifier-free mix for the production of Actipan®, the wholegrain bread for active people</p> <ul style="list-style-type: none"> Wholemeal flour and rye sourdough already included Contains high quality sprouts, wheat germ and amaranth Stable doughs: ideally suited for machine processing
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100 %

Standard:
25 kg paper bag



ALPINE POWER MIX MB

2041	<p>Mix for the production of Alpenkraft bread and rolls</p> <ul style="list-style-type: none"> Sunflower seeds, linseeds and sesame seeds lend the bread an unmistakably hearty and spicy flavour Yields a dry and easily manageable dough The soft and elastic crumb ensures good freshkeeping
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25 – 60 %
on flour

Standard:
25 kg paper bag



ARONIAMIX

3660	<p>Mix without E numbers (additives) for the production of a wide variety of baked goods such as bread, pastries, yeast pastries and cakes with the valuable ingredients of the power berry aronia</p> <ul style="list-style-type: none"> Made with dried aronia (chokeberry) pomace, fine aromatic wheat sourdough and apple juice powder Chokeberry pomace lends a mildly fruity, pleasantly sour note to baked goods Visually appealing because of the intense colour of aronia berries
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10 – 25 %
on flour

Standard:
25 kg paper bag

Other:
8 kg paper bag



AVENA SOYA

2629	<p>Mix without E numbers (additives) for the production of bread and rolls</p> <ul style="list-style-type: none"> Soy meal lends bread and rolls a pleasantly mild, nutty taste Oats add to the nutty, mild taste and soft texture Perfect freshkeeping
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10 – 25 %
on flour

Standard:
25 kg paper bag

Other:
8 kg paper bag



BIBLEMIX

2635 THE mix for the production of Bible Bread®

- ✦ Made exclusively with ingredients mentioned in the Bible such as spelt, barley, wheat, millet and sea salt
- ✦ Without E numbers (additives)
- ✦ Appealing, traditional shape

1 part mix:
1 part flour

Standard:
25 kg paper bag



BORODINSKY MIX

2926 Mix for the production of rustic Borodinsky bread and rolls

- ✦ Special rye malt gives the baked goods a spicy, malty-sweet aroma
- ✦ Good fermentation stability and excellent oven spring
- ✦ For a soft, elastic and juicy crumb with long freshkeeping

20 %
on flour

Standard:
25 kg paper bag

Other:
8 kg paper bag



CEREAL BACK

2470 Mix for the production of rustic grain rolls

- ✦ High oil seed content ensures a grainy crumb
- ✦ Wheat sourdough and barley malt lend baked goods a pleasantly mild taste
- ✦ Wide range of application

20 – 38 %
on flour

Standard:
25 kg paper bag



CHIA MIX

3308 Premix for the production of bread and rolls with chia seeds

- ✦ Can be combined with rye flour, wholegrain flours and other types of grain
- ✦ High-volume bread and rolls, excellent fermentation stability and good oven spring
- ✦ Very soft, elastic and moist crumb

1 part mix:
1 part flour

Standard:
25 kg paper bag

Other:
8 kg paper bag



CHICKPEAMIX

4241 Emulsifier-free mix for the production of bread and rolls with chickpea and sesame flour

- ✦ Suitable for all types of processing
- ✦ Machine-friendly doughs
- ✦ Perfect base for vegan snacks

50 %
on flour

Standard:
25 kg paper bag



DURUM 100

3659 Emulsifier-free mix for the production of durum wheat bread and rolls


- ✦ Delivers special flavour and beautiful, golden-brown crust
- ✦ Extremely soft, elastic and juicy crumb
- ✦ Long-lasting freshness

100 %


Standard:
25 kg paper bag




ENERJOYMIX

2168	<p>Mix for the production of Enerjoy bread, the mild wholemeal bread with a hint of buttermilk</p> <ul style="list-style-type: none"> Buttermilk gives the bread a fresh taste Slice-stable crumb with fine pores and a tasty crust Long-lasting freshness 	100 %	Standard: 25 kg paper bag	
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EWB-MIX

2819	<p>Mix for the production of protein-enriched bread</p> <ul style="list-style-type: none"> Protein content of 40 %, with a low proportion of carbohydrates Contains proteins from soya and other plant sources Various applications: ideal ingredient for increasing the protein content of other recipes 	100 %	Standard: 25 kg paper bag Other: 8 kg paper bag	
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FLEXIGRAIN

2628	<p>Grain mix without E numbers (additives) for the individual development of new recipes for bread and rolls</p> <ul style="list-style-type: none"> Extremely flexible: can be used with all types of bread and rolls and in all rye and wheat applications Extremely simple: Add any amount of swelling piece to the dough 	10 – 100 %	Standard: 25 kg paper bag	
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GRAHAMFITMIX

2177	<p>Mix for the production of bread and rolls</p> <ul style="list-style-type: none"> Well-rounded, mild taste with balanced acidity Soft, elastic and succulent crumb Long-lasting freshness 	10 – 20 % on flour	Standard: 20 kg paper bag	
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GRANDMOTHER'S BREAD MIX

2061	<p>Mix for the production of rustic breads and rolls</p> <ul style="list-style-type: none"> Aromatic flavour For long freshkeeping For various applications 	25 % on flour	Standard: 30 kg paper bag	
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HAFERBROT CONCENTRATE

3895	<p>Mix for the production of oat bread</p> <ul style="list-style-type: none"> Finely balanced taste of oats Soft, juicy crumb with excellent slicing stability Excellent freshkeeping 	2 parts mix: 1 part wheat flour	Standard: 25 kg paper bag	
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ITALIANOMIX

2046	<p>Mix for the production of wheat bread and rolls with a distinctive Italian aroma</p> <ul style="list-style-type: none"> Gives baked goods a typical Italian character Simple and reliable usage Short bite 	25 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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KORNINOMIX CL

3039	<p>Emulsifier-free mix for the production of rustic grain bread and rolls</p> <ul style="list-style-type: none"> ✔ Suitable for all types of processing ✔ High content of crushed grain and seed leads to a grainy crumb character ✔ Balanced and appealing taste through the use of rye malt powder, rye wholemeal sourdough and walnuts
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40 %
on flourStandard:
25 kg paper bag
with PE-liner

KORNMIX® DIRECT

1802	<p>Mix without E numbers (additives) for the easy and convenient production of grain rolls like Kornspitz® and Finnenbrot®</p> <ul style="list-style-type: none"> ✔ Suitable for all processing methods ✔ Easy to prepare: no soaker required, few work steps ✔ Excellent for machine processing
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36 %
on flour for
Kornspitz®Standard:
30 kg paper bag

Other:
10 kg
paper bag

KORNMIX® EXPORT

1799	<p>Mix without E numbers (additives) for the easy and convenient production of grain rolls like Kornspitz® and Finnenbrot®</p> <ul style="list-style-type: none"> ✔ Suitable for all processing methods ✔ High fibre content (when following the original recipe) ✔ Excellent for machine processing
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36 %
on flour for
Kornspitz®Standard:
30 kg paper bag

Other:
10 kg and 25 kg
paper bag

KURKUMAMIX

3465	<p>Emulsifier-free mix for the production of bread and rolls with turmeric</p> <ul style="list-style-type: none"> ✔ Eye-catching intense yellow crumb ✔ Pleasant, mildly spicy, unmistakable taste of turmeric ✔ Soft, elastic and juicy crumb, with very good cutting and spreading stability
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5 %
on flourStandard:
25 kg paper bag

Other:
8 kg paper bag

MAIZEMIX

1312	<p>Mix for the production of maize bread and rolls</p> <ul style="list-style-type: none"> ✔ For appealing, typically yellow crumb colour ✔ Balanced, aromatic taste due to sourdough and selected spices ✔ Suitable for all processing methods
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3 parts mix:
7 parts flourStandard:
25 kg paper bag
with PE-liner

