

We **DELIVER** Product Variety



backaldrin®



Product Variety

Good things for every taste

People's tastes are as varied as the people themselves. What we like and what we do not like is often already determined during childhood, a formative time for our sense of taste. Our origin and the places in which we live have a major influence on our preferences. Increasingly, a healthy lifestyle and growing nutritional awareness are becoming selection criteria for what we like to eat.

Trends and classics on the test-bench

Each of our products has a long development story behind it. First of all we research, compare and experiment with different recipes. In the dialogue with our customers, we vary classic basic baking ingredients, incorporate nutrition trends or develop entirely new ideas. Only once we are entirely satisfied with the result is a new product accepted into our range.

Enjoying a wide selection

The baker knows best what his customers want. With our range of over 400 products, we have exactly the right product for every taste. A multitude of bakery improvers, sourdoughs, special premixes for bread, rolls, biscuits and fine baked goods, flavourings, fillings and bread spices are available to choose from, with many also in organic quality, produced from regional raw materials and with great care.

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BAKING

Baking Improvers

Baking Improvers Direct Processing

easymalz® ProdNo.: 2766

The baking improver for wheat rolls. Dosage: 2 – 3 % on flour.
Packaging: 25 kg paper bag.

K-1/IBM 1% ProdNo.: 1146

Multipurpose improver for wheat rolls and white bread. Guarantees maximum reliability in continuous processing.
Dosage: 0.5 – 1.0 % on flour.
Packaging: 10 kg and 30 kg paper bag.

Kaiser Master ProdNo.: 1143

Specially designed all-purpose improver for the production of buns and rolls e.g. typical Austrian 'Kaiser Roll', suitable for all types of processes incl. retarded proofing and proofing interruption. Suitable for craft production at the highest quality level.
Dosage: 2.0 – 3.0 % on flour.
Packaging: 30 kg paper bag.

K-Soft ProdNo.: 2074

Special improver for convenient production of burger buns.
Dosage: 1.0 % on flour.
Packaging: 25 kg paper bag.

L-1 ProdNo.: 2136

Liquid improver for the production of wheat bakery products.
Dosage: 1 % on flour.
Packaging: 10 kg paper bag.

Pol Fresh ProdNo.: 2813

Improver for the production of rye and rye mixed bread. Perfect fresh keeping. Dosage: 1.0 – 1.5 % on flour.
Packaging: 20 kg paper bag.

Saturnus ProdNo.: 2423

Improver for wheat rolls; compensates for high fluctuations in flour quality. Dosage: 0.3 % on flour.
Packaging: 25 kg paper bag.

SkyLine ProdNo.: 2528

Improver for wheat rolls. Dosage: 0.3 – 0.5 % on flour.
Packaging: 25 kg paper bag.

XXL Fresh ProdNo.: 2866

Baking improver for all baking products where good fresh keeping and excellent volume are expected.
Dosage 0.5 – 1.0 % on flour.
Packaging: 25 kg paper bag.

XXL power ProdNo.: 1966

Improver for the production of wheat bread and rolls.
Dosage: 0.5 % on flour for pastries, 0.2 % to 0.4 % for wheat breads (depending on flour quality).
Packaging: 25 kg paper bag.

Baking improvers for retarded or interrupted fermentation and frozen dough pieces

BM Ice ProdNo.: 3084

Improver for use in all methods of producing wheat bread rolls. Very good results with direct processing, Slow Dough®, fermentation retardation and interruption.
Dosage: 2 – 3 % on flour.
Packaging: 25 kg paper bag.

Ferma GU ProdNo.: 1122

Emulsifier-free fermentation interruption improver for the production of wheat rolls. Dosage: 1.5 % on flour.
Packaging: 20 kg paper bag.

Frigomalt II ProdNo.: 2088

Special improver for all types of processing, from long-term dough method to fermentation retardation and interruption processes. Also suitable for the production of puff pastry products.
Dosage: 2.0 % on flour.
Packaging: 30 kg paper bag.

FrostMax ProdNo.: 2731

Special improver for all types of processing e.g. Slow Dough®, fermentation retardation, interruption and deep frozen dough pieces, as well as for direct processing. Dosage: 3 % on flour.
Packaging: 25 kg paper bag.

