



Product catalogue

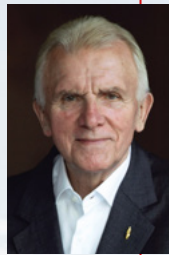
International

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For over 60 years, knowledge, quality, and service have been the cornerstones of backaldrin's business success.

Baking expertise: Driving success

Success in baking begins with experience, a commitment to quality, and a profound understanding of dough. Through tailored training, personalised consulting, and innovative techniques, backaldrin empowers bakeries to overcome industry-specific challenges and deliver exceptional products.



“
Our bakery specialists are among the best in their field – and they pursue their profession with passion. Developing products is important, but the right guidance for bakers and their customers truly makes the difference. That is exactly where our strength lies.

Peter Augendopler
Owner



Baking expertise: Our greatest asset

Every taste is unique,
every bread is too – our
product range has the
perfect match for every
customer.

Quality that inspires

Every product tells a story where tradition meets innovation. We develop, test, and refine until perfection is reached.

Everything for your bakery



Premium
raw
materials



Traditional
& organic
sourdoughs



Innovative
premixes



Flavours,
fillings &
bread spices







Many products are also available in certified organic quality.

Inspiration starts here

Whether you are looking to expand your assortment or explore new baking ideas, our versatile range is here to support your creativity.

**More variety
for your assortment**












Product features & certifications

-  **Clean Label:** No additives (E-numbers), except for vitamin C
-  With **RSPO-certified** palm (MB/SG)
-  **Organic** according to Regulation (EU) 2018/848
-  **Vegan:** Baked goods are only vegan if all other ingredients used are also vegan.
-  With **cibus.trace** certified barn eggs (BH)
-  With **Rainforest Alliance Certified** cocoa (ra.org)

NEW Newly listed products



Allergens

- | | | | |
|---|---|---|--|
|  Cereals and cereal products containing gluten |  Fish and fish products |  Milk and products thereof incl. lactose |  Sesame seeds and products thereof |
|  Crustacea and products of these |  Peanuts and products thereof |  Tree nuts and products thereof |  Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/litre) |
|  Eggs and egg products |  Soybeans and products thereof |  Celery and products thereof |  Lupins and products thereof |
| | |  Mustard and products thereof |  Molluscs and products thereof |

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2903 | MammaMia® Mix













Bread and rolls

Baking improvers for direct processing

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>2766 Easy Malt ✓</p> <p>Baking improver for bread rolls with "summer protection factor" for fast maturing doughs</p> <ul style="list-style-type: none"> • With malt flour for aromatic taste and attractive golden colour • Produces machine-friendly, dry doughs with high water absorption • Good dough and fermentation stability, appealing volume and even shape 	2 – 3 % on flour	25 kg paper bag	
	<p>1146 IBM 1% / K1 ✓</p> <p>Baking improver for the production of white wheat bread and bread rolls</p> <ul style="list-style-type: none"> • Produces machine-friendly doughs • High fermentation tolerance • Perfect slicing stability of the crumb 	0,5 – 1 % on flour	30 kg paper bag 10 kg paper bag	
	<p>1143 Kaisermaster ✓</p> <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 intense aromatic taste and a golden crust • Produces compact, elastic and dry doughs: excellent rising, machine-friendly • Good fermentation stability, appealing volume, and even shape 	2 – 3 % on flour	30 kg paper bag	
	<p>2074 K-Soft ✓</p> <p>Special improver for the reliable production of burger buns</p> <ul style="list-style-type: none"> • Suitable for industrial production lines • Produces a dense crumb with a fine pore structure • Baked goods have a long shelf-life 	1 % on flour	25 kg paper bag 8 kg paper bag	
	<p>2136 L-1 ✓</p> <p>Liquid improver for the production of wheat bakery products</p> <ul style="list-style-type: none"> • Stable emulsion • Perfect fermentation stability • Excellent oven spring for impressive volume 	1 % on flour	10 kg PE can 750 kg container	
	<p>2423 Saturnus ✓</p> <p>Baking improver for the production of wheat bread rolls</p> <ul style="list-style-type: none"> • Compensates for fluctuations in flour quality • Well suited to direct processing but also suitable for cold dough and par-bake methods • Excellent dough easing, even with stubborn, sticky flour 	0,3 % on flour	25 kg paper bag 8 kg paper bag	
	<p>4476 Soft Toast & Bun ✓ NEW</p> <p>Baking agent for the improved production of toast bread and soft buns</p> <ul style="list-style-type: none"> • Low dosage • Excellent fermentation and shape stability • Soft and juicy crumb 	1,5 % on flour	10 kg paper bag	

Baking improvers for direct processing

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>4164 XXL CC Emulsifier-free improver for the production of wheat bread rolls</p> <ul style="list-style-type: none"> • Universal improver • Economical dosage • Produces very dry and stable doughs with large volume 	0.5 – 0.8 % on flour	8 kg paper bag	
 <p>2866 XXL Fresh Baking improver for the production of baked goods with excellent volume and a long shelf life</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	25 kg paper bag 8 kg paper bag	
 <p>1966 XXL Power Baking improver for the production of wheat bread and bread rolls</p> <ul style="list-style-type: none"> • For XXL volume • Suitable for all types of processing • Produces machine-friendly doughs 	0.5 % on flour for bread rolls 0.2 – 0.4 % for wheat bread (depending on flour quality)	25 kg paper bag 8 kg paper bag	
 <p>4128 XXL Special   Emulsifier-free improver for the production of wheat bread and bread rolls</p> <ul style="list-style-type: none"> • Universal improver • Economical dosage • Produces machine-friendly doughs 	0.5 % on flour	8 kg paper bag 25 kg paper bag	

Baking improvers for controlled fermentation and frozen dough pieces

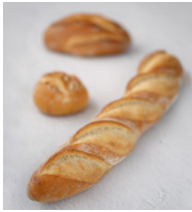



Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3084 BM Ice  Improver for the production of wheat bread rolls, particularly in cold processing</p> <ul style="list-style-type: none"> • Excellent results with Slow Dough®, retarded or interrupted fermentation methods • Also well suited to direct processing • Produces easily workable, dry, woolly doughs 	2 – 3 % on flour	25 kg paper bag	
 <p>1122 Ferma GU  Baking improver for the production of wheat bread rolls</p> <ul style="list-style-type: none"> • Compensates for fluctuations in flour quality • Well suited to direct processing but also suitable for cold dough and par-bake methods • Excellent dough easing, even with stubborn, sticky flour 	1.5 % on flour	20 kg paper bag	

Baking improvers for controlled fermentation and frozen dough pieces

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Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2088 Frigomalt II </p> <p>Improver for the production of wheat bread rolls in interrupted or delayed fermentation processes</p> <ul style="list-style-type: none"> • Suitable for all types of cold processing • High fermentation stability • Impressive volume 	2 % on flour	30 kg paper bag	
 <p>2731 Frostmax </p> <p>Special improver with maximum versatility, for all types of processing</p> <ul style="list-style-type: none"> • Maximum machine-processability: suitable for all standard bread roll systems • Maximum fermentation stability and fermentation tolerance • Maximum volume 	3 % on flour	25 kg paper bag	
 <p>3884 Mein Baguette  NEW</p> <p>For the production of baguettes and other wheat breads and rolls</p> <ul style="list-style-type: none"> • Very good for the long-time processing of cool dough (23 – 25 °C) • Produces a dry dough, excellent for machine processing and storage in plastic trays (without sticking) 	5 % on flour	25 kg paper bag	 
 <p>2166 Shopbake </p> <p>Baking agent for deep-frozen dough pieces</p> <ul style="list-style-type: none"> • Excellent results with Slow Dough® or interrupted fermentation • Also produces good results in direct baking processes • Very high tolerance 	3 % on flour	8 kg paper bag 25 kg paper bag 500 kg big bag	
 <p>3468 Top4Shop </p> <p>The perfect improver for retail bakery chains</p> <ul style="list-style-type: none"> • Excellent results with in-store baking (fermented frozen dough from freezer to oven) • Also suitable for interrupted fermentation and long-time processing • Beautiful formation 	3 – 4 % on flour	25 kg paper bag 500 kg big bag	

Specialised improvers

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3602 Artisan BM   NEW</p> <p>Baking agent with barley malt flour and wheat germ for the production of rustic bread and rolls</p> <ul style="list-style-type: none"> • Specially formulated for long-time dough processing • Excellent oven spring • Crispy crust, juicy crumb 	3 – 4 % on flour	25 kg paper bag 8 kg paper bag	