Other:
8 kg paper bag
with PE-liner


MAIZEMIX NEW MB

2595	<p>Mix for the production of maize bread and rolls</p> <ul style="list-style-type: none"> ✔ For appealing, typically yellow crumb colour ✔ With popped maize for special grainy bite ✔ Suitable for all processing methods
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70 %
on flourStandard:
20 kg paper bag

Other:
8 kg paper bag


MAMMAMIA® MIX

2903	<p>Mix for the production of Mamma Mia®</p> <ul style="list-style-type: none"> ↳ Specially formulated to meet the nutritional requirements of women ↳ Suitable for all processing methods ↳ Excellent for machine processing 	40 % on flour	<p>Standard: 25 kg paper bag with PE-liner</p> <p>Other: 8 kg paper bag with PE-liner</p>	
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MY GRAINBREADMIX

2062	<p>Mix without E numbers (additives) for the production of Mein Kornbrot®</p> <ul style="list-style-type: none"> ↳ Contains 6 different kinds of grain (wheat, rye, oat, rice, barley and millet), one pseudo cereal (buckwheat) and 2 oil seeds (sunflower seeds, linseeds) ↳ Gives small and medium-sized bakeries the possibility to bake long-shelf-life wholegrain breads ↳ High product reliability due to convenient production 	100 %	<p>Standard: 30 kg paper bag</p> <p>Other: 10 kg and 25 kg paper bag</p>	
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MY SPELT BREAD

4142	<p>Mix without E numbers (additives) for the production of My Spelt Bread creations</p> <ul style="list-style-type: none"> ↳ For very moist spelt breads with a mild, nutty taste ↳ Wholegrain spelt sourdough already included in the mix ↳ Ideally suited for long-time processing methods 	15 % on flour	Standard: 20 kg paper bag	
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MY URKORN MIX

3536	<p>Mix for the production of multigrain bread with ancient grains and smoked sourdough</p> <ul style="list-style-type: none"> ↳ Contains the ancient grains emmer, einkorn and khorasan ↳ Coarse-grained, elastic crumb ↳ Long shelf life 	100 %	Standard: 25 kg paper bag	
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PATAPAN

4197	<p>Mix for the production of bread and focaccia with potato flakes</p> <ul style="list-style-type: none"> ↳ For a pleasantly fragrant crust and deliciously soft crumb ↳ Easy to use ↳ Long freshkeeping 	1 part mix: 1 part flour	Standard: 10 kg paper bag	
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PREBIOMIX PLUS

2070	<p>Mix for the production of prebiotic bread and rolls</p> <ul style="list-style-type: none"> ↳ Contains inulin to support the activity and growth of gut bacteria ↳ Contains wheat germ: source of vitamin E, vegetable protein and folic acid ↳ Yoghurt and wheat sourdough ensure a harmonious, slightly acidic flavour 	4 parts mix: 6 parts flour	<p>Standard: 30 kg paper bag</p> <p>Other: 10 kg paper bag</p>	
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PREMIUM WHEAT OP

3959	<p>Mix without E numbers (additives) for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> Traditional, authentic taste due to a high proportion of wheat sourdough and sea salt Easy handling Excellent crumb elasticity 	25 % on flour	Standard: 25 kg paper bag	
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PRIMAPAN MIX

3537	<p>Mix without E numbers (additives) for the production of mixed wheat bread specialties</p> <ul style="list-style-type: none"> Contains finely aromatic durum wheat sourdough for a mildly sour taste Pleasantly soft, elastic and juicy crumb with excellent slicing stability Long-lasting freshness 	4 parts mix: 6 parts flour	Standard: 20 kg paper bag	
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PURPUR® MIX

2339	<p>Mix for the production of PurPur® wholegrain bread and other PurPur® applications</p> <ul style="list-style-type: none"> With purple wheat, the rediscovered type of wheat with a special grain colour that brings an interesting twist to your baked goods For a mildly aromatic taste, a delicately soft crumb with an even pore and special juiciness Long-lasting freshness 	100% for PurPur® wholegrain bread; 1 part mix: 1 part flour for PurPur® rolls	Standard: 25 kg paper bag Other: 8 kg paper bag	
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RAPSMAXMIX

4242	<p>Emulsifier-free mix for the production of bread and rolls with rapeseeds</p> <ul style="list-style-type: none"> Versatile application: from big breads to mini ciabatta Rapeseeds give baked goods a delicious crunch Excellent taste through fine selection of ingredients: durum flour, rapeseeds, linseeds, camelina seeds, barley malt extract and wheat sourdough 	40 % on flour	Standard: 25 kg paper bag	
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REBACK

2742	<p>Mix for the production of rustic rolls with a high seed content</p> <ul style="list-style-type: none"> The high proportion of oil seeds ensures a grainy, rustic crumb Barley malt lends a pleasantly mild taste Very good fermentation stability and oven spring ensure an appealing volume 	20 – 38 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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ROMANMIX

1837	<p>Mix for the production of rustic bread and rolls, e.g. Roman rolls</p> <ul style="list-style-type: none"> Contains no baking agents or salt For processing by hand 	25 % on flour	Standard: 25 kg paper bag	
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RYE MIX

2216	<p>Mix for the production of rustic rye rolls, baguette and ciabatta</p> <ul style="list-style-type: none"> For all cold dough processing methods Optimal machine processing despite 50 % rye content For tender, long-lasting crispness, a soft and succulent crumb and perfect volume 	30 % on flour	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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RYE WHOLEGRAIN

2634	<p>Mix without E numbers (additives) for the production of wholegrain rye bread</p> <ul style="list-style-type: none"> With wholegrain rye sourdough for an aromatic, well-rounded taste Excellent slicing stability and spreadability of the crumb Tastes particularly juicy and stays fresh for a long time 	100%	<p>Standard: 20 kg paper bag</p>	
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SABIA

3419	<p>Mixture of raw materials without E numbers (additives), which can be used both as a swelling piece and as a sprinkling</p> <ul style="list-style-type: none"> With linseeds, golden linseeds, camelina seeds, chia seeds and basil seeds Paves the way to new taste, aroma and colour worlds Can be added to any dough without changing the dough consistency 	Up to 20% on flour when used as swelling piece	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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SEEDS AND CEREAL MIX

1309	<p>Mix for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> Contains various grains and oilseeds High fermentation stability and fermentation tolerance Dry doughs: suitable for production lines 	50 % on flour	<p>Standard: 30 kg paper bag</p> <p>Other: 10 kg paper bag</p>	
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SOYA CEREAL DIRECT

2075	<p>Mix for the production of rolls with soya</p> <ul style="list-style-type: none"> Direct processing: no need for swelling piece For long freshkeeping Rich in protein 	20 % on flour	<p>Standard: 30 kg paper bag</p>	
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SPELT 100 %

2532	<p>Mix for the production of spelt rolls and spelt baguettes</p> <ul style="list-style-type: none"> Suitable for all types of processing: direct, par-bake, retarded and interrupted fermentation, Slow Dough® Characterised by long freshkeeping and a soft, substantial crumb No added wheat flour 	100 %	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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SPELT CONCENTRATE 50%

2724	<p>Mix for the production of spelt bread, mixed spelt bread and spelt rolls</p> <ul style="list-style-type: none"> ↳ Pleasantly mild, lightly sour taste ↳ Soft, succulent and elastic crumb ↳ Easy and reliable handling 	1 part mix: 1 part flour	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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SPELTMIX 33

1749	<p>Mix for the production of spelt bread and rolls</p> <ul style="list-style-type: none"> ↳ Well-rounded, malty taste with a slightly spicy note ↳ Good freshkeeping due to potato flakes ↳ Highly reliable processing 	50 % on flour	Standard: 25 kg paper bag	
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SPELT CHIA MIX

3327	<p>Mix for the production of bread and rolls with chia seeds and spelt flakes</p> <ul style="list-style-type: none"> ↳ Two special ingredients combined in one mix ↳ Attractive volume, good proofing stability and excellent oven spring ↳ Soft, elastic and juicy crumb 	100 %	Standard: 25 kg paper bag	
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SPELT GRAPE SEED CONCENTRATE