Garex G ProdNo.: 2995

Special improver for long-term dough method, fermentation retardation and interruption processes.
Dosage: 3.0 % on flour.
Packaging: 15 kg and 25 kg paper bag.

ShopBake ProdNo.: 2166

Improver for deep-frozen dough pieces.
Dosage: 3 % on flour.
Packaging: 25 kg paper bag.

Top4Shop ProdNo.: 3468

THE perfect baking improver for bakery chains, excellent in-store results from freezer to oven.
Dosage: 3 – 4 % on flour
Packaging: 25 kg paper bag



Special Baking Improvers

Ciabatta BM ProdNo.: 2723

For the production of Mediterranean bread and baked products, e.g. ciabatta, baguette. Suitable for different types of processing: direct, Slow Dough® to semi baked.

Dosage: 3 % on flour.

Packaging: 20 kg paper bag.

Brezengold ProdNo.: 2066

Improver in paste form for authentic Bavarian pretzels and other lye baked goods. Dosage 4 % on flour.

Packaging: 9 kg and 25 kg carton with PE-inlay.

Concord ProdNo.: 1200

Special baking improver for the production of baguettes.

Dosage: 1.0 % on flour.

Packaging: 8 kg and 25 kg paper bag.

HalbBack ProdNo.: 1142

Improver for the production of semi-baked rolls.

Dosage: 4.0 % on flour.

Packaging: 25 kg paper bag.

SoSoft ProdNo.: 2636

Improver for soft buns. Dosage: 3 % on flour.

Packaging: 25 kg paper bag.

Clean Label Baking Improvers

AromaMalt ProdNo.: 1101

Liquid enzyme-inactive malt extract for wheat bread, rolls and fine bakery products. Dosage: 0.5 – 2.0 % on flour.

Packaging: 7 kg and 13 kg can.

AstaMalt ProdNo.: 1100

Liquid enzyme-active malt extract for wheat bread, rolls and fine bakery products. Dosage: 0.5 – 2 % on flour.

Packaging: 7 kg and 13 kg can.

Ferma Clean Label Spezial ProdNo.: 2900

Emulsifier-free malt baking improver for the production of small wheat baked goods; for a finely splintered crust. For all types of processes, from direct process to Slow Dough®.

Packaging: 25 kg paper bag.

Neptun CL ProdNo.: 3111

Improver for wheat bread rolls. Dosage: 0.3 – 0.5 % on flour.

Packaging: 25 kg paper bag.

Special Improver AC ProdNo.: 2114

Special improver without E-numbers. For the production of wheat rolls. Dosage: 3 % on flour.

Packaging: 25 kg paper bag.



BREAD IMPROVERS

Bread Improvers and Acidifiers

Bread Improvers

Bread Master ProdNo.: 1261

Improver for rye bread, rye-wheat and wheat-rye bread.
Dosage: 1 – 2 % on flour.
Packaging: 25 kg paper bag.

Mein Brot® - My Bread Mix ProdNo.: 2546

Improver for all types of rye bread. Dosage: 10 % on flour.
Packaging: 25 kg paper bag.

Potato Mix ProdNo.: 1205

For the production of all types of bakery products with potatoes. 1 kg Potato Mix is equivalent to 2 kg fresh potatoes.
Dosage: 10.0 % on flour.
Packaging: 30 kg paper bag.

Prager Malt ProdNo.: 2702

For the production of bread and rolls. Inactive barley malt flour.
Dosage: as required.
Packaging: 25 kg paper bag.

Quellstar ProdNo.: 1281

Neutral swelling flour without additives.
Dosage: 1.0 – 5.0 % on flour.
Packaging: 25 kg paper bag.

Rogana ProdNo.: 1290

Aromatic swelling flour for the production of bread and rolls with a rustic touch. Dosage: according to taste 1.0 – 4.0 % on flour.
Packaging: 25 kg paper bag.

Rye Plus ProdNo.: 2223

Improver for rye bread and rye-wheat bread (direct processing).
Dosage: 2.0 % on flour.
Packaging: 25 kg paper bag.

Solex ProdNo.: 2430

Liquid enzyme-inactive dark malt extract for wheat bread, rolls and fine pastry products. Dosage: 0.5 – 2.0 % on flour.
Packaging: 24 kg metal can.