Specialised improvers







Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2066 Brezengold Baking agent 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	9 kg carton with PE liner 25 kg PP bucket	
 <p>1980 CiabattaMix 5 % For the production of Italian-style bread and rolls</p> <ul style="list-style-type: none"> • Characteristic taste of wheat sourdough • Ensures typically large pore structure • Good shelf life 	5 % on flour	20 kg paper bag 8 kg paper bag	  
 <p>1200 Concord V For the production of baguettes, white bread and rolls</p> <ul style="list-style-type: none"> • Universal improver for all types of white bread applications • Ensures well-relaxed doughs • Impressive volume 	1 % on flour	25 kg paper bag 8 kg paper bag	 
 <p>1142 Halback Baking agent for the production of par-baked rolls</p> <ul style="list-style-type: none"> • High water absorption • Especially for long fermentation times • Promotes fermentation stability and volume 	4 % on flour	25 kg paper bag	 
 <p>3465 KurkumaMix V V Special baking agent for the production of bread and rolls with turmeric</p> <ul style="list-style-type: none"> • Extremely wide range of application • Excellent fermentation stability and good oven spring • Intense yellow crumb, unmistakable taste of turmeric 	0,5 % on flour	25 kg paper bag 8 kg paper bag	
 <p>2636 SoSoft V The best improver for soft buns</p> <ul style="list-style-type: none"> • For super soft modern buns and rolls • Produces a fluffy crumb with fine, uniform pore structure • Short bite 	3 % on flour	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>3022 Toast & Bun Improver V V NEW Special baking agent for the production of toast bread and soft bread rolls</p> <ul style="list-style-type: none"> • Machine-friendly • Good fermentation stability • Excellent shape stability" 	1 % on flour	25 kg paper bag	 

Clean Label baking improvers








b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1101 AromaMalz ✓V</p> <p>Liquid enzyme-active malt extract for wheat bread, rolls, and fine bakery products</p> <ul style="list-style-type: none"> • Improves baking quality • Produces a fine crispiness and appealing crumb colour • Adds a more malty flavour 	0.5 – 2 % on flour	7 kg PE can 13 kg PE can and 980 kg rental container	
 <p>1100 AstaMalt ✓V</p> <p>Liquid enzyme-active malt extract for wheat bread, rolls, and fine bakery products</p> <ul style="list-style-type: none"> • Improves baking quality • Produces a fine crispiness and appealing crumb colour • Adds a more malty flavour 	0.5 % – 2 % on flour	7 kg PE can 13 kg PE can	
 <p>3981 Backfresh ✓V</p> <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	8 kg paper bag	
 <p>4167 BM Eis CL ✓V</p> <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® and controlled fermentation methods • Very good results also in direct processing • Produces easily workable, dry, woolly doughs 	2 – 3 % on flour	25 kg paper bag	
 <p>2835 Extend Natural ✓V</p> <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 application • Neutral taste 	1 – 5 % on flour	20 kg paper bag	
 <p>2900 Ferma Clean Label Special ✓V</p> <p>Emulsifier-free improver for the production of wheat rolls with a distinctive bloom</p> <ul style="list-style-type: none"> • Suitable for all types of dough processing, including direct • Produces machine-friendly doughs • Offers good proofing stability and tolerance 	3 % on flour	25 kg paper bag 8 kg paper bag	
 <p>3111 Neptun CL ✓V</p> <p>Emulsifier-free improver for the production of wheat bread and rolls</p> <ul style="list-style-type: none"> • Suitable for all types of dough processing • Produces woolly doughs, easily workable by hand and machine • Good proofing stability and oven spring 	0.3 – 0.5 % on flour	25 kg paper bag	

Clean Label Baking Improvers

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2702 Prager Malt ✓V</p> <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 • Adds an aromatic, malty taste • Produces an attractive colour and crust 	0.5 – 2 % on flour	25 kg paper bag 10 kg paper bag	
 <p>2430 Solex ✓V</p> <p>Liquid enzyme-inactive malt extract for improved colour, flavour and shelf life</p> <ul style="list-style-type: none"> • Produces dry, pliable doughs • For a very dark crumb colour • Promotes a softer, more tender crust 	0.5 – 5 % on flour	12 kg PE can	
 <p>2114 Special Improver AC ✓V</p> <p>E-number-free improver for the production of wheat bread rolls and rustic baked goods</p> <ul style="list-style-type: none"> • For direct processing and all types of cold dough processing • Improves machine processing of doughs • Good fermentation tolerance 	0.5 – 0.8 % on flour	8 kg paper bag	

Bread improvers







Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>4027 BF1 ✓V</p> <p>Emulsifier-free agent for improved shelf life of all mixed rye and mixed wheat breads</p> <ul style="list-style-type: none"> • Juicier, more elastic crumb • Good dough handling • Long-lasting freshness 	0.3 – 1 % on flour	8 kg paper bag	
 <p>1261 Breadmaster V</p> <p>Universal baking agent for rye, mixed rye, and mixed wheat breads, especially for flours with little elasticity</p> <ul style="list-style-type: none"> • Improves fermentation tolerance and stability • Long-lasting oven spring for more volume • Produces supple doughs suitable for machine processing 	2 – 3 % on flour	25 kg paper bag	 
 <p>4056 Breadmaster Soft ✓V</p> <p>Emulsifier-free improver for improved stability and shelf life</p> <ul style="list-style-type: none"> • Suitable for all types of bread • Excellent fermentation stability and high tolerance • Excellent oven spring 	1 – 2 % on flour	25 kg paper bag	

Bread improvers







b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1510 Fadona </p> <p>Taste-neutral baking agent for the prevention of ropiness Dosage: 1 – 2 g/kg milled products for lightly soured bread 2 – 3 g/kg wheat flour for wheat bread</p>	according to recipe	25 kg paper bag with PE liner 8 kg paper bag with PE liner	
 <p>2546 My Bread</p> <p>Baking agent for improved stability and freshness in all types of rye bread</p> <ul style="list-style-type: none"> • Flexible and reliable acidification • Produces a soft and juicy crumb • Optimal swelling of the ingredients 	10 % on flour	25 kg paper bag	 
 <p>2223 Rye Plus </p> <p>Baking agent for rye and mixed rye breads made with enzyme-poor, dry-baking flours</p> <ul style="list-style-type: none"> • Improves the swelling ability of the flour • Improves stability, volume, and crumb • Guaranteed longer shelf life 	1 – 2 % on flour	25 kg paper bag	
 <p>3140 Staback CL  </p> <p>Emulsifier-free baking agent for improved stability of breads, rolls, and fine yeast pastries</p> <ul style="list-style-type: none"> • Wide range of application • Excellent fermentation stability and high tolerance • Good oven spring for appealing volume of baked goods 	0.5 – 2 % on flour	25 kg paper bag	
 <p>3964 Vienna Touch Soft  </p> <p>Improver in paste form for all yeast dough applications e.g. bread rolls, shortcrust pastry, brioche, fritters, etc.</p> <ul style="list-style-type: none"> • Machine-friendly • Well-rounded taste and fine aroma • Improves shelf life 	0.5 – 3 % on flour	10 kg PP bucket	

Pregelatinised flours













Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1205 Potato Mix ✓</p> <p>Pregelatinised potato flour without E numbers (additives) for the production of all kinds of bakery products with potatoes</p> <ul style="list-style-type: none"> • 1 kg Potato Mix is equivalent to 2 kg fresh potatoes • High water absorption • Improves shelf life 	10 % on flour	30 kg paper bag 8 kg paper bag 10 kg paper bag	
 <p>1281 Quellstar ✓ ✓</p> <p>Neutral swelling flour without additives</p> <ul style="list-style-type: none"> • High water absorption • Improves workability of dough • Improves shelf life 	1 – 5 % on flour	25 kg paper bag	
 <p>1290 Rogana ✓ ✓</p> <p>Toasted swelling flour for the production of heavy bread and rolls with a rustic touch</p> <ul style="list-style-type: none"> • Hearty roasted aroma • Improves water absorption • Improves shelf life 	1 – 4 % on flour, according to taste	25 kg paper bag 8 kg paper bag	

Acidifiers

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1240 Anifarin Dark ✓</p> <p>Dough acidifier that stimulates swelling for use in all types of rye and wheat bread</p> <ul style="list-style-type: none"> • High dough yield • Characteristic strong bread taste • Improves shelf life 	3 % on rye flour Increase dosage by 10 – 30 % when adding to shredded wholegrain, milled dark grains and sprouts	25 kg paper bag	
 <p>1245 Anifarin Light ✓</p> <p>Dough acidifier that stimulates swelling for use in all types of rye and wheat bread</p> <ul style="list-style-type: none"> • High dough yield • Characteristic strong bread taste • Improves shelf life 	3 % on rye flour Increase dosage by 10 – 30 % when adding to shredded wholegrain, milled dark grains and sprouts	25 kg paper bag	
 <p>1250 BAS® Dark ✓</p> <p>Liquid multi-stage fermented sourdough-based dough acidifier with the metabolic products and flavourings of 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 flour	12 kg PE can 340 kg rental container 700 kg rental container	