2831	<p>Mix for the production of Spelt Wachauer bread and rolls</p> <ul style="list-style-type: none"> ↳ With grape seed flour from the Wachau ↳ For extraordinarily succulent spelt bread with long-lasting freshness ↳ No added wheat flour 	2 parts mix: 3 parts flour	Standard: 25 kg paper bag	
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SPELT GRAPE SEED MIX

2795	<p>Mix for the production of Spelt Wachauer bread and rolls</p> <ul style="list-style-type: none"> ↳ With grape seed flour from the Wachau ↳ For extraordinarily succulent spelt bread with long-lasting freshness ↳ No added wheat flour 	100 %	Standard: 25 kg paper bag	
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SPELT&HONEY

3127	<p>Mix for the production of spelt bread and spelt rolls with honey</p> <ul style="list-style-type: none"> ↳ Well-rounded, mild yet distinctive taste thanks to honey powder, malt extract and selected malted rye flours ↳ Shredded soya and seeds for a mild, grainy crumb ↳ Dry and easily processable doughs: perfect for machine processing 	100 %	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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SPELT&HONEY CL

3418	<p>Emulsifier-free mix for the production of spelt bread and spelt rolls with honey</p> <ul style="list-style-type: none"> ↳ Well-rounded, mild yet distinctive taste thanks to honey powder, malt extract and selected malted rye flours ↳ Shredded soya and seeds for a mild, grainy crumb ↳ Dry and easily processable doughs: perfect for machine processing 	100 %	Standard: 25 kg paper bag	
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SPELT WHOLEGRAIN MIX

2217	<p>Mix without E numbers (additives) for the production of wholegrain spelt bread and rolls with wholegrain spelt sourdough</p> <ul style="list-style-type: none"> 👉 100 % spelt - no added wheat flour! 👉 Perfect dough characteristics 👉 Characterised by moistness and mild, nutty taste 	100 %	Standard: 25 kg paper bag	
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STEIRERMIX

3488	<p>Mix for the production of juicy mixed rye bread with spelt</p> <ul style="list-style-type: none"> 👉 Spelt already included in the mix 👉 Suitable for industrial processing 👉 Excellent freshness over several days 	1 part mix: 1 part flour	Standard: 25 kg paper bag	
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URKORN CONCENTRATE

3621	<p>Mix without E numbers (additives) for the production of multigrain bread with ancient grains and wholegrain spelt sourdough</p> <ul style="list-style-type: none"> 👉 Contains the ancient grains einkorn, emmer, durum and spelt 👉 Elastic crumb with good slicing stability 👉 Long-lasting freshness 	1 part mix: 1 part flour	Standard: 25 kg paper bag	
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VEGIPAN®

3134	<p>Mix without E numbers (additives) for the production of Vegipan®, the wholegrain bread without added yeast</p> <ul style="list-style-type: none"> 👉 Efficient processing: no need for swelling piece 👉 High proportion of grains and seeds like pumpkin seeds, sunflower seeds, sesame and flaxseed 👉 Succulent crumb with long-lasting freshness 	100 %	Standard: 25 kg paper bag Other: 8 kg paper bag	
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WB-MIX

2676	<p>Mix for the production of summery breads and rolls such as baguettes and twisters</p> <ul style="list-style-type: none"> 👉 Imparts a naturally mild bread flavour 👉 Long-lasting juiciness and freshness 👉 Machine-friendly doughs 	15 % on flour	Standard: 25 kg paper bag	
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YOGHURT CIABATTA

3000	<p>Mix for the production of ciabatta, bread and rolls with yoghurt powder</p> <ul style="list-style-type: none"> 👉 High volume due to good fermentation stability and excellent oven spring 👉 For a soft, elastic and succulent crumb 👉 Long-lasting freshness 	25 % on flour	Standard: 25 kg paper bag	
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Sweet Yeast Doughs

SWEET YEAST DOUGH MIXES

BERLINER 100 PLUS

2243	<p>Mix for the production of Krapfen and Berliner</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Also suitable for longer processing methods 👉 Long freshkeeping 	100 %	Standard: 25 kg paper bag	
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BERLINER CONCENTRATE

2071	<p>Mix for the production of Krapfen and Berliner</p> <ul style="list-style-type: none"> 👉 For shape-stable deep-fried bakery products 👉 No need to add eggs 👉 Low fat absorption 	33 % on flour	Standard: 25 kg paper bag with PE-liner	
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BERLINER CONCENTRATE 20%

4257	<p>Mix for the production of Krapfen and Berliner</p> <ul style="list-style-type: none"> 👉 Highly reliable processing 👉 Low fat absorption 👉 Very good freshkeeping 	20 % on flour	Standard: 25 kg paper bag	
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BERLINER DANEEL 25 %

2409	<p>Mix for the production of Berliner</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Low fat absorption 👉 Suitable for delayed and interrupted fermentation methods 	25 % on flour	Standard: 25 kg paper bag with PE-liner	
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BERLINERMIX VEGAN

4244	<p>Mix for the production of vegan fried baked goods</p> <ul style="list-style-type: none"> 👉 Suitable for all types of processing 👉 Low fat absorption 👉 Pleasant colour and good freshkeeping 	33 % on flour	Standard: 15 kg paper bag	
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CROISSANT MIX

2265	<p>Mix for the production of croissants and Danish pastries</p> <ul style="list-style-type: none"> 👉 Highly reliable processing 👉 Delicate splintering 👉 Suitable for all processing methods 	25 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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DONUT WORLD WIDE

3309	<p>Mix for the production of shapely donuts and other deep-fried bakery products</p> <ul style="list-style-type: none"> 👉 Good fermentation stability and tolerance 👉 Suitable for retarded and interrupted fermentation methods 👉 Very short bite and excellent freshkeeping over several days 	25 % on flour	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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GOLDEN KRAPPEN

3748	<p>Mix for the production of Berliner and other deep-fried bakery products</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Taste can be adapted individually through the addition of flavours 👉 Beautiful golden crumb 	33 % on flour	<p>Standard: 25 kg paper bag</p>	
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KRAPPENMIX MIT EI

2005	<p>Mix for the production of the finest, shape-stable Berliners</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Suitable for retarded and interrupted fermentation methods 👉 Good fermentation stability and tolerance 	100 %	<p>Standard: 25 kg paper bag</p> <p>Other: 8 kg paper bag</p>	
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KRAPPENSTAR

1823	<p>Mix for the production of Berliner and other deep-fried bakery products</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Appealing golden colour 👉 Highly reliable processing 	50 % on flour	<p>Standard: 25 kg paper bag with PE-liner</p>	
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PREMIUM DINKELKRAPPENMIX MB BOH

2799	<p>Mix for the production of shape-stable spelt Berliners and other spelt-based deep-fried bakery products, as well as spelt-based yeast dough applications, with barn eggs of guaranteed Austrian origin</p> <ul style="list-style-type: none"> 👉 No need to add eggs 👉 High fermentation stability and tolerance 👉 Suitable for retarded and interrupted fermentation methods 	100 %	<p>Standard: 25 kg paper bag with PE-liner</p>	
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PREMIUM YEAST DOUGH MIX

2637	<p>Mix for the production of yeast dough applications</p> <ul style="list-style-type: none"> 👉 Suitable for all kinds of sweet yeast dough applications and yeast cakes 👉 Ensures a soft and juicy crumb 👉 Characterised by excellent freshkeeping 	30 % on flour	<p>Standard: 25 kg paper bag with PE-liner</p>	
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QUICK'N EASY


4246	<p>Mix for the production of pumpable yeast doughs for yeast-based cakes</p> <ul style="list-style-type: none"> 👉 Can be processed via pump systems 👉 Reduced processing time: only short proofing time is necessary 👉 Excellent load-bearing capacity 	100 %	Standard: 25 kg paper bag	
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VIENNESE YEAST DOUGH SOFT MB