Stable Bake CL ProdNo.: 3140

Baking agent for improving the stability of breads, bread rolls and fine yeast pastries.
Dosage: 0.5 – 2.5 % depends on desired nature of baked good.
Packaging: 25 kg paper bag.

WB-Mix ProdNo.: 2676

For the production of special bread. Dosage: 15 % on flour.
Packaging: 25 kg paper bag.

Dough Acidifiers

Anifarin dark ProdNo.: 1240

Dough acidifier, which stimulates swelling capacity; useable for all types of rye and wheat bread. Characterised by an intense bread taste and long fresh-keeping. Dosage: 3 % on rye flour. Increase dosage by 10 – 30 % when adding to shredded wholegrain, ground dark grains and sprouts.
Packaging: 8 kg and 25 kg paper bag.

Anifarin light ProdNo.: 1245

Stimulates swelling capacity, useable for all types of rye and wheat bread. Characteristic strong bread taste and long fresh-keeping. Dosage: 3 % on rye flour. Increase dosage by 10 – 30 % when adding to shredded wholegrain, ground dark grains and sprouts.
Packaging: 25 kg paper bag.

BAS® dark ProdNo.: 1250

Dough acidifier produced from sourdough; for highly aromatic, robust bread with longer fresh-keeping. Best bread quality in direct processing. Dosage 5 % on rye flour.
Packaging: 12 kg plastic canister.

BAS® light ProdNo.: 1251

Dough acidifier produced from sourdough; for mild, flavourful bread with longer fresh-keeping. Best bread quality in direct processing. Dosage 5 % on rye flour.
Packaging: 12 kg plastic canister.

BAS® special ProdNo.: 1249

Dough acidifier produced from sourdough for robust, highly aromatic bread with longer fresh-keeping. Best bread quality, also in enzyme-rich rye flours. Dosage 4 % on rye flour.
Packaging: 12 kg plastic canister.

BAS® T ProdNo.: 1253

Dehydrated sourdough for the production of sourdough bread.
Dosage: 5.5 % on rye flour.
Packaging: 25 kg paper bag.



BAS Turbo 500 ProdNo.: 2582

Liquid sourdough, produced through a completely natural multistage fermentation process. Specially formulated for the production of all types of light bread.

Dosage: 2.0 % on rye flour, 0.3 – 0.7 % on wheat flour.

Packaging: 12 kg plastic canister.

BAS® W ProdNo.: 1254

Dehydrated sourdough for the production of wheat and wheat-rye bread (max. 30 % rye flour). Dosage: 2.0 – 3.0 % on flour.

Packaging: 20 kg paper bag.

Premixes and Ready Mixes

ActipanMix ProdNo.: 3300

The basis for Actipan® – the wholegrain bread for active people. With high quality sprouts, wheat germ and amaranth. Packaging: 25 kg paper bag.

Actipan Plus ProdNo.: 3322

The premix for Actipan®, with high quality sprouts, shredded soy, wheat germ and amaranth. Already contains flour and sourdough. Packaging: 25 kg paper bag

AlpenkraftMix ProdNo.: 2041

Premix for the production of Alpenkraft bread and rolls. Dosage for the Alpenkraft Bread: 35 % on wheat flour. Packaging: 25 kg paper bag.

Ancient Grain Mix / Bible Mix ProdNo.: 2635

Premix for the production of Ancient Grain Bread or Bible Bread®. Dosage: according to recipe. Packaging: 25 kg paper bag.

AroniaMix ProdNo.: 3660

Premix for use in a wide variety of bakery products, from bread through to cakes. Enriches baked goods with the valuable ingredients of the power berry, aronia. Dosage: 10 – 25 % Packaging: 25 kg paper bag

Avena SoyaMix ProdNo.: 2629

Premix for the production of bread and rolls. Dosage: 10 – 50 % on flour. Packaging: 25 kg paper bag.

Borodinsky Mix ProdNo.: 2926

For the production of rustic breads. Dosage: 20 % on flour. Packaging: 25 kg paper bag.

Cereal Back ProdNo.: 2470

Premix for rustic rolls. For a soft, elastic and luscious crumb. Packaging: 25 kg paper bag

CiabattaMix 5 % ProdNo.: 1980

Premix for authentic Mediterranean ciabatta. Dosage: 5 % on wheat flour. Packaging: 20 kg paper bag.