Acidifiers

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	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>1251 BAS® Light ✓</p> <p>Liquid multi-stage fermented sourdough-based dough acidifier with the metabolic products and flavourings of sourdough for the production of light mixed wheat and dark rye breads</p> <ul style="list-style-type: none"> • Stable bread quality • Aromatic, well-rounded taste • Easy application 	<p>5 % on rye flour</p>	<p>12 kg PE can 5 kg PE can 340 kg rental container 700 kg rental container</p>	
	<p>1249 BAS® Special ✓</p> <p>Liquid multi-stage fermented sourdough-based dough acidifier for strong, aromatic breads that keep fresh for a long time.</p> <ul style="list-style-type: none"> • Suitable for all types of bread • Best bread quality even with enzyme-rich rye flours or cooler dough temperatures • Good volume 	<p>4 % on flour</p>	<p>12 kg PE can 340 kg rental container 700 kg rental container</p>	
	<p>1253 BAS® T ✓✓</p> <p>Dehydrated sourdough for the production of sourdough breads in direct processing</p> <ul style="list-style-type: none"> • Improves quality and saves time • Guarantees typical full-bodied, aromatic taste • Improves crumb elasticity and sliceability 	<p>5,5 % on flour</p>	<p>25 kg paper bag</p>	
	<p>2582 BAS® Turbo 500 ✓</p> <p>Liquid multi-stage fermented sourdough-based dough acidifier specially formulated for the production of light breads</p> <ul style="list-style-type: none"> • Improves dough consistency • Best possible freshness and high volume • Typical sourdough bread taste 	<p>2 % on rye flour 0.3 – 0.7 % on wheat flour</p>	<p>12 kg PE can</p>	
	<p>1254 BAS® W ✓✓</p> <p>Dehydrated wheat sourdough for the production of tasty wheat and mixed wheat breads in direct processing</p> <ul style="list-style-type: none"> • Aromatic bread taste • Improves workability of dough • Improves crumb elasticity and sliceability 	<p>1 – 4 % on flour</p>	<p>20 kg paper bag 8 kg paper bag</p>	
	<p>3109 BAS® Wheat ✓ NEW</p> <p>Liquid wheat sourdough for use in bread rolls, Mediterranean-style bakery, mixed wheat breads and fine yeast dough pastries</p> <ul style="list-style-type: none"> • Ready to use • Improves shelf life and prevents ropiness • Can be used with own starters and pre-ferments to balance out production peaks 	<p>0.5 – 3 % on flour</p>	<p>10 kg PP bucket</p>	

Baking premixes for bread and rolls























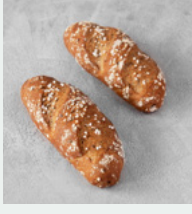



	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>2431 8 Treasure Mix </p> <p>Premix for the production of rustic seed breads and rolls</p> <ul style="list-style-type: none"> • Contains purple wheat flakes, sunflower seeds, maize, millet, soy, linseeds, malted barley flour and sesame seeds • Soft, elastic crumb • Malty taste 	according to recipe	25 kg paper bag	
	<p>3300 Actipan Mix </p> <p>Emulsifier-free premix for the production of Actipan® wholegrain bread</p> <ul style="list-style-type: none"> • Contains a high-quality sprout mixture, wheat germ and amaranth • High fibre content, high protein content, natural source of vitamins • Produces stable doughs suitable for machine processing 	30 % on flour	25 kg paper bag 500 kg big bag	
	<p>3322 Actipan Plus </p> <p>Emulsifier-free premix for the production of Actipan® wholegrain bread</p> <ul style="list-style-type: none"> • Already contains wholegrain flour and rye sourdough • High fibre content, high protein content, natural source of vitamins • Suitable for machine processing, baking in moulds or free-form 	100 %	25 kg paper bag	
	<p>2041 Alpine Power Mix MB </p> <p>Premix for the production of Alpine Power bread and rolls</p> <ul style="list-style-type: none"> • Produces dry, machine-friendly doughs • Contains sunflower seeds, linseeds and sesame seeds • Soft, elastic crumb with a rich and hearty taste 	25 – 60 % on flour	25 kg paper bag	
	<p>3660 AroniaMix </p> <p>Clean label premix for the production of bakery products with the benefits of the aronia berry (chokeberry)</p> <ul style="list-style-type: none"> • Can be added to any bread or pastry dough • Chokeberry pomace, aromatic wheat sourdough and apple juice powder add a mildly fruity, pleasantly sour taste to baked goods • Produces baked goods with eye-catching shades of purple 	10 – 25 % on flour	25 kg paper bag 8 kg paper bag	
	<p>2629 Avena Soya </p> <p>Premix for the production of bread and rolls with soy and oats</p> <ul style="list-style-type: none"> • Wide range of application • Mild, nutty taste and soft texture with good fresh keeping • Contains unmodified soy 	10 – 50 %	25 kg paper bag	
	<p>2635 BibleMix </p> <p>A unique premix for the production of Bible Bread®</p> <ul style="list-style-type: none"> • Made exclusively with ingredients mentioned in the Bible e.g. spelt, barley and millet • Clean label • Already contains salt 	50 % on flour	25 kg paper bag	

Baking premixes for bread and rolls

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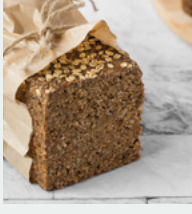


Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2926 Borodinsky Mix ✓</p> <p>The premix for the production of rustic Borodinsky bread and rolls</p> <ul style="list-style-type: none"> • Distinctive aromatic flavour, dense texture, and dark colour • Good fermentation stability and excellent oven spring • Long-lasting freshness" 	20 % on flour	25 kg paper bag 8 kg paper bag	
 <p>2470 Cereal Back ✓</p> <p>Universal premix for the production of rustic grain rolls</p> <ul style="list-style-type: none"> • Good dough relaxation, well-suited to par-baking • Very good fermentation stability and oven spring • The high oil seed content produces a wholesome grainy crumb 	20 – 38 % on flour	25 kg paper bag	
 <p>3308 Chia Mix</p> <p>Premix for the production of bread and rolls with chia seeds</p> <ul style="list-style-type: none"> • Can be combined with all types of flour • Excellent fermentation stability and good oven spring for high-volume bread and rolls • Soft and juicy crumb with a long shelf life 	50 % on flour	25 kg paper bag 8 kg paper bag	  
 <p>4241 ChickpeaMix ✓✓ NEW</p> <p>Emulsifier-free premix for the production of bread and rolls with chickpea and sesame flour</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Produces machine-friendly dough • Perfect base for vegan snacks 	1 part mix : 2 parts flour	25 kg paper bag 10 kg paper bag	 
 <p>3659 Durum 100 ✓✓</p> <p>Emulsifier-free premix for the production of bread and rolls with durum wheat flour</p> <ul style="list-style-type: none"> • Easy to use, no additional baking agents needed • Good fermentation stability and oven spring • Soft, juicy crumb with long-lasting freshness 	100 %	25 kg paper bag	
 <p>2168 Enerjoy Mix</p> <p>Premix for the production of buttermilk wholegrain bread with a special blend of vitamins and minerals</p> <ul style="list-style-type: none"> • Simple, reliable production • Contains rye, wheat and spelt flour • Long-lasting freshness 	100 %	25 kg paper bag	  
 <p>2819 EWB-Mix ✓</p> <p>Premix for the production of high-protein bread and rolls</p> <ul style="list-style-type: none"> • Protein content of over 40 %, reduced carbohydrate content • Contains valuable plant proteins • Easy to use, wide range of application 	100 %	25 kg paper bag 8 kg paper bag	  

Baking premixes for bread and rolls

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>2628 Flexigrain  </p> <p>Clean label premix for the production of bread and rolls with rye, wheat, spelt, oats, barley and maize</p> <ul style="list-style-type: none"> • Wide range of application • Salt is already included • The swelling piece can be stored overnight 	10 – 50 %	25 kg paper bag	
	<p>2177 Graham Fit Mix</p> <p>Premix for the production of bread and rolls with a high wheat bran content</p> <ul style="list-style-type: none"> • Easy to use • Perfect fermentation stability and good oven spring • No salt included 	10 – 20 % on flour	20 kg paper bag	  
	<p>2061 Grandmother's Bread Mix </p> <p>Premix for the production of rustic bread and rolls</p> <ul style="list-style-type: none"> • Simple, reliable use • Aromatic taste • Long-lasting freshness 	25 % on flour	30 kg paper bag	 
	<p>2046 Italiano Mix</p> <p>Premix for the production of Italian-style wheat bread, rolls, and snacks</p> <ul style="list-style-type: none"> • Wide range of application • Easy to use • Short bite 	25 % on flour	25 kg paper bag 8 kg paper bag	 
	<p>3039 KorninoMix CL  </p> <p>Clean label premix for the production of bread rolls with sunflower seeds, linseeds, walnuts, and sourdough</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Good dough stability • Elastic crumb 	40 % on flour	25 kg paper bag	 
	<p>1802 KornMix® direct  </p> <p>Emulsifier-free premix for the easy and reliable production of high-fibre bakery products, especially Kornspitz® bread rolls</p> <ul style="list-style-type: none"> • Wide range of application • Easy handling, no dough starter • Exceptionally machine-friendly dough, suitable for all types of processing 	36 % on flour for Kornspitz®	30 kg paper bag 10 kg paper bag	 
	<p>1799 KornMix® Export  </p> <p>Emulsifier-free premix for the easy and reliable production of high-fibre bakery products, especially Kornspitz® bread rolls</p> <ul style="list-style-type: none"> • Higher amount of rye sourdough • Easy handling • Suitable for all types of processing 	36 % on flour for Bio-Kornspitz®	30 kg paper bag 10 kg paper bag	 