2878	<p>Mix for the production of yeast dough applications</p> <ul style="list-style-type: none"> 👉 Very good freshkeeping and soft, elastic and juicy crumb 👉 Good proofing stability and oven spring 👉 Produced with Slow Dough® method for absolute top quality 	12 % on flour	Standard: 25 kg paper bag with PE-liner Other: 8 kg paper bag with PE-liner	
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SWEET YEAST DOUGH IMPROVERS


BAKING WITHOUT PROOFING

4245	<p>Improver for the production of croissants and Danish pastries</p> <ul style="list-style-type: none"> 👉 Freezer to oven: frozen dough pieces can be baked directly without proofing 👉 Machine-friendly doughs 👉 Good volume 	10 % on flour	Standard: 25 kg paper bag	
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BERLINER CONCENTRATE 10 %

2214	<p>Improver for the production of Krapfen and Berliner</p> <ul style="list-style-type: none"> 👉 High fermentation stability 👉 For an appealing colour 👉 Short bite and well-rounded taste 	10 % on flour	Standard: 25 kg paper bag with PE-liner	
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HTK SOFT

4141	<p>Improver for the production of yeast dough applications with perfect freshness and a juicy, soft crumb</p> <ul style="list-style-type: none"> 👉 Versatile application 👉 Ideally suited for long-time processing methods 👉 Good fermentation stability and appealing volume 	3 - 5 % on flour	Standard: 25 kg paper bag Other: 8 kg paper bag	
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MBD 2.5 %

2549 Improver for the production of yeast dough applications

- ✎ Pleasant, well-rounded vanilla flavour
- ✎ Soft, elastic and moist crumb
- ✎ Long freshkeeping

2.5 %
on flour

Standard:
25 kg paper bag



SUPER HT

1517 Improver in paste form for all sweet yeast dough applications to improve freshness and softness

- ✎ Wide range of application: also suitable for bread rolls
- ✎ Machine-friendly doughs
- ✎ Prolongs the softness and succulence of sweet yeast doughs and distinctly extends freshkeeping

1 – 5 %
on flour

Standard:
8 kg PE-bucket

Other:
24 kg
PE-bucket

WIENER NOTE

1192,
1193 Improver in paste form for the production of sweet yeast dough applications and yeast-based shortcrust pastries

- ✎ Improves machinability, fermentation stability and freshness
- ✎ Ensures a fine crumb structure and well-rounded taste
- ✎ Can also be used for bread and small baked goods

1 – 10 %
on flour

Standard:
1192: 10 kg
PP-bucket; 1193:
10 kg cardboard
box with
PE-liner



Other:
1192: 30 kg
PP-bucket




b




Fillings

FRUIT FILLINGS


APPLE READY FILLING

1447	<p>Dried apple cubes for the production of apple fillings</p> <ul style="list-style-type: none"> Time-saver: no washing, peeling or cutting necessary Consistent, season-independent quality Versatile application 	1.250 kg dry product + 4.250 kg water (hot)	Standard: 12.5 kg cardboard box (10 sachets of 1.25 kg each) and 10 kg cardboard box with PE-liner	
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BIROLA®


1735	<p>Fruit mix for all kinds of fruit bread</p> <ul style="list-style-type: none"> Can be added directly to the dough Contains dried pears, figs, prunes, raisins, dates and candied orange peel Seasoned and preserved with fruit brandy 	according to recipe	Standard: 14 kg PE-bucket	
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FLORIANI® APPLE SLICES

1443	<p>Dried apple slices for the production of apple fillings</p> <ul style="list-style-type: none"> With apples of the type Morgenduft Huge time-saver: no need to wash, peel or cut the apples Consistent, season-independent quality 	according to recipe	Standard: 10 kg cardboard box (2 PE-bags à 5 kg)	
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CREAM FILLINGS


CORTINA MB

1422	<p>Custard cream powder for the easy and reliable production of filling and baking creams</p> <ul style="list-style-type: none"> With vanilla flavour in pudding quality Bake and freeze stable Suitable for versatile applications 	1.000 kg water + 0.300 - 0.470 kg custard cream powder	Standard: 15 kg paper bag	
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CUSTARD CRÈME VEGAN

4240	<p>Custard cream powder for the easy and reliable production of vegan filling and baking creams</p> <ul style="list-style-type: none"> Excellent shape stability Also suitable for the production of vegan "butter" cream Bake and freeze stable 	1.000 kg water + 0.400 custard cream powder	Standard: 15 kg paper bag	
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LA OLA MB

2282	<p>Custard cream powder for the easy and reliable production of filling and baking creams</p> <ul style="list-style-type: none"> Beautiful, natural colour Bake and freeze stable Suitable for versatile applications 	1.000 kg water + 0.300 - 0.470 kg custard cream powder	Standard: 15 kg paper bag	
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MONACO MB

2447

Custard cream powder for the easy and reliable production of filling and baking creams

- 👉 Excellent, well-rounded taste
- 👉 Bake and freeze stable
- 👉 Fluffy, light cream for donuts, cream cakes, roulades etc.

1.000 kg
water + 0.300
- 0.470 kg
custard cream
powder

Standard:
15 kg paper bag



VIENNAPAN MB

2220

Basic mix for the easy and reliable production of fillings with marzipan-almond flavour

- 👉 Versatile: as a topping or base and can be combined with nut, poppy seed and fruit fillings
- 👉 Bake and freeze stable
- 👉 Benefits freshkeeping

0.400 -
0.500 kg water
+ 1,000 kg mix

Standard:
15 kg cardboard
box with PE-
liner



VIENNESE VANILLA DESSERT CREAM MB

2043

Custard cream powder for the easy and reliable production of filling creams

- 👉 Delicious, light vanilla taste
- 👉 Freeze stable
- 👉 Outstanding contour definition, shape stable with good slicing stability

1.000 kg water
+ 0.400 kg
custard cream
powder

Standard:
15 kg paper bag



NUT / POPPY SEED FILLINGS

FLORIANI® HAZELNUT FILLING

1441

Basic mix without E numbers (additives) for the easy and reliable production of finely-rounded hazelnut fillings

- 👉 With selected, roasted, aromatic hazelnuts
- 👉 No baking away
- 👉 Freeze stable

0.350 -
0.400 kg water
+ 1.000 kg mix

Standard:
10 kg paper bag
with PE-liner

Other:
30 kg paper
bag with PE-
liner



FLORIANI® HAZELNUT FILLING SOFT

2902

Basic mix for the easy and reliable production of finely-rounded hazelnut fillings

- 👉 High water absorption
- 👉 Good spreadability and controlled dosage
- 👉 Bake and freeze stable


0.600 kg
water +
1.000 kg mix

Standard:
30 kg paper
bag with
PE-liner


Other:
10 kg paper bag
with PE-liner




FLORIANI® POPPY SEED FILLING

1444	<p>Basic mix without E numbers (additives) for the easy and reliable production of finely-rounded poppy seed fillings</p> <ul style="list-style-type: none"> 👉 No baking away 👉 Bake and freeze stable 👉 Well-rounded, intense poppy seed taste 	0.450 kg water + 1.000 kg mix	<p>Standard: 8 kg paper bag with PE-liner</p> <p>Other: 25 kg paper bag with PE-liner</p>	
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FLORIANI® WALNUT FILLING

1439	<p>Basic mix without E numbers (additives) for the easy and reliable production of finely-rounded walnut fillings</p> <ul style="list-style-type: none"> 👉 No baking away 👉 Freeze stable 👉 Pleasantly mild in taste, rounded off with cinnamon and cocoa 	0.350 - 0.400 kg water + 1.000 kg mix	<p>Standard: 30 kg paper bag with PE- liner</p> <p>Other: 10 kg paper bag with PE-liner</p>	
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HAZELNUT FILLING

1854	<p>Basic mix without E numbers (additives) for the production of hazelnut fillings</p> <ul style="list-style-type: none"> 👉 Efficient and reliable 👉 Nutty-mild taste 👉 Bake and freeze stable 	0.350 - 0.400 kg water + 1.000 kg mix	<p>Standard: 10 kg paper bag with PE-liner</p>	
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HAZELNUT FILLING SPECIAL