Chia Mix ProdNo.: 3308

Premix for the production of bread and rolls with chia seeds. Salt already contained in the mix. Pronounced, soft, elastic and moist crumb. Dosage: 1 part Chia Mix + 1 part flour. Packaging: 25 kg paper bag.

Day-Mix ProdNo.: 2877

Use with “EWB Mix” to easily produce the two-part “Night & Day® Bread”. Packaging: 25 kg paper bag.

Double-decker Mix ProdNo.: 1669

Premix for the production of wheat rolls with an Italian touch. Dosage: 8.000 kg wheat flour, 2.000 kg Double-decker Mix. Packaging: 25 kg paper bag.

Durum 100 ProdNo.: 3659

Premix for the production of unique bread and rolls with durum wheat. Clean Label. Particularly suitable for the production of long-time dough products. Dosage: according to recipe Packaging: 25 kg paper bag

EnerjoyMix ProdNo.: 2168

Mix for the production of buttermilk wholegrain bread. Packaging: 25 kg paper bag.

EWB-Mix ProdNo.: 2819

Baking premix for the production of protein-enriched bread and rolls, sought after by many consumers today. Use in combination with “Day Mix” for the production of “Night & Day®”. Packaging: 25 kg paper bag.

Flexigrain ProdNo.: 2628

Premix for the production of bread and rolls. Dosage: 10 – 50 %. Packaging: 25 kg paper bag.

GrahamFitMix ProdNo.: 2177

Premix for rolls and bread. Dosage: 10 % on flour. Packaging: 20 kg paper bag.

Grandmother's BreadMix ProdNo.: 2061

Premix for the production of rustic bread and rolls. Packaging: 30 kg paper bag.

ItalianoMix ProdNo.: 2046

Premix for the production of wheat bread and rolls with a very distinctive Italian taste and aroma. Dosage: 8.000 kg wheat flour + 2.000 kg Italiano Mix. Packaging: 25 kg paper bag.