Baking premixes for bread and rolls

b














Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3298 KürbiskernMix Baking premix for the production of bread and rolls with pumpkin seeds</p> <ul style="list-style-type: none"> • Malty grain mixture with a high proportion of pumpkin seeds • Finely balanced taste through a careful selection of ingredients like pumpkin seeds, sunflower seeds, linseeds, rye, oat fibre • Suitable for use in all dough processing methods 	66 – 100 % on flour	25 kg paper bag	  
 <p>1312 Maize Mix Premix for the production of maize bread and bread rolls</p> <ul style="list-style-type: none"> • Contains sunflower seeds and linseeds • Suitable for all types of processing • Already contains salt and improvers 	3 parts mix : 7 parts flour	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>2595 Maize Mix New MB   Premix for the production of bakery products with popped maize</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Already contains salt and improvers • Juicy crumb with long-lasting freshness 	according to recipe	20 kg paper bag 8 kg paper bag	 
 <p>2903 MammaMia® Mix Specially-formulated premix for bread and rolls enriched with vitamins and minerals</p> <ul style="list-style-type: none"> • Contains vitamin D, folic acid, calcium, magnesium, and iron • Simple handling • Suitable for all types of processing 	40 % on flour	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>2062 My GrainbreadMix   Ready-mix for the production of wholegrain bread with 6 different types of grain, buckwheat, and oilseeds</p> <ul style="list-style-type: none"> • Easy handling • Low GI bread, rich in dietary fibre • Extended shelf life without preservatives through pasteurisation 	100 %	30 kg paper bag 10 kg paper bag 25 kg paper bag	
 <p>4142 My Spelt Bread  Baking premix with spelt sourdough for the production of spelt breads</p> <ul style="list-style-type: none"> • Excellent dough properties • Best suited for long-time dough processing • Produces juicy bread with a mildly nutty taste 	according to recipe	20 kg paper bag	
 <p>3536 My Urkorn Mix  Ready-mix for the production of multigrain bread with ancient grains</p> <ul style="list-style-type: none"> • Easy handling • Contains smoked salt • Extended shelf life without preservatives through pasteurisation 	100 %	25 kg paper bag	

Baking premixes for bread and rolls




















Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3705 Pane Scuro ✓✓ Premix for the production of special breads</p> <ul style="list-style-type: none"> • Produces soft and woolly doughs • Perfect for overnight cold storage • Good volume and aromatic, crispy crust 	10 – 20 % on flour	25 kg paper bag	
 <p>4197 PataPan ✓ Premix for the production of wheat bread and rolls with potato flakes</p> <ul style="list-style-type: none"> • Easy to use • Soft crumb • Long-lasting freshness 	50 %	10 kg paper bag	 
 <p>2070 PrebioMix Plus Premix for the production of prebiotic bread and rolls</p> <ul style="list-style-type: none"> • Contains inulin to support good gut bacteria • Contains wheat germ: source of vitamin E, plant protein and folic acid • Can be combined with wheat or rye flour 	4 parts mix : 6 parts flour	30 kg paper bag	  
 <p>3959 Premium Wheat OP ✓ Premix without E numbers for the production of traditional wheat bread and rolls</p> <ul style="list-style-type: none"> • Easy handling • Contains wheat sourdough and sea salt • Excellent crumb elasticity 	25 % on flour	25 kg paper bag	  
 <p>3537 PrimaPan Mix ✓✓ Clean label premix for the production of mixed wheat breads</p> <ul style="list-style-type: none"> • Contains aromatic durum wheat sourdough and apple juice powder • Soft, juicy crumb with excellent slicing stability • Long-lasting freshness 	4 parts mix : 6 parts flour	20 kg paper bag	
 <p>2339 PurPur® Mix ✓ Premix for the production of purple wholegrain bread, rolls, ciabatta, sandwich etc.</p> <ul style="list-style-type: none"> • Contains wholegrain purple wheat flour, pumpkin seeds, sunflower seeds and walnuts • Juicy crumb, aromatic yet mild taste • Long-lasting freshness 	100 % for PurPur® wholegrain bread, otherwise according to recipe	8 kg paper bag 25 kg paper bag 650 kg big bag	  
 <p>4458 QuinoaMax ✓✓ NEW Clean label premix for the production of baked goods with quinoa</p> <ul style="list-style-type: none"> • Stable dough - ideal for both artisanal and industrial processing • High seed content for a hearty crumb texture • Suitable for all dough processing methods 	40 % on flour	25 kg paper bag	

Baking premixes for bread and rolls

b











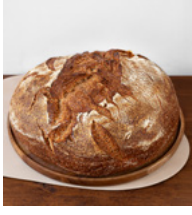

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>1837 RomanMix ✓</p> <p>Basic dark premix with partly toasted rye flour for the production of rustic bread rolls</p> <ul style="list-style-type: none"> • For processing by hand • Aromatic taste 	20 % on flour	25 kg paper bag	
	<p>2216 Rye Mix ✓</p> <p>Premix for the production of rye breads and rolls</p> <ul style="list-style-type: none"> • Suitable for all methods of cold processing • Optimal machine processing despite 50 % rye content • Wide range of application 	30 % on flour	25 kg paper bag 8 kg paper bag	
	<p>2634 Rye Wholegrain ✓✓</p> <p>Clean label ready-to-use mix for the production of wholegrain rye breads</p> <ul style="list-style-type: none"> • Contains wholegrain rye sourdough • Produces a juicy crumb that slices well • Long-lasting freshness 	100 %	30 kg paper bag	
	<p>4444 Sabia 2.0 ✓✓ NEW</p> <p>Premix for use as a cold soaker and/or as decoration</p> <ul style="list-style-type: none"> • Can be added to any dough as a cold soak piece without changing the consistency • Salt is already contained in the mix • High proportion of seeds for a grainy crumb 	Up to 20 % on flour when used as a cold soaker	25 kg paper bag 8 kg paper bag	-
	<p>1309 Seeds and Cereal Mix ✓</p> <p>Light mix with sunflower seeds, millet, linseeds and sesame for wholesome wheat bread and rolls</p> <ul style="list-style-type: none"> • Produces dry, machine-friendly doughs • Good fermentation stability and oven spring • Improves taste, colour and shelf life of baked goods 	50 % on flour	30 kg paper bag 10 kg paper bag	
	<p>2075 Soya Cereal Direct</p> <p>Premix for the production of bread rolls with soy flour</p> <ul style="list-style-type: none"> • Direct processing, no need for swelling • Rich in protein • Long-lasting freshness 	20 % on flour	30 kg paper bag	
	<p>2532 Spelt 100 % ✓</p> <p>Ready mix for the production of bread and rolls with spelt flour and spelt sourdough</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Soft, juicy crumb with long-lasting freshness • Does not contain standard wheat flour 	100 %	25 kg paper bag	

Baking premixes for bread and rolls

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>2724 Spelt Concentrate 50 % ✓</p> <p>Premix for the production of spelt and mixed bread and rolls</p> <ul style="list-style-type: none"> • Does not contain standard wheat flour • Made with wholegrain spelt flour and wholegrain spelt sourdough • Juicy, elastic crumb with long-lasting freshness 	according to recipe	25 kg paper bag 8 kg paper bag	
	<p>1749 SpeltMix 33 ✓</p> <p>Premix for the production of mixed spelt bread and rolls in direct processing</p> <ul style="list-style-type: none"> • Reliable processing • Good volume • Potato flakes for longer-lasting freshness 	33 % on flour	25 kg paper bag	  
	<p>3327 Spelt Chia Mix ✓</p> <p>Premix for the production of spelt bread and rolls with chia seeds</p> <ul style="list-style-type: none"> • Excellent volume, proofing stability and oven spring • Does not contain standard wheat flour • Soft, juicy crumb 	100 %	25 kg paper bag	
	<p>2831 Spelt Grape Seed Concentrate ✓</p> <p>Premix for the production of spelt bread and rolls with grape seed flour</p> <ul style="list-style-type: none"> • Produces dry, easy to handle doughs perfect for machine processing • Exceptional spelt or mixed wheat bread with long-lasting freshness • Does not contain standard wheat flour 	2 parts mix : 3 parts flour	25 kg paper bag	
	<p>2795 Spelt Grape Seed Mix ✓</p> <p>Ready-mix for the production of bread and rolls with spelt, rye, and grape seed flour</p> <ul style="list-style-type: none"> • Simple handling - just add water • Produces dry, easy to handle doughs • Does not contain standard wheat flour 	100 %	25 kg paper bag	
	<p>3127 Spelt&Honey</p> <p>Ready-mix for the production of bread and rolls with spelt and honey</p> <ul style="list-style-type: none"> • Machine-friendly dough • Excellent fermentation stability for good volume • Does not contain standard wheat flour 	100 %	25 kg paper bag 8 kg paper bag	  
	<p>2217 Spelt Wholegrain Mix ✓</p> <p>Emulsifier-free premix for the production of spelt wholegrain breads and rolls</p> <ul style="list-style-type: none"> • 100 % spelt – no added wheat flour • Good dough handling • Long-lasting freshness 	100 %	25 kg paper bag	 