1857	<p>Basic mix for the production of hazelnut fillings</p> <ul style="list-style-type: none"> 👉 Efficient and reliable 👉 High water absorption 👉 Bake and freeze stable 	0.550 - 0.600 kg water + 1.000 kg mix	<p>Standard: 10 kg paper bag with PE-liner</p>	
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HAZELNUT FILLING VEGAN

4238	<p>Basic mix without E numbers (additives) for the easy and reliable production of vegan hazelnut fillings</p> <ul style="list-style-type: none"> 👉 Well-rounded, nutty taste 👉 Efficient and reliable 👉 Bake and freeze stable 	0.440 kg water + 1.000 kg mix	<p>Standard: 10 kg paper bag with PE-liner</p>	
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POPPY SEED FILLING STANDARD

2550	<p>Basic mix for the easy and safe production of poppy seed fillings</p> <ul style="list-style-type: none"> 👉 No baking away 👉 Bake and freeze stable 👉 Consistent quality 	0.500 kg water + 1.000 kg mix	<p>Standard: 25 kg paper bag with PE-liner</p> <p>Other: 8 kg paper bag with PE-liner</p>	
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POPPY SEED FILLING VEGAN

4239 Basic mix without E numbers (additives) for the easy and reliable production of vegan poppy seed fillings

- 👉 Well-rounded, aromatic taste of poppy seeds
- 👉 No baking away
- 👉 Bake and freeze stable

0.460 kg
water +
1.000 kg mix

Standard:
8 kg paper bag
with PE-liner



VIENNESE POPPY SEED FILLING

1451 Basic mix for the easy and reliable production of poppy seed fillings

- 👉 Harmoniously flavoured, juicy filling
- 👉 No baking away
- 👉 Bake and freeze stable

0.450 kg
water +
1.000 kg mix

Standard:
8 kg paper bag
with PE-liner



WALNUT FILLING

1855 Basic mix without E numbers (additives) for the easy and reliable production of walnut fillings

- 👉 Bake stable
- 👉 Freeze and thaw stable
- 👉 Efficient and reliable

0.450 kg
water +
1.000 kg mix

Standard:
10 kg paper bag
with PE-liner



Other:
25 kg paper bag
with PE-liner

WALNUT FILLING VEGAN

4237 Basic mix without E numbers (additives) for the easy and reliable production of vegan walnut fillings

- 👉 Well-rounded, distinct walnut taste
- 👉 Efficient and reliable
- 👉 Bake and freeze stable

0.440 kg
water +
1.000 kg mix

Standard:
10 kg paper bag
with PE-liner



OTHER FILLINGS

ALBUFIX

1400 Basic mix for the production of stable egg white foam fillings, meringue, coconut pastries etc

- 👉 Excellent stability
- 👉 Suitable for cold and hot applications
- 👉 High volume


1.000 kg
water +
0.120 –
0.140 kg mix

Standard:
5 kg paper bag
with PE-liner


Other:
10 kg
paper bag with
PE-liner




CHEESECAKEMIX

3994	<p>Basic mix for the easy and reliable production of cheesecake batter</p> <ul style="list-style-type: none"> 👉 Easy to work with: for soft, creamy batters 👉 Light, fluffy texture 👉 Finely-rounded, light taste 	according to the recipe	Standard: 15 kg paper bag	
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FLORIANI® COCOA FILLING

3083	<p>Basic mix for the easy and reliable production of aromatic cocoa fillings</p> <ul style="list-style-type: none"> 👉 High water absorption 👉 Good spreadability and controlled dosage 👉 Bake and freeze stable 	0.500 - 0.600 kg water + 1.000 kg mix	Standard: 25 kg paper bag with PE-liner Other: 8 kg paper bag with PE-liner	
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FLORIANI® COCONUT FILLING

2901	<p>Basic mix for the easy and reliable production of aromatic coconut fillings</p> <ul style="list-style-type: none"> 👉 Good spreadability and controlled dosage 👉 Bake and freeze stable 👉 Good frozen storage stability 	0.500 kg water + 1.000 kg mix	Standard: 25 kg paper bag with PE-liner Other: 8 kg paper bag with PE-liner	
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FOAMFIX

2052	<p>Basic mix for the production of stable egg white foam fillings with vanilla flavour</p> <ul style="list-style-type: none"> 👉 Finely-rounded taste of vanilla 👉 Easy and reliable handling 👉 Steady quality 	0.450 kg water + 1.000 kg mix	Standard: 10 kg paper bag with PE-liner	
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QUARKFIX MB

1448	<p>Basic mix for the easy and reliable production of bake-stable curd cheese fillings with fresh curd cheese</p> <ul style="list-style-type: none"> 👉 Well-rounded, distinctive curd flavour 👉 Soft, fluffy batter: ideal to work with 👉 Outstanding baking ability in both open and closed pastries 	50 % on curd cheese for curd cheese filling	Standard: 10 kg paper bag with PE-liner	
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Confectionery and Fine Pastry

SPONGE MIXES


AUSTRIAN SPONGE MIX

1468	Mix for the production of sponge batters <ul style="list-style-type: none"> 👉 Highly reliable processing 👉 Easy production 👉 Consistent quality 	100 %	Standard: 15 kg paper bag	
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BISKUITMIX 100

3992	Baking premix for the production of sponge cake batters <ul style="list-style-type: none"> 👉 High reliability in production 👉 Economical and easy to use 	100 %	Standard: 15 kg paper bag	
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BISKUITMIX 100 CHOCO

3993	Baking premix for the production of sponge cake batters <ul style="list-style-type: none"> 👉 Cocoa already contained in the mix 👉 High reliability in production 👉 Economical and easy to use 	100 %	Standard: 15 kg paper bag	
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BISKUITMIX FINE

2053	Mix for the production of sponge batters <ul style="list-style-type: none"> 👉 Great whipping volume 👉 Excellent rolling ability when making roulades 👉 Also suitable for light sand batters 	100 %	Standard: 15 kg paper bag	
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VIENNESE SPONGE MIX


1459	Mix for the production of sponge batters <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Highly reliable processing (no weighing mistakes) and constant quality 👉 Also suitable for light sand batters 	100 %	Standard: 15 kg paper bag	
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POUND CAKE MIXES


CAKE MIX LC

2289	Mix for the production of pound cake batter <ul style="list-style-type: none"> 👉 No need to add eggs 👉 Fluid, easily spreadable batter 👉 Light and juicy crumb 	100 %	Standard: 25 kg paper bag	
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CAKEMIX VEGAN

4243	Mix for the production of vegan pound cake batter <ul style="list-style-type: none"> Easy-to-use batter that spreads well Very good volume and load-bearing capacity Pleasant mouthfeel: fluffy crumb with fine, even pore structure 	100 %	Standard: 15 kg paper bag	
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CONFECTIONERY AND FINE PASTRY

3303	Mix for the production of pound cake batters <ul style="list-style-type: none"> No preservatives, no artificial colouring, no emulsifiers, no stabilisers No need to add eggs Fluid, easy to spread batter with good load-bearing capacity and long-lasting freshness 	100 %	Standard: 25 kg paper bag	
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JOGI CAKE MIX BOH OP

4203	Mix for the production of pound cake batters with yoghurt and barn eggs from proven Austrian origin <ul style="list-style-type: none"> Yoghurt powder adds a particularly fresh and finely-rounded taste No need to add eggs Pumpable, easily spreadable batter 	100 %	Standard: 15 and 25 kg paper bag	
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PREMIUM MUFFIN CONCENTRATE

2389	Mix for the production of the finest muffins in premium quality <ul style="list-style-type: none"> Economical dosage Large variety of recipes for an assortment of muffin variations Typical shape and texture 	25 % on flour and sugar	Standard: 25 kg paper bag	
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PREMIUM MUFFINMIX

2148	Mix for the production of the finest muffins in premium quality <ul style="list-style-type: none"> Easy handling Large variety of recipes for an assortment of muffin variations Typical shape and texture 	100 %	Standard: 15 kg paper bag	
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SAND CAKE MIX CONCENTRATE 10 %