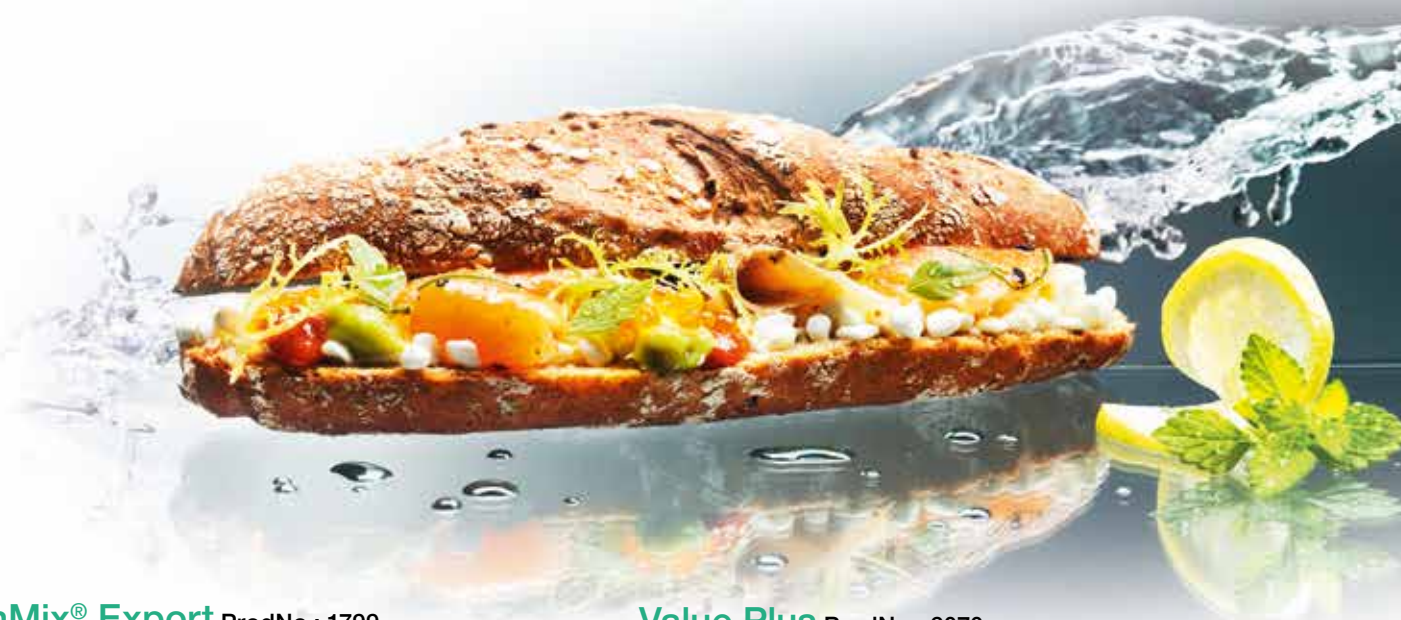
KorninoMix CL ProdNo.: 3039

Emulsifier-free premix for the production of rustic grain rolls and bread. Dosage: 40 % on flour. Packaging: 25 kg paper bag.

Under trademark rights, the name “Kornspitz®” may only be applied when the products KornspitzMix®, Korn-Mix®, KornMix® direct or KornMix® extra have been used, and only when the original recipe has been followed!

KornMix® direct ProdNo.: 1802

Premix with a high fibre content and wonderful taste, for direct dough processing of various breads or rolls e.g. Kornspitz® roll or ‘Queen Bread’. Dosage: Kornspitz® roll: 36 % on flour; other types of bread and rolls: according to recipe. Packaging: 30 kg paper bag.



KornMix® Export ProdNo.: 1799

Premix for the production of rustic bread and rolls (Kornspitz®, Finnenbread etc.) Dosage Kornspitz®: 36 % on flour.
Packaging: 30 kg paper bag.

KurkumaMix ProdNo.: 3465

For the production of baguettes and bread rolls with turmeric. Attractive, intensive yellow crumb with pleasantly mild and slightly spicy notes of turmeric.
Dosage: low dosage of 5 % on flour. 25 kg paper bag.

LifePowerMix ProdNo.: 1320

Premix with selected cereals of the Incas (amaranth and quinoa). For reliable production of bread and rolls.
Packaging: 25 kg paper bag.

MaizeMix ProdNo.: 1312

For the production of maize bread and maize rolls.
Dosage: 7.000 kg wheat flour + 3.000 kg Maize Mix.
Packaging: 25 kg paper bag.

MaizeMix New ProdNo.: 2595

Premix for the production of maize bread and rolls, with popped maize for a special, grainy bite.
Dosage: 10.000 kg wheat flour + 7.000 kg MaizeMix New.
Packaging: 20 kg paper bag.

Mamma Mia® Mix ProdNo.: 2903

Premix for the production of Mamma Mia®. Formulated specifically to meet the nutritional needs of women. Specially fortified with the vitamins and minerals women need most. Suitable for any kind of process (direct, retarded fermentation, interrupted fermentation).
Packaging: 25 kg paper bag.

My GrainbreadMix ProdNo.: 2062

Special mix for convenient production of 'My Grain Bread'.
Dosage: 100 %.
Packaging: 30 kg paper bag.

My Urkorn ProdNo.: 3536

Premix for the production of wholegrain multigrain bread. With ancient grains and smoked sourdough. Ideal for pasteurisation.
Dosage: 100 %
Packaging: 25 kg paper bag

Value Plus ProdNo.: 2070

Premix for bread and rolls.
Dosage: 6.000 kg wheat flour + 4.000 kg Value Plus.
Packaging: 30 kg paper bag.

PrimaPan Mix ProdNo.: 3537

For the production of PrimaPan – great bread with a unique flavour. With fine aromatic dehydrated durum wheat sourdough. For large-volume breads and rolls. Clean Label (no E-numbers).
Dosage: 4 parts mix + 6 parts flour.
20 kg paper bag.

PurPur®/Purple WholegrainMix

ProdNo.: 2339

Premix for the production of purple wholegrain bread, rolls, ciabatta, sandwiches, etc.
Dosage: 100 %.
Packaging: 25 kg paper bag.

Reback ProdNo.: 2742

Premix for rustic rolls with a high seed content.
Simple and reliable in production.
Packaging: 25 kg paper bag.

RomanMix Export ProdNo.: 1837

Dark basic mix for 'Roman Rolls', seed rolls in different shapes.
Dosage: 20 % on flour.
Packaging: 25 kg paper bag.