Baking premixes for bread and rolls

b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3488 SteirerMix</p> <p>Premix for the production of rustic mixed rye breads with spelt</p> <ul style="list-style-type: none"> • Contains wholegrain spelt flour and rye sourdough • Suitable for industrial processing • Long-lasting freshness 	according to recipe	25 kg paper bag	
 <p>3621 Urkorn Concentrate ✓</p> <p>Premix for the production of multigrain breads with ancient grains and wholegrain spelt sourdough</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Wide range of application • Very elastic crumb with long-lasting freshness 	50 % on flour	25 kg paper bag	
 <p>3134 Vegipan ✓ V</p> <p>Premix for the production of oat-based wholegrain bread without added yeast</p> <ul style="list-style-type: none"> • Easy production • High fibre • Long shelf life through pasteurisation 	100 %	25 kg paper bag 8 kg paper bag	
 <p>4232 Vitaly Mix ✓ V NEW</p> <p>Premix for the production of bread and rolls with beta-glucan</p> <ul style="list-style-type: none"> • High fibre content • High protein content • Also suitable for the production of ciabatta 	50 % on flour	25 kg paper bag 10 kg paper bag	
 <p>2676 WB-Mix</p> <p>Special premix for the production of baguettes and twisted loaves</p> <ul style="list-style-type: none"> • Produces machine-friendly doughs • Suitable for Slow Dough® processing • Promotes a flaky crust and juicy crumb 	15 % on flour	25 kg paper bag 15 kg paper bag	
 <p>4420 Whole Wheat 30 % ✓ V NEW</p> <p>Premix for the production of wholegrain wheat bakery products using standard flour</p> <ul style="list-style-type: none"> • Food regulation compliant • Wide range of application • Long-lasting freshness 	30 % on flour	15 kg paper bag	

b

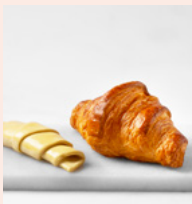












2549 | MBD 2.5 %



Fine yeast dough and laminated pastries

Fine yeast dough and laminated pastries

b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>4245 Baking without Proofing </p> <p>Premix for the production of laminated pastries without proofing</p> <ul style="list-style-type: none"> • Short production processes, consistent quality • Easier baking e.g. especially in food retail stores • Perfect for companies that specialise in frozen par-baked products 	10 % on flour	25 kg paper bag 10 kg paper bag	
 <p>4141 HTK Soft </p> <p>Baking agent for the production of fine yeast dough pastries</p> <ul style="list-style-type: none"> • Wide range of application • Perfect for long-time processing methods • Suitable for vegan recipes 	3 – 5 % on flour	25 kg paper bag 8 kg paper bag	
 <p>2549 MBD 2.5 %</p> <p>Baking agent for the production of fine yeast dough pastries</p> <ul style="list-style-type: none"> • Low dosage • Excellent fermentation stability and oven spring • Soft, juicy crumb with long-lasting freshness 	2.5 % on flour	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>2637 Premium Yeast Dough Mix</p> <p>Premix for the production of all yeast dough applications</p> <ul style="list-style-type: none"> • Simple, reliable handling • Soft, juicy crumb • Long-lasting freshness 	30 % on flour	25 kg paper bag with PE liner	 
 <p>2890 P&C NEW</p> <p>Premix for the production of Danish pastries and croissants</p> <ul style="list-style-type: none"> • Ideally suited to delayed proofing and proofing interruption • Excellent dough handling properties • Good pastry easing – for an even and pronounced crumb structure 	3.5 % on flour	25 kg paper bag 8 kg paper bag	 
 <p>1517 Super HT </p> <p>Improver in paste form for keeping all types of yeast dough fresh and soft</p> <ul style="list-style-type: none"> • Also suitable for bread rolls • Produces machine-friendly doughs • Soft, juicy crumb with long-lasting freshness 	1 – 5 % on flour	8 kg PE bucket 24 kg PE bucket	—
 <p>1192 1193 Vienna Touch</p> <p>Universal improver in paste form for the production of yeast dough and yeast-based shortcrust pastries</p> <ul style="list-style-type: none"> • Improves machinability, fermentation stability and freshness • Wide range of application • Produces a fine crumb with well-rounded taste 	1 – 10 % on flour	1192: 10 kg PP bucket 30 kg PP bucket 1193: 10 kg carton with PE liner	

Fine yeast dough and laminated pastries

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2878 Viennese Yeast Dough Soft MB </p> <p>Concentrated premix for the production of fine yeast doughs</p> <ul style="list-style-type: none"> • Wide range of application • High fermentation stability and good oven spring • Best suited to Slow Dough® processing for absolute top quality 	12 % on flour	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 



4244 | BerlinerMix vegan



Deep-fried bakery

Mixes for deep-fried bakery products

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2243 Berliner 100 Plus Baking mix for the production of donuts and Berliner</p> <ul style="list-style-type: none"> • Contains egg powder • Suitable for longer processing times • Long-lasting freshness 	100 %	25 kg paper bag	
 <p>2071 Berliner Concentrate Concentrated premix for the production of donuts and Berliner</p> <ul style="list-style-type: none"> • Good fermentation stability and tolerance • Ideal for producing large batches • Low fat absorption 	33 % on flour	25 kg paper bag	
 <p>2214 Berliner Concentrate 10 % Baking agent for the production of deep-fried bakery products</p> <ul style="list-style-type: none"> • Simple and reliable handling • Good fermentation stability • Short bite and well-rounded taste 	10 % on flour	25 kg paper bag with PE liner	
 <p>2409 Berliner Daneel 25 % Concentrated premix for the production of deep-fried bakery products</p> <ul style="list-style-type: none"> • Economical, reliable production • Low fat absorption • Suitable for controlled fermentation 	25 % on flour	25 kg paper bag	
 <p>4244 BerlinerMix vegan  Concentrated premix for the production of deep-fried vegan pastries</p> <ul style="list-style-type: none"> • Suitable for all types of processing • Low fat absorption • Suitable for frozen pastries 	33 % on flour	15 kg paper bag with PE liner	
 <p>4389 Berliner Soft 25 NEW Concentrated premix for the production of deep-fried bakery products</p> <ul style="list-style-type: none"> • High fermentation stability and tolerance • Suitable for all types of processing • Well-rounded taste, long-lasting freshness 	25 % on flour	25 kg paper bag with PE liner	
 <p>4062 Curd Ball Mix OP Premix for the production of curd balls</p> <ul style="list-style-type: none"> • Without palm fat • Produces machine-friendly batter • Easy turning for even colouring 	100 %	15 kg paper bag	

Mixes for deep-fried bakery products



Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3309 Donut World Wide Concentrated premix for the production of shape-stable donuts • Good fermentation stability • Suitable for controlled fermentation • Short bite, no oily aftertaste</p>	25 % on flour	25 kg paper bag	
 <p>2296 Frittelini Premix for the production of curd balls • Suitable for long standing times • High processing tolerance for machine-friendly batter • Long-lasting freshness</p>	100 %	15 kg paper bag	
 <p>3163 Frittelina Concentrate 20 % Concentrated premix for the production of curd balls • Economical dosage • High processing tolerance for machine-friendly batter • Long-lasting freshness</p>	20 % on flour	15 kg paper bag	
 <p>3748 Golden Krapfen Concentrated premix for the production of deep-fried bakery products • Already contains egg and salt • Also suitable for burger buns • Long-lasting freshness</p>	25 % on flour	25 kg paper bag	
 <p>2005 KrapfenMix mit Ei Premix for the production of deep-fried bakery products • Good fermentation stability • Suitable for controlled fermentation • Perfect for producing large batches</p>	100 %	25 kg paper bag 8 kg paper bag	
 <p>1823 Krapfenstar Premix for the production of deep-fried bakery products • Already contains egg • Highly reliable processing • Juicy crumb</p>	50 % on flour	25 kg paper bag with PE liner	
 <p>4421 MochiMagicMix Premix for the production of mochi donut balls • Trend product for bakeries • Without wheat flour • Wide range of application and presentation</p>	100 %	10 kg paper bag	