2138	Mix for the production of sand cake batters <ul style="list-style-type: none"> Excellent volume and fine texture Great freshkeeping Recipes allow for the use of butter, cream margarine or oil 	10 % on flour and sugar	Standard: 25 kg paper bag with PE-liner Other: 15 kg paper bag with PE-liner	
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SAND CAKE MIX CONCENTRATE CACAO

2690	Mix for the production of sand cake batters with cacao <ul style="list-style-type: none"> Easy handling Fine crumb structure and large volume Short bite 	50 % on flour and sugar	Standard: 15 kg paper bag	
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URKORN CAKE MIX

3538	<p>Mix for the production of succulent ancient grain cakes</p> <ul style="list-style-type: none"> Contains the traditionally cultivated heritage grains spelt, einkorn and emmer Unique juicy, full-bodied texture and slightly nutty flavour No added wheat flour 	100 %	<p>Standard: 15 kg paper bag</p>	
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VIENNESE CAKE MIX

2219	<p>Mix for the production of pound cake batters</p> <ul style="list-style-type: none"> No need to add eggs Free-flowing, easily spreadable batter with excellent load-bearing capacity Succulent, fluffy-soft crumb 	100 %	<p>Standard: 25 kg paper bag</p> <p>Other: 15 kg paper bag</p>	
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VIENNESE SAND CAKE MIX


2118	<p>Mix for the production of sand cake batters</p> <ul style="list-style-type: none"> Very short mixing time of only 4 - 6 minutes Excellent volume and fine texture Great freshkeeping 	100 %	<p>Standard: 15 kg paper bag</p>	
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VIENNESE SPELT CAKE MIX


2246	<p>Mix for the production of pound cake batters with wholegrain spelt flour</p> <ul style="list-style-type: none"> Unique, slightly-nutty spelt taste No need to add eggs No added wheat flour 	100 %	<p>Standard: 15 kg paper bag</p> <p>Other: 25 kg paper bag</p>	
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OTHER CONFECTIONERY MIXES


AMERICAN COOKIES MB BOH

3330	<p>Mix for the production of typical American cookie dough</p> <ul style="list-style-type: none"> Cookie dough can be frozen Cookie texture can be adjusted from soft and chewy to crunchy Suitable for the production of long-life baked goods 	100 %	<p>Standard: 25 kg paper bag with PE-liner</p> <p>Other: 15 kg paper bag with PE-liner</p>	
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BROWNIE CONCENTRATE

2884	<p>Mix for the production of juicy brownies</p> <ul style="list-style-type: none"> Economical dosage Outstanding taste due to intense chocolate flavour Good freshkeeping 	40 % on flour and sugar	<p>Standard: 25 kg paper bag with PE-liner</p> <p>Other: 15 kg paper bag with PE-liner</p>	
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BROWNIEMIX

2594	Mix for the production of juicy brownies <ul style="list-style-type: none"> ✎ Outstanding taste due to intense chocolate flavour ✎ Good freshkeeping ✎ Room for own recipe creations 	100 %	Standard: 25 kg paper bag Other: 15 kg paper bag	
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CRISPY MIX

2638	Mix for the production of crispy thalers, florentine biscuits, bee sting cakes, decoration etc. <ul style="list-style-type: none"> ✎ Easy, fast and reliable usage ✎ Mild and well-rounded in flavour ✎ Delightful shine and crispy, crunchy pastries 	according to recipe	Standard: 5 kg cardboard box (10 aluminium bags à 0.5 kg) Other: 10 kg cardboard box with PE-liner	
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FRITTELINI

2296	Mix for the production of curd balls <ul style="list-style-type: none"> ✎ Very high processing tolerance and soft, machine-friendly batters ✎ Low fat absorption and good turning ✎ Excellent freshkeeping 	100 %	Standard: 15 kg paper bag	
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FRITTELINI CONCENTRATE 20 %

3163	Mix for the production of curd balls <ul style="list-style-type: none"> ✎ Economical dosage ✎ Machine-friendly batters with good turning ✎ Pleasantly mild taste 	20 % on flour	Standard: 12 kg paper bag	
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QUARKBÄLLCHENMIX OP

4062	Mix for the production of curd balls without palm fat <ul style="list-style-type: none"> ✎ Machine-friendly batters with good turning ✎ Fluffy and juicy mouth feel ✎ Excellent freshkeeping 	100 %	Standard: 15 kg paper bag	
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SPELT CURD BALLS MIX

2879	Mix for the production of spelt curd balls <ul style="list-style-type: none"> ✎ Machine-friendly batters with good turning ✎ Without added wheat flour ✎ Excellent freshkeeping 	100 %	Standard: 15 kg paper bag	
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GINGERBREADMIX

1454	Mix for the production of gingerbread <ul style="list-style-type: none"> 👉 Well-rounded, fine gingerbread taste 👉 Easy handling: without pre-dough or stored dough 👉 Excellent freshkeeping
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100 %

Standard:
15 kg paper bag



SPELT GINGERBREAD MIX

2876	Mix for the production of spelt gingerbread <ul style="list-style-type: none"> 👉 For gingerbread without added wheat flour 👉 A wide range of application possibilities: suitable for cakes, slices and long shelf-life bakery goods 👉 Can also be sold as ready-to-use dough
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100 %

Standard:
15 kg paper bag



LINZERMIX BOH

1453	Mix for the production of "Linzer" batters <ul style="list-style-type: none"> 👉 Original Linzer recipe and quality 👉 Pleasant tender taste 👉 Excellent freshkeeping
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100 %

Standard:
15 kg paper bag
with PE-liner

Other:
25 kg paper bag
with PE-liner



VIENNESE SACHERMIX

2486	Mix for the production of chocolate cake batters <ul style="list-style-type: none"> 👉 Pleasant taste due to its high cocoa content 👉 Room for own recipe creations 👉 Many variations possible: from chocolate sponge to sheet cakes, Viennese chocolate cubes and Viennese Sacher cake
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100 %

Standard:
15 kg paper bag



VIENNESE SWEETCRUST EXQUISIT

3622	Mix for the easy and reliable production of shortcrust pastries <ul style="list-style-type: none"> 👉 Very elastic dough that can be rolled out almost any number of times 👉 For a delicate texture and short crumb 👉 Also suitable for the production of butter shortcrust
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100 %

Standard:
15 kg paper bag



b




Baking Aids and Decoration

BAKING AIDS

BAKING POWDER

1405	<p>"English-style" tartaric acid-free baking powder</p> <ul style="list-style-type: none"> With finely dosed leavening power Produces a soft, fluffy crumb texture with large volume Suitable for applications such as sponge, pound cakes, roulades etc. 	1.5 – 4 % on flour	<p>Standard: 30 kg paper bag with PE-liner</p> <p>Other: 1 kg PE-can and 5 kg PE-bucket</p>
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FILLING STABILISER

4247	<p>Aid for stabilisation of fillings</p> <ul style="list-style-type: none"> Wide range of application, from savoury to sweet fillings Prevents baking away and gives fillings stability, structure and volume Bake and freeze stable 	12 – 18 % on filling	<p>Standard: 5 kg paper bag with PE-liner</p>	
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QUICK

1465	<p>Whipping agent in paste form for all light and heavy batters</p> <ul style="list-style-type: none"> Excellent whipping volume Easy processing and good spreadability High processing tolerance: allows for longer resting times of batters 	1.5 - 3.5 % on batter (according to recipe)	<p>Standard: 5 kg PE-bucket</p>
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SAFTEX

1470	<p>Fruit juice binding agent for use in the production of jellies and fruit fillings</p> <ul style="list-style-type: none"> Prevents fruit toppings from soaking through Cold soluble: no boiling required Bake and freeze stable 	1.000 kg fruit juice + 0.100 - 0.120 kg medium	<p>Standard: 15 kg paper bag with PE-liner</p> <p>Other: 3.5 kg PE-bucket</p>
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SAHNISSIMO® NEUTRAL