Russian Mix ProdNo.: 2431

Premix for the production of special bread.
Packaging: 25 kg paper bag.

Rye 50 plus ProdNo.: 2295

Premix for the production of breads containing rye.
Packaging: 20 kg paper bag.

Rye Mix ProdNo.: 2216

Premix for the production of rustic rye rolls.
Dosage: 30 % on flour.
Packaging: 25 kg paper bag.

Premixes and Ready Mixes

Rye Wholegrain ProdNo.: 2634

Premix for the production of wholegrain rye bread.

Dosage: 100 %.

Packaging: 20 kg paper bag.

Sabia ProdNo.: 3419

Extremely versatile “raw material tool“, which opens the door to a world of new flavours, aromas and colours. A careful selection of oil and spice seeds (basil, chia, camelina, linseeds), perfectly blended with potato flakes. Can be used not only as a soaker but also as a decorative sprinkling. Dosage: Up to 20 % of flour when used as cold-soak piece

Packaging: 25 kg paper bag

SeedMix without Spices ProdNo.: 1800

Light seed mix for bread and rolls.

Packaging: 30 kg paper bag.

Seeds'n Cereal Mix ProdNo.: 1309

Light seed mix for rolls and wheat bread.

Packaging: 30 kg paper bag.

Soja Cereale direct ProdNo.: 2075

For the production of rolls with soy.

Dosage: 20 % on flour.

Packaging: 30 kg paper bag.

Spelt 100 % ProdNo.: 2532

Premix for the production of spelt rolls.

Dosage: according to recipe.

Packaging: 25 kg paper bag.

Spelt & Honig ProdNo.: 3127

Premix for the production of spelt bakery products and spelt bread, enhanced with honey.

Packaging: 25 kg paper bag.

Spelt Chia Mix ProdNo.: 3327

Premix for the production of bread and rolls with chia seeds. With spelt flakes, sunflower seeds and barley malt for a well-rounded flavour.

Packaging: 25 kg paper bag

Spelt Wholegrain Mix ProdNo.: 2217

Mix for the production of spelt wholegrain bread.

Dosage: 100 %.

Packaging: 25 kg paper bag.

Spelt Grape Seed Mix ProdNo.: 2795

For the production of spelt bread – Dinkel Wachauer®. Luscious spelt bread with grape seed flour from the Wachau region.

100 % spelt – without wheat flour.

Packaging: 25 kg paper bag.

Spelt Grape Seed Concentrate

ProdNo.: 2831

Premix for the production of Spelt Wachauer®, Spelt Grape Seed Rye-Wheat Bread and Spelt Grape Seed Bar. With grape seed flour from the Wachau region.

Packaging: 25 kg paper bag.

Spelt Conc 50 % ProdNo.: 2724

Premix for the production of spelt baked goods.

Packaging: 25 kg paper bag.

SpeltMix 33 % ProdNo.: 1749

Premix for the production of spelt bread and spelt rolls. Dosage: 33 % of flour (1 part Spelt Mix 33 % and 2 parts spelt flour).

Packaging: 25 kg paper bag.

SteirerMix ProdNo.: 3488

For the production of Steirer, the juicy mixed rye bread with spelt. 60 % rye / 40 % spelt – the spelt content is already fully included in the mix. Dosage: 1 part mix + 1 part flour.

Packaging: 25 kg paper bag.

Urkorn Concentrate ProdNo.: 3621

Premix for the production of ancient grain bread and rolls. With einkorn, emmer, spelt, wild rye, sunflower seeds, potato flakes, malt extracts, yoghurt and honey. Big on taste!

Dosage: 1 part mix + 1 part flour

Packaging: 25 kg paper bag

Vegipan® ProdNo.: 3134

Premix for the production of Vegipan® - the yeast free whole-grain bread. Dosage: 100 %.

Packaging: 25 kg paper bag.

Wheat Premium ProdNo.: 2414

Improver without additives/E-numbers (in compliance with the legal requirements of the EU) for the production of wheat bread and rolls. Dosage: 2 parts mix + 8 parts flour.

Packaging: 25 kg paper bag.

Yoghurt Ciabatta ProdNo.: 3000

Premix for the production of ciabatta with a special taste of yoghurt. Dosage: 25 % on flour.