NEW

Mixes for deep-fried bakery products

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2799 Premium Spelt BerlinerMix MB BH 🌿🐔</p> <p>Premix for the production of deep-fried bakery products with spelt flour</p> <ul style="list-style-type: none"> • Already contains egg (certified origin) • Suitable for controlled fermentation • Perfect for producing large batches 	100 %	25 kg paper bag with PE liner	
 <p>2879 Spelt Curd Balls Mix</p> <p>Premix for the production of curd balls with spelt flour</p> <ul style="list-style-type: none"> • Without standard wheat flour • Machine-friendly batter • Long-lasting freshness 	100 %	15 kg paper bag	

3748 | Golden Krapfen









1451 | Viennese Poppy Seed Filling



Fillings

Fruit fillings

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1447 Apple Ready Filling ✓</p> <p>Dried apple cubes for the production of apple fillings</p> <ul style="list-style-type: none"> • Saves time – no peeling or cutting • Consistent quality - not seasonal • Versatile application 	1.250 kg dry product + 4.250 kg hot water	10 x 1.25 kg bags in carton	
 <p>1735 Birola® ✓</p> <p>Special dried fruit mixture for all types of fruitcake or fruit loaves</p> <ul style="list-style-type: none"> • Proven quality for over 30 years • Ready to use – can be added directly to dough • Contains candied orange peel and fruit brandy 	according to recipe	14 kg PE bucket	
 <p>1443 Floriani® Apple Slices ✓</p> <p>Dried apple slices for the production of apple fillings</p> <ul style="list-style-type: none"> • Saves time – no peeling or cutting • Consistent quality – not seasonal • Versatile application 	1 kg dry product + 4.500 – 5.000 kg hot water	2 x 5 kg PE bags in carton	

1443 | Floriani® Apple Slices





Cream fillings

b

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>4395 Cortina Spezial SG 🌴 NEW</p> <p>Premix for the production of custard creams and fillings</p> <ul style="list-style-type: none"> • Bake stable • Freeze stable • Versatile application 	<p>0300 – 0.470 kg dry product + 1.000 kg water</p>	<p>15 kg paper bag</p>	
	<p>4240 Vegan Custard Creme ♻️</p> <p>Premix for the production of vegan fillings and baking creams</p> <ul style="list-style-type: none"> • Shape stable • Bake and freeze stable • Suitable for the production of vegan "buttercream" 	<p>0.400 kg dry product + 1.000 kg cold water</p>	<p>15 kg paper bag with PE liner 10 kg paper bag with PE liner</p>	
	<p>4361 La Ola Spezial NEW</p> <p>Premix for the production of confectionery creams and fillings</p> <ul style="list-style-type: none"> • Easy to use • Bake and freeze stable • Rich taste and texture 	<p>0300 – 0.470 kg dry product + 1.000 kg water</p>	<p>15 kg paper bag</p>	
	<p>4362 Monaco Spezial NEW</p> <p>Premix for the production of confectionery creams and fillings</p> <ul style="list-style-type: none"> • Easy to use • Bake and freeze stable • Palm oil free 	<p>0.400 kg dry product + 1.000 kg water</p>	<p>15 kg paper bag with PE liner</p>	
	<p>2220 ViennaPan SG 🌴</p> <p>Premix for the production of confectionery creams and fillings with a mild taste of almond</p> <ul style="list-style-type: none"> • Easy to use • Bake and freeze stable • Versatile application 	<p>1.000 kg dry product + approx. 0.400 kg water</p>	<p>15 kg PE bag in carton</p>	
	<p>4363 Viennese Dessert Cream Special NEW</p> <p>Premix for the production of confectionery creams and fillings</p> <ul style="list-style-type: none"> • Shape stable • Freeze stable • Versatile application 	<p>0.400 kg dry product + approx. 1.000 kg water</p>	<p>15 kg paper bag</p>	

Nut / poppy seed fillings

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1441 Floriani® Hazelnut Filling ✓</p> <p>Premix for the easy and reliable production of hazelnut fillings</p> <ul style="list-style-type: none"> • E-free • No baking away • Freeze stable 	1.000 kg dry product + 0.350 – 0.400 kg water	10 kg paper bag with PE liner 30 kg paper bag with PE liner	
 <p>2902 Floriani® Hazelnut Filling Soft</p> <p>Premix for the easy and reliable production of hazelnut fillings</p> <ul style="list-style-type: none"> • High water absorption • Good spreadability • Bake and freeze stable 	1.000 kg dry product + 0.600 kg water	10 kg paper bag with PE liner 30 kg paper bag with PE liner	
 <p>1444 Floriani® Poppy Seed Filling ✓</p> <p>Premix for the easy and reliable production of poppy seed fillings</p> <ul style="list-style-type: none"> • E-free • Bake and freeze stable • Well-rounded flavour 	1.000 kg dry product + 0.450 kg water	8 kg paper bag with PE liner 25 kg paper bag with PE liner	
 <p>1439 Floriani® Walnut Filling ✓</p> <p>Premix for the easy and reliable production of walnut fillings</p> <ul style="list-style-type: none"> • E-free • High proportion of walnuts • Bake and freeze stable 	1.000 kg dry product + 0.350 – 0.400 kg water	30 kg paper bag with PE liner 10 kg paper bag with PE liner	
 <p>1857 Hazelnut Filling Special</p> <p>Premix for the easy and reliable production of walnut fillings</p> <ul style="list-style-type: none"> • Economical • High water absorption • Bake and freeze stable 	1.000 kg dry product + 0.550 – 0.600 kg water	10 kg paper bag with PE liner	
 <p>4238 Hazelnut Filling vegan ✓</p> <p>Premix for the easy and reliable production of vegan hazelnut fillings</p> <ul style="list-style-type: none"> • E-free • High proportion of roasted hazelnuts • Bake and freeze stable 	1.000 kg dry product + approx. 0.440 kg water	10 kg paper bag with PE liner	
 <p>2550 Poppy Seed Filling Standard</p> <p>Premix for the easy and reliable production of poppy seed fillings</p> <ul style="list-style-type: none"> • Consistent quality • Bake and freeze stable • Well-rounded flavour 	1.000 kg dry product + approx. 0.500 kg water	25 kg paper bag with PE liner 8 kg paper bag with PE liner	

Nut / poppy seed fillings

b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>4239 Poppy Seed Filling vegan </p> <p>Premix for the easy and reliable production of vegan poppy seed fillings</p> <ul style="list-style-type: none"> • E-free • High proportion of poppy seeds • Bake and freeze stable 	1.000 kg dry product + approx. 0.460 kg water	8 kg paper bag with PE liner	
 <p>1451 Viennese Poppy Seed Filling</p> <p>Premix for the easy and reliable production of poppy seed fillings</p> <ul style="list-style-type: none"> • Quick preparation • Bake and freeze stable • Consistent quality 	1.000 kg dry product + approx. 0.450 kg water	8 kg paper bag with PE liner	  
 <p>1855 Walnut Filling International </p> <p>Premix for the easy and reliable production of walnut fillings</p> <ul style="list-style-type: none"> • E-free • High proportion of walnuts • Bake and freeze stable 	1.000 kg dry product + approx. 0.450 kg water	10 kg paper bag with PE liner 25 kg paper bag with PE liner	   
 <p>4237 Walnut Filling vegan </p> <p>Premix for the easy and reliable production of walnut fillings</p> <ul style="list-style-type: none"> • E-free • High proportion of walnuts • Bake and freeze stable 	1.000 kg dry product + approx. 0.440 kg water	10 kg paper bag with PE liner	 

Fillings vegan

4238 | Hazelnut

4239 | Poppy Seed

4237 | Walnut



Other fillings

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1400 Albufix Egg white premix for the production of stable foam fillings, meringue, coconut pastries, etc.</p> <ul style="list-style-type: none"> • Can be used hot or cold • Dissolves easily • Excellent stability 	0.120 – 0.140 kg dry product + 1.000 kg water	5 kg paper bag with PE liner 1 kg PE tin	 
 <p>4288 Cinnamon Filling NEW Premix for the easy and reliable production of cinnamon fillings</p> <ul style="list-style-type: none"> • Simply add water • Bake and freeze stable • Wide range of application 	1.000 kg dry product + 0.400 kg water	15 kg paper bag 8 kg paper bag	 
 <p>3083 Floriani® Cacao Filling Premix for the easy and reliable production of cocoa fillings</p> <ul style="list-style-type: none"> • High water absorption • Bake and freeze stable • Very juicy 	1.000 kg dry product + 0.500 – 0.600 kg cold water	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>2901 Floriani® Coconut Filling Premix for the easy and reliable production of coconut fillings</p> <ul style="list-style-type: none"> • High proportion of coconut flakes • Bake and freeze stable • Very juicy 	1.000 kg dry product + 0.500 kg water	25 kg paper bag with PE liner 8 kg paper bag with PE liner	 
 <p>2052 Foam Fix Egg white premix for the production of stable foam fillings, meringue, etc.</p> <ul style="list-style-type: none"> • Finely rounded vanilla taste • Simple and reliable use • Consistent quality 	1.000 kg dry product + 0.450 kg water	10 kg paper bag with PE liner	 
 <p>3871 Nougatfülle NEW Ready-to-use nougat filling for fine bakery products</p> <ul style="list-style-type: none"> • Irresistible combination of cocoa and hazelnuts • Classic, smooth and creamy • Bake and freeze stable 	according to recipe	6 kg PP-bucket	 
 <p>1448 QuarkFix MB 🌴 Premix for the easy and reliable production of quark fillings</p> <ul style="list-style-type: none"> • Soft and fluffy mixture • Wide range of application • Bake stable 	50 % on curd cheese	10 kg paper bag with PE liner	 