2874	<p>Taste-neutral cream stabilizer without E numbers (additives) for the production of cream specialities</p> <ul style="list-style-type: none"> Perfect shape and slicing stability Good freeze and thaw stability Low dosage 	according to recipe	<p>Standard: 6 kg cardboard box (6 cans à 1 kg)</p> <p>Other: 15 kg paper bag with PE-liner</p>	
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SAHNISSIMO® STRAWBERRY

2893	<p>Cream stabilizer for the production of cream specialities with strawberry flavour</p> <ul style="list-style-type: none"> 👉 Perfect shape and slicing stability 👉 Good freeze and thaw stability 👉 Natural taste without artificial colours and flavours 	according to recipe	<p>Standard: 6 kg cardboard box (6 cans à 1 kg)</p> <p>Other: 15 kg paper bag with PE-liner</p>
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SAHNISSIMO® CHOCOLATE

2894	<p>Cream stabilizer without E numbers (additives) for the production of chocolate-flavoured cream specialities</p> <ul style="list-style-type: none"> 👉 Perfect shape and slicing stability 👉 Good freeze and thaw stability 👉 Natural taste without artificial colours and flavours 	according to recipe	<p>Standard: 6 kg cardboard box (6 cans à 1 kg)</p> <p>Other: 15 kg paper bag with PE-liner</p>
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DECORATION

FRUTTIGEL® NEUTRAL

3990	<p>Taste-neutral glaze for use in confectionery and fine pastry</p> <ul style="list-style-type: none"> 👉 Suitable for spreading, pouring, brushing and spraying 👉 Slices well, freeze stable 👉 Appealing gloss and good freshkeeping 	0.400 - 0.600 kg water + 1.000 kg glaze	Standard: 7 kg PE-bucket
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FRUTTIGEL® APRICOT

3989	<p>Glaze with apricot taste for use in confectionery and fine pastry</p> <ul style="list-style-type: none"> 👉 Suitable for spreading, pouring, brushing and spraying 👉 Slices well, freeze stable 👉 Appealing gloss and good freshkeeping 	0.400 - 0.600 kg water + 1.000 kg glaze	Standard: 7 kg PE-bucket
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FRUTTIGEL® STRAWBERRY

3988	<p>Glaze with strawberry taste for use in confectionery and fine pastry</p> <ul style="list-style-type: none"> 👉 Suitable for spreading, pouring, brushing and spraying 👉 Slices well, freeze stable 👉 Appealing gloss and good freshkeeping 	0.400 - 0.600 kg water + 1.000 kg glaze	Standard: 7 kg PE-bucket
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GLASURCHIPS CLASSIC

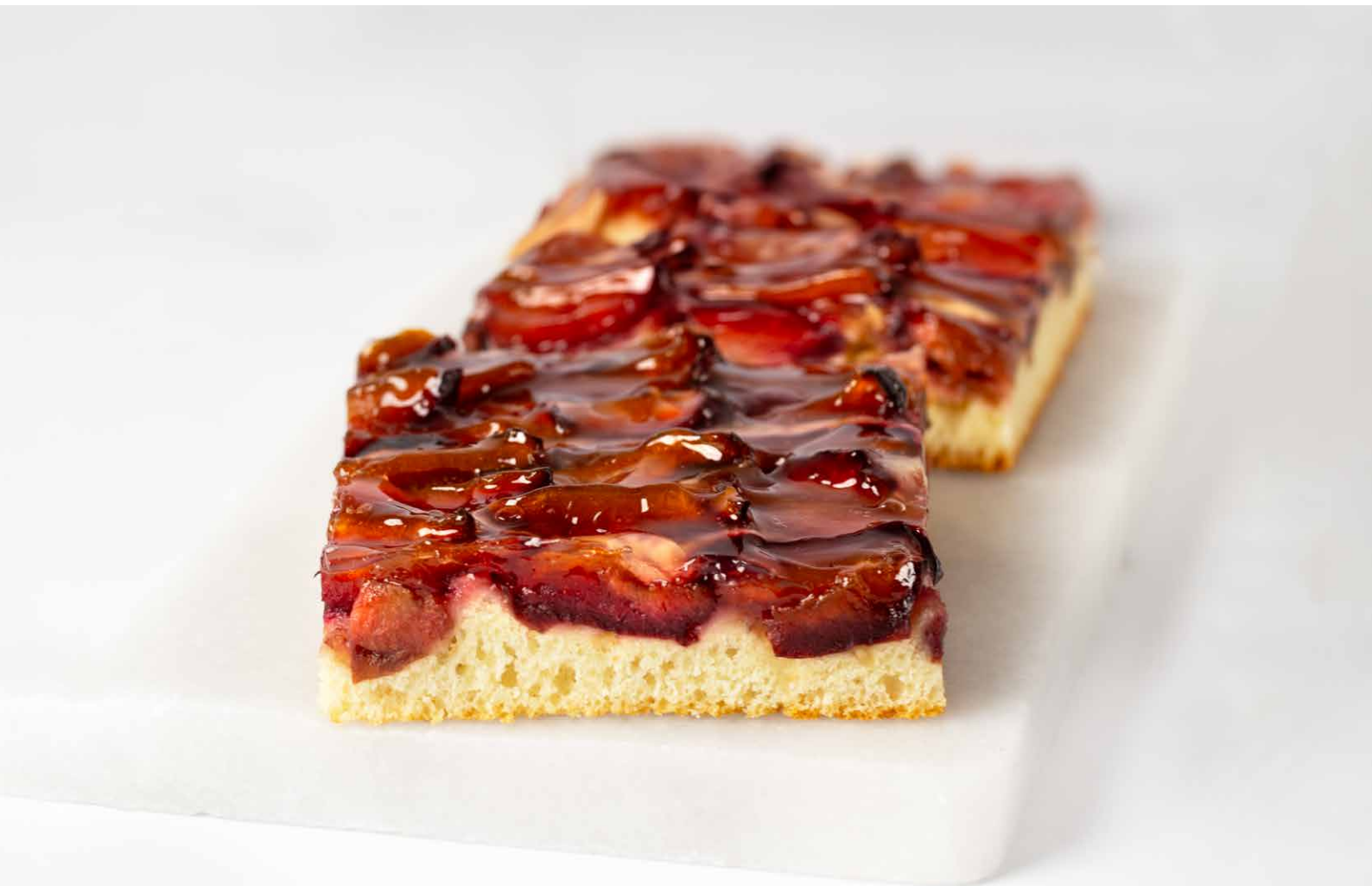
3001	<p>Fat glaze with chocolate flavour for decorating confectionery and fine pastry</p> <ul style="list-style-type: none"> 👉 Fine taste 👉 Impressive shine 👉 Easily portionable 	according to recipe	Standard: 10 kg cardboard box (2 bags à 5 kg)
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SWEET & WHITE

2230	<p>Decoration sugar for dusting fine baked goods such as doughnuts, Berliner, croissants, Danish pastries etc.</p> <ul style="list-style-type: none"> 👉 High adhesion and moisture resistance 👉 No lumping 👉 Good freeze and thaw stability 	according to recipe	Standard: 10 kg paper bag
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VIENNESE FONDANT

2485	<p>Fondant powder for the production of fondant, icings, dunking pastes, fillings etc.</p> <ul style="list-style-type: none"> 👉 Ideal for dunking, glazing, brushing and spraying 👉 Dries evenly without becoming fragile 👉 No crystal formation 	0.120 - 0.180 kg water + 1.000 kg fondant	Standard: 10 kg paper bag Other: 25 kg paper bag
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Flavourings

BERLINER FLAVOUR

2152 | Liquid bake and freeze stable flavour for deep-fried bakery products

3 - 5 g/kg batter

Standard:
1 kg PE-bottle

Other:
5 kg PE canister



BITTER ALMOND FLAVOUR

1340 | Liquid bake and freeze stable flavour

3 - 4 g/kg
batter

Standard:
1 kg PE-bottle

Other:
5 kg and 10 kg
PE canister

CAKE FLAVOUR

1345	Liquid bake and freeze stable flavour	3 - 4 g/kg batter	Standard: 1 kg PE-bottle Other: 5 kg and 10 kg PE canister
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LEMON FLAVOUR

1370	Liquid bake and freeze stable flavour	3 - 4 g/kg batter	Standard: 1 kg PE-bottle Other: 5 kg and 10 kg PE canister
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RUM FLAVOUR

1360	Liquid bake and freeze stable flavour	3 - 4 g/kg batter	Standard: 1 kg PE-bottle Other: 5 kg and 10 kg PE canister
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VANILLA FLAVOUR

1365	Liquid bake and freeze stable flavour	3 - 4 g/kg batter	Standard: 1 kg PE-bottle Other: 5 kg and 10 kg PE canister
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VIENNESE BERLINER FLAVOUR

2278	Bake and freeze stable flavour granules without E numbers (additives) for enhancing deep-fried bakery products and other fine pastries	5 - 10 g/kg batter	Standard: 0.6 kg tin can Other: 15 kg tin can
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ZITROBELLA

1495	Bake and freeze stable flavour granules without E numbers (additives) for enhancing fine pastries	2 - 4 g/kg batter	Standard: 0.6 kg tin can Other: 15 kg tin can
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Spices

GARLIC AND HERBS SPICE MIX

2394	<p>Spice mix for hearty and savoury baked goods</p> <ul style="list-style-type: none"> 👉 Contains garlic, chives and parsley 👉 For use with e.g. garlic baguette or other savoury or Mediterranean-style baked goods 👉 Versatile applications: can also be used with other dishes (e.g. meat, fillings) 	according to recipe	<p>Standard: 4 kg cardboard box (4 aluminum bags à 1 kg)</p>
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MUNICH BREAD SPICE

1385	<p>Spice mix for bread and bread rolls</p> <ul style="list-style-type: none"> 👉 Coarse bread spice to round off the taste 👉 Contains cumin, fennel, coriander and anise 👉 Carefully ground to preserve aroma 	up to 5 g/kg flour	<p>Standard: 5 kg cardboard box with PE-liner</p> <p>Other: 20 kg paper bag with PE-liner</p>
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VIENNESE BREAD SPICE

1395	<p>Spice mix for bread and bread rolls</p> <ul style="list-style-type: none"> 👉 Coarse bread spice to round off the taste 👉 Contains cumin, fennel and coriander 👉 Carefully ground to preserve aroma 	up to 5 g/kg flour	<p>Standard: 5 kg cardboard box with PE-liner</p> <p>Other: 20 kg paper bag with PE-liner</p>
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WELSER BREAD SPICE

1390	<p>Spice mix for bread and bread rolls</p> <ul style="list-style-type: none"> 👉 Finely ground bread spice to round off the taste 👉 Contains cumin, fennel, coriander and anise 👉 Carefully ground to preserve aroma 	up to 5 g/kg flour	<p>Standard: 5 kg cardboard box with PE-liner</p> <p>Other: 20 kg paper bag with PE-liner</p>
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Seeds and Decor

4 SEEDS SPRINKLE

2956

Sprinkling for bread and rolls with linseeds, sunflower seeds, sesame and millet

according to recipe

Standard:
25 kg paper bag



DÉCOR SALT

1524


Sprinkling for bread and rolls

according to recipe


Standard:
20 kg paper bag

Other:
5 kg paper bag


SEED MIX

1303	Sprinkling for bread and rolls with sesame, linseeds, coarse salt, toasted wheat flour and selected spices	according to recipe	Standard: 25 kg paper bag Other: 10 kg paper bag	
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STREUMIX

2419	Sprinkling for bread and rolls with potato flakes, linseeds, sesame and selected spices	according to recipe	Standard: 10 kg paper bag	
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STREUMIX OK

2541	Sprinkling for bread and rolls with potato flakes, oat flakes, linseeds, sesame and salt	according to recipe	Standard: 10 kg paper bag	
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GLAZING AGENT

2469	Cold-soluble basic mix for the production of glossy glaze for yeast dough products <ul style="list-style-type: none"> 👉 Suitable for spraying and brushing 👉 Hygienic and safe: no egg included 👉 Provides an even shine and excellent look 	90 - 100 g/kg water	Standard: 15 kg paper bag	
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GLOSS COATING

1445	Cold-soluble basic mix for the production of glossy glaze for yeast dough products <ul style="list-style-type: none"> 👉 Suitable for spraying and brushing 👉 Water temperature: 20 - 30 °C 👉 For the perfect shine 	140 g/kg water	Standard: 1 kg PE-can Other: 5 kg paper bag with PE-liner	
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TIGER GLAZE

3205	Basic mix for for the production of decorative glazes <ul style="list-style-type: none"> 👉 Gives baked goods a tiger stripe pattern 👉 Stable emulsion that does not separate 👉 Crispness lasts longer 	500 g/kg water	Standard: 15 kg paper bag	
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Miscellaneous and Releasing Agents

MISCELLANEOUS

ANTI MOLD

1525	<p>Preservative for packaged sliced bread</p> <ul style="list-style-type: none"> Prevents mold growth and ensures longer freshness For packaged, sliced and pre-baked bread For fine baked goods with a water activity over 0.65 	max. 2 g/kg finished baked goods	<p>Standard: 8 kg paper bag with PE-liner</p> <p>Other: 1 kg PE-can</p>
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BREZELDIP

1743	Base for the production of food-grade lye for pretzels	1.000 kg water + 0.030 - 0.040 kg granules	<p>Standard: 9 kg cardboard box (9 PE-cans à 1 kg)</p>
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BUONISSIMA PIZZAFOND

2316	<p>Basic mix for the production of spicy pizza spread</p> <ul style="list-style-type: none"> Aromatic tomato flavor High yielding Various possible uses, e.g. for baked goods with a Mediterranean character 	1.200 - 1.400 kg water (cold) + 0.200 kg mix	<p>Standard: 4 kg cardboard box (4 aluminium bags à 1 kg)</p>
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DRY YEAST

2502	1 kg dry yeast corresponds to the leavening power of 2.5 - 3 kg compressed yeast	according to recipe	<p>Standard: 10 kg cardboard box (20 bags à 0.5 kg)</p>
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FERAFERM

3824	<p>Pre-dough starter for the production of bread and rolls</p> <ul style="list-style-type: none"> Contains active, natural yeasts for baking without the addition of baker's yeast Optimum swelling for premium breads with very good crumb elasticity Distinctive aroma and long freshkeeping 	5 % on flour	<p>Standard: 12 kg cardboard box (6 aluminium bags à 2 kg)</p>	
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ROASTED ONIONS

1644	Low fat, gently roasted onions for onion bread and rolls	according to recipe	<p>Standard: 5 kg cardboard box with PE-liner</p>	
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RELEASING AGENTS

SASSA GOLD

1475	Taste-neutral release fat without E numbers (additives) for baking tins and trays <ul style="list-style-type: none"> 👉 Sprayable and brushable oil-wax emulsion with high release effect 👉 Ready to use 👉 Stable emulsion: no build-ups 	according to instructions for use	Standard: 10 kg PE canister
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SASSA NORMAL

1476	Taste-neutral release fat for baking tins and trays <ul style="list-style-type: none"> 👉 Sprayable and brushable oil with high release effect 👉 Ready to use 👉 Stable emulsion: no build-ups 	according to instructions for use	Standard: 10 kg PE canister
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TRENNMAX


2284	Release spray for baking tins and trays	according to instructions for use	Standard: Cardboard box with 12 spray cans à 500 ml Other: Cardboard box with 6 spray cans à 500 ml
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ALLERGENS


 Cereals and cereal products containing gluten

 Crustacea and products of these


 Eggs and egg products


 Fish and fish products


 Peanuts and products thereof


 Soybeans and products thereof


 Milk and products thereof incl. lactose

 Tree nuts and products thereof


 Celery and products thereof

 Mustard and products thereof

 Sesame seeds and products thereof

 Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/litre)

 Lupins and products thereof

 Molluscs and products thereof

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