4203 | Jogi CakeMix BH OP




**Confectionery and
fine pastry**

Sand, pound and sponge cake mixes

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1468 Austrian Sponge Mix Premix for the easy and reliable production of sponge cakes</p> <ul style="list-style-type: none"> • Wide range of application • Consistent quality • Fluffy and light crumb 	100 %	15 kg paper bag 8 kg paper bag 10 kg paper bag	 
 <p>3992 BiskuitMix 100 Premix for the economical production of sponge cakes</p> <ul style="list-style-type: none"> • Easy to use • Consistent quality • Excellent taste 	100 %	15 kg paper bag	 
 <p>3993 BiskuitMix 100 Choco Premix for the economical production of sponge cakes with cocoa powder</p> <ul style="list-style-type: none"> • Easy to use • Consistent quality • Excellent taste 	100 %	10 kg paper bag with PE liner	 
 <p>2053 BiskuitMix Fine Premix for the easy and reliable production of sponge cakes</p> <ul style="list-style-type: none"> • Very high volume • Excellent rolling when making roulades • Also suitable for light sand batters 	100 %	15 kg paper bag	  
 <p>2289 Cake Mix LC Premix for the easy and reliable production of pound cakes</p> <ul style="list-style-type: none"> • Already contains egg • Produces fluid, easily spreadable batter • Light and juicy crumb 	100 %	25 kg paper bag with PE liner	  
 <p>4243 CakeMix vegan  Premix for the easy and reliable production of vegan cakes</p> <ul style="list-style-type: none"> • Simply add oil and water • Excellent volume and load-bearing capacity • Pleasant mouthfeel 	100 %	15 kg paper bag 10 kg paper bag	
 <p>3303 Clean Label Viennese Cake Mix MB BH  Premix for the easy and reliable production of clean label cakes</p> <ul style="list-style-type: none"> • Already contains egg • Simply add oil and water • Long-lasting freshness 	100 %	25 kg paper bag 15 kg paper bag	  

Sand, pound and sponge cake mixes

b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>4203 Jogi CakeMix BH OP 🐔</p> <p>Premix for the easy and reliable production of cakes with yoghurt</p> <ul style="list-style-type: none"> • Wide range of application • Already contains egg • Good load-bearing capacity 	100 %	25 kg paper bag 15 kg paper bag	
 <p>2138 Sandcake Mix Concentrate 10 %</p> <p>Premix for the economical production of a wide variety of cakes</p> <ul style="list-style-type: none"> • Can be used with butter, margarine or cooking oil • Excellent volume and fine texture • Long-lasting freshness 	10 % on flour and sugar	25 kg paper bag with PE liner 15 kg paper bag with PE liner	
 <p>3538 Urkorn CakeMix</p> <p>Premix for the easy and reliable production of cakes with ancient grain</p> <ul style="list-style-type: none"> • Contains spelt, einkorn and emmer • No added wheat flour • Simply add oil and water 	100 %	15 kg paper bag	
 <p>2219 Viennese Cake Mix</p> <p>Premix for the easy and reliable production of a wide variety of cakes</p> <ul style="list-style-type: none"> • Already contains egg • Free-flowing, easily spreadable batter • Excellent load-bearing capacity 	100 %	25 kg paper bag 15 kg paper bag	
 <p>2118 Viennese Sandcake Mix</p> <p>Premix for the easy and reliable production of a wide variety of sand cakes</p> <ul style="list-style-type: none"> • Short mixing time • Simply add egg and butter/margarine/oil • Long-lasting freshness 	100 %	15 kg paper bag	
 <p>2246 Viennese Spelt Cake Mix</p> <p>Premix for the easy and reliable production of cakes with wholegrain spelt flour</p> <ul style="list-style-type: none"> • Without added wheat flour • Very short mixing time • Simply add oil and water 	100 %	15 kg paper bag 25 kg paper bag	
 <p>1459 Viennese Sponge Mix</p> <p>Premix for the easy and reliable production of sponge and sand cakes</p> <ul style="list-style-type: none"> • Wide range of application • Already contains egg • Consistent quality 	100 %	15 kg paper bag	

b

4243 | CakeMix vegan

























Other confectionery mixes

b

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>3330 American Cookies MB BH 🌴🐔</p> <p>Premix for the easy and reliable production of a wide variety of American-style cookies</p> <ul style="list-style-type: none"> • Dough is suitable for freezing • Texture can be adjusted from soft and chewy to crunchy • Perfect for the production of long-life baked goods 	100 %	25 kg paper bag with PE liner 15 kg paper bag with PE liner	  
 <p>2884 Brownie Concentrate ✓</p> <p>Concentrated premix for the production of brownies</p> <ul style="list-style-type: none"> • Economical dosage • Intense chocolate taste • Long-lasting freshness 	according to recipe	25 kg paper bag with PE liner 15 kg paper bag with PE liner	
 <p>2594 Brownie Mix ✓</p> <p>Premix for the easy and reliable production of brownies</p> <ul style="list-style-type: none"> • Intense chocolate taste • Long-lasting freshness • Simply add egg, oil and water 	100 %	25 kg paper bag 15 kg paper bag	
 <p>2638 Crispy Mix</p> <p>Ready-to-use premix for the production of Florentines or as decoration</p> <ul style="list-style-type: none"> • Wide range of application • Contains honey • Excellent for long-life baked goods like sesame seed candies 	according to recipe	5 kg carton (10 x 0.5 kg alu-bag)	
 <p>3994 Cheesecake Mix</p> <p>Baking premix for the production of cheesecakes</p> <ul style="list-style-type: none"> • Wide range of application • Soft and velvety mixtures • Consistent quality 	according to recipe	15 kg paper bag	  
 <p>1454 Gingerbread Mix ✓</p> <p>Premix for the production of gingerbread</p> <ul style="list-style-type: none"> • Easy handling, simply add eggs and honey • Typical taste of gingerbread spice • Very long-lasting freshness 	100 %	15 kg paper bag	
 <p>1453 Linzer Mix BH 🐔</p> <p>Premix for the production of Linzer-style cakes</p> <ul style="list-style-type: none"> • High proportion of hazelnuts • Rich, buttery, nutty taste • Long-lasting freshness 	100 %	15 kg paper bag with PE liner 25 kg paper bag with PE liner	   

Other confectionery mixes

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>2389 Premium Muffin Concentrate Concentrated premix for the production of finest quality muffins</p> <ul style="list-style-type: none"> • Easy to use • Economical dosage • Juicy crumb, long-lasting freshness 	25 % on flour	8 kg paper bag	 
 <p>2148 Premium MuffinMix Premix for the production of finest quality muffins</p> <ul style="list-style-type: none"> • Easy to use • Wide range of application • Juicy crumb, long-lasting freshness 	100 %	15 kg paper bag	 
 <p>2876 Spelt GingerbreadMix  Premix for the production of gingerbread with spelt flour</p> <ul style="list-style-type: none"> • Without added wheat flour • Direct processing • Wide range of application 	100 %	15 kg paper bag	
 <p>4422 Viennese Choux Pastry Mix BH  NEW Premix for the easy and reliable production of choux pastries</p> <ul style="list-style-type: none"> • All-in application - no cooking required • No collapsing in the oven • Also suitable for savoury pastries 	100 %	15 kg paper bag	  
 <p>2486 Viennese SacherMix Premix for the production of classic Sacher Torte and other chocolate cakes</p> <ul style="list-style-type: none"> • Very high cocoa content • Easy to use • Wide range of application 	100 %	15 kg paper bag	  
 <p>3622 Viennese Sweetcrust Exquisit Premix for the production of shortcrust pastries</p> <ul style="list-style-type: none"> • High tolerance for kneading • Very elastic dough • Delicate texture, short crumb 	100 %	15 kg paper bag	  

2874 | Sahnissimo® Neutral



**Baking aids and
decoration**

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
 <p>1405 Baking Powder ✓</p> <p>English-style raising agent</p> <ul style="list-style-type: none"> • Free of tartaric acid • Finely regulated raising • Suitable for very soft batters 	0.015 – 0.040 kg per 1.000 kg flour	30 kg paper bag with PE liner 1 kg PE tin 5 kg PE bucket	—
 <p>4247 Filling Stabiliser</p> <p>Premix for stabilising fillings</p> <ul style="list-style-type: none"> • Wide range of application, from sweet to savoury • Prevents baking away • Bake and freeze stable 	12 – 18 % on filling	5 kg paper bag with PE liner	
 <p>1465 Quick ✓</p> <p>Whipping agent in paste form for all types of cake batter</p> <ul style="list-style-type: none"> • Excellent volume • Fine and even pore structure • Easy processing 	1.5 – 3.5 % on batter	5 kg PE bucket	—
 <p>1470 Saftex</p> <p>Thickener for binding jellies and fruit fillings</p> <ul style="list-style-type: none"> • Bake and freeze stable • Cold soluble • Prevents fruit toppings from soaking through 	0.100 – 0.120 kg + 1.000 kg fruit juice	15 kg paper bag with PE liner 3.5 kg PE bucket	—
 <p>2874 Sahnissimo® Neutral ✓</p> <p>Cream stabiliser without E numbers</p> <ul style="list-style-type: none"> • Taste neutral • Low dosage • Freeze and thaw stable 	according to recipe	1 kg can 6 x 1 kg cans in carton 15 kg paper bag with PE liner	
 <p>2893 Sahnissimo® Strawberry</p> <p>Cream stabiliser with freeze-dried strawberry pieces</p> <ul style="list-style-type: none"> • Low dosage • No artificial colours or flavours • Freeze and thaw stable 	according to recipe	1 kg can 6 x 1 kg cans in carton 15 kg paper bag with PE liner	—
 <p>2894 Sahnissimo® Chocolate ✓</p> <p>Cream stabiliser with cocoa powder</p> <ul style="list-style-type: none"> • Balanced sweetness, already contains sugar • No artificial colours or flavours • Freeze and thaw stable 	according to recipe	1 kg can 6 x 1 kg cans in carton 15 kg paper bag with PE liner	—

	Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.
	<p>3990 Fruttigel® Neutral </p> <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 • Freeze stable • Glossy finish 	1.000 kg dry product + 0.400 – 0.600 kg water	7 kg PE bucket	–
	<p>3989 Fruttigel® Apricot </p> <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 • Freeze stable • Glossy finish 	1.000 kg dry product + 0.400 – 0.600 kg water	7 kg PE bucket	–
	<p>3988 Fruttigel® Strawberry </p> <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 • Freeze stable • Glossy finish 	1.000 kg dry product + 0.400 – 0.600 kg water	7 kg PE bucket	–
	<p>3001 GlasurChips Classic </p> <p>Vegetable fat glaze with cocoa powder for decorating confectionery and fine pastry</p> <ul style="list-style-type: none"> • Easy to use • Glossy finish • Rich chocolate taste 	according to recipe	2 x 5 kg PE bags in carton	–
	<p>2230 Sweet & White SG  </p> <p>Decoration sugar for all fine baked goods</p> <ul style="list-style-type: none"> • High adhesion and moisture resistance • No lumping • Freeze and thaw stable 	as required	10 kg paper bag	–
	<p>2485 Viennese Fondant  </p> <p>Fondant powder for the production of fondant icing, glazes, fillings etc.</p> <ul style="list-style-type: none"> • Dries evenly without becoming fragile • No crystal formation • Suitable for dunking, brushing and spraying 	1.000 kg dry product + 0.120 – 0.180 kg water	10 kg paper bag 25 kg paper bag	–

b

1365 | Vanilla Flavour



1370 | Lemon Flavour

Flavours and spices

Flavours

b

Product number / Product / Description / Advantages	Dosage	Packaging		Allerg.
2152 Berliner Flavour Bake and freeze stable liquid flavour for deep-fried bakery products	3 – 5 g/kg batter	1 kg PE bottle	5 kg PE can	
1340 Bitter Almond Flavour Bake and freeze stable liquid almond flavour	3 – 4 g/kg batter	1 kg PE bottle	5 kg PE can 10 kg PE can	–
1345 Cake Flavour Bake and freeze stable liquid flavour	3 – 4 g/kg batter	1 kg PE bottle	5 kg PE can 10 kg PE can	–
1370 Lemon Flavour Bake and freeze stable liquid flavour	3 – 4 g/kg batter	1 kg PE bottle	5 kg PE can 10 kg PE can	–
1360 Rum Flavour Bake and freeze stable liquid flavour	3 – 4 g/kg batter	1 kg PE bottle	5 kg PE can 10 kg PE can	–
1365 Vanilla Flavour Bake and freeze stable liquid flavour	3 – 4 g/kg batter	1 kg PE bottle	5 kg PE can 10 kg PE can	–
2278 Viennese Berliner Flavour Granulated flavour for deep fried bakery products and other fine pastries	5 – 10 g/kg flour or Krapfenmix	0.6 kg tin can	15 kg tin can	
1495 Zitrobella Granulated lemon flavour for fine pastry products	2 – 4 g/kg batter	0.6 kg tin can	15 kg tin can	–

Spices

Product number / Product / Description / Advantages	Dosage	Packaging		Allerg.
1390 Bread Spice Wels Fine bread spice with caraway, fennel, coriander, and anise	up to 5 g/kg flour	5 kg carton with PE liner	20 kg paper bag with PE liner	–
2394 Garlic and Herbs Spice Mix Versatile spice mix for savoury baked goods and fillings	according to taste	4 x 1 kg bags in carton	–	–
1385 Munich Bread Spice Coarsely ground bread spice with caraway, fennel, coriander, and anise	up to 5 g/kg flour	5 kg carton with PE liner	20 kg paper bag with PE line	–
1395 Viennese Bread Spice Fine bread spice with caraway, fennel, and coriander	up to 5 g/kg flour	5 kg carton with PE liner	20 kg paper bag with PE line	–

b

2541 | StreuMix OK



Seeds and decor

Seeds and decor

Product number / Product / Description / Advantages	Dosage	Packaging		Allerg.
2956 4-Seed Sprinkle   Decoration for bread and rolls, with linseeds, sunflower seeds, sesame, and millet	as required	25 kg paper bag	–	
1524 Décor Salt   Coarse salt decoration for bread and rolls	as required	20 kg paper bag	5 kg paper bag	–
2469 Glazing agent Powdered glaze for fine yeast dough pastries like brioche	0.090 – 0.100 kg dry product + 1.000 kg water	15 kg paper bag	5 kg PE can 10 kg PE can	
1445 Gloss Coating Cold water soluble glossy glaze for sweet yeast dough pastries	0.140 kg dry product + 1.000 kg water	1 kg PE tin	5 kg paper bag with PE liner	 
1303 Seed Mix   Coarse decoration for bread and rolls, with toasted wheat flour, seeds, and spices	as required	25 kg paper bag	10 kg paper bag	 
2419 StreuMix   Decoration for bread and rolls, with potato flakes, seeds, and spices	as required	10 kg paper bag	–	
2541 StreuMix OK   Decoration for bread and rolls, with potato flakes, oat flakes, seeds, and salt	as required	10 kg paper bag	–	 
3205 Tiger Glaze Dry premix for the production of decorating paste for bread and rolls	0.500 kg dry product + 1.000 kg water	15 kg paper bag	–	 

b

3824 | FeraFerm



Miscellaneous

Product number / Product / Description / Advantages	Dosage	Packaging	Allerg.	
1525 Anti Mold Preservative for packaged sliced bread and fine baked goods with a water activity over 0.65	max. 2 g/kg on baked goods	8 kg paper bag with PE liner	1 kg PE tin	–
1743 Brezeldip ✓ Base for the production of food-grade lye for pretzels	0.030 – 0.040 kg granules + 1.000 kg water	9 x 1 kg PE cans in carton	–	–
2316 Buonissima Pizzafond ✓ Premix for the production of tomato and herb pizza sauce	0.200 kg mix + 1.200 – 1.400 kg cold water	4 x 1 kg alu bags in carton	–	–
2502 Dry Yeast ✓ 1 kg dry yeast corresponds to the leavening power of 2.5 – 3 kg compressed yeast	according to recipe	20 x 0.5 kg bags in carton	–	–
3824 FeraFerm ✓✓ Pre-dough starter with active natural yeasts for the production of bread and rolls without the addition of baker's yeast	5 % on flour	10 x 1 kg alu bags in carton	–	
1644 Roasted Onions ✓✓ Low-fat, gently roasted onions for breads, rolls, and snacks 1 kg roasted onions is equivalent to approx. 2.4 kg fresh onions	according to taste	5 kg carton with PE liner	–	
1475 Sassa Gold Ready-to-use taste-neutral oil-wax emulsion with beeswax for brushing or spraying into baking tins and trays	as required	10 kg PE can	–	–
1476 Sassa Normal Ready-to-use taste-neutral oil-wax emulsion for brushing or spraying into baking tins and trays	as required	10 kg PE can	–	–
2284 Trenn-max Release spray for baking tins and trays	Spray on lightly	12 x 500 ml aerosol tins in carton	6 x 500 ml aerosol tins in carton	–



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