Packaging: 25 kg paper bag.

YEAST

Yeast Dough

B&K Mix 25 % BOH ProdNo.: 3598

Premix for the production of deep fried bakery products. Declaration-friendly ingredients. Made with barn eggs of guaranteed Austrian origin. Dosage: 25 %
Packaging: 25 kg paper bag with PE-inliner

Berliner 100 plus ProdNo.: 2243

For the production of deep fried bakery products.
Dosage: 100 %.
Packaging: 25 kg paper bag.

Donut Mix with Egg ProdNo.: 2005

Premix for the production of fried dough products. For fine and shape-stable Berliners.
Packaging: 25 kg paper bag.

Premium Spelt BerlinerMix BOH ProdNo.: 2799

Premix for the production of deep fried bakery products.
*= barn eggs [traceability (HG) certified by agroVet.
Simple and safe in production. For shape-stable Berliners – low in fat absorption.
Packaging: 30 kg paper bag.

Krapfenstar ProdNo.: 1823

Premix for the production of fried bakery products.
Dosage 50 % on flour. Packaging: 25 kg paper bag.

Berliner Concentrate ProdNo.: 2071

For the production of Berliners.
Dosage: 10.000 kg wheat flour + 3.300 kg Berliner Concentrate.
Packaging: 25 kg paper bag.

Berliner Daneel 25 % ProdNo.: 2409

Premix for the production of deep fried bakery products.
Dosage: 25 % on flour.
Packaging: 25 kg paper bag.

Berliner Concentrate 10 % ProdNo.: 2214

Concentrate for the production of Berliners and other fried bakery products. Dosage: 10 %.
Packaging: 25 kg paper bag.

Croissant Mix ProdNo.: 2265

Baking premix for the production of croissants and Danish pastries. Dosage: 25 %.
Packaging: 25 kg paper bag.

Donut World Wide ProdNo.: 3309

For the production of doughnuts and other deep fried confectionery. For beautifully shaped and shape-stable doughnuts.
Dosage: 25 % on wheat flour.
Packaging: 25 kg paper bag.



BougelMix ProdNo.: 2543

Premix for the production of Bougel, a mixture of soft donut and crispy croissant. BougelMix stands out because of its good fermentation stability and tolerance. It is also suitable for fermentation retardation and interruption.
Packaging: 25 kg paper bag.

Premium Yeast Dough ProdNo.: 2637

Premix for the production of fine yeast dough pastries of premium quality. Dosage: 30 % on flour.
Packaging: 25 kg paper bag.

Viennese Yeast Dough Soft ProdNo.: 2878

Premix for the production of yeast dough – from braids and strudel to Danish pastry. For highest quality, a luscious crumb and long-lasting freshness.
Packaging: 25 kg special bag.

Kozomaxx spezial ProdNo.: 2498

Premix for fine yeast bakery products. Dosage: 10.0 % on flour.
Packaging: 25 kg paper bag.

Backmittel HTK ProdNo.: 2051

Baking improver for all types of yeast dough.
Dosage: 2.5 – 3 % on flour.
Packaging: 25 kg paper bag.

MBD 2.5 % ProdNo.: 2549

For the production of fine yeast dough pastries.
Dosage: 2.5 % on flour. Packaging: 25 kg paper bag.

SuperHT ProdNo.: 1517

Improver in paste form for keeping all types of yeast dough fresh and soft. Dosage: 1 - 5% on flour.
Packaging: 8 kg and 24 kg PE-bucket.

Viennese HT ProdNo.: 2068

For the production of “Vienna Cake” and other fine yeast dough pastries. Dosage: 5.000 kg wheat flour + 5.000 kg Viennese HT.
Packaging: 15 kg paper bag.

Vienna Touch ProdNo.: 1192/1193

Improver in paste form for all yeast and yeast shortcrust dough e.g. bread roll dough, shortcrust pastry, Brioche, fritters, and many more. Dosage: 1 – 10 % on flour.
Packaging:
1192: 10 kg PP-bucket;
1193: 10 kg cardboard box with PE - inliner

FILLINGS

Fillings

Fruit fillings

Apple Ready Filling ProdNo.: 1447

Unique all-in-one bag, ready-to-use apple filling for any type of apple filled products.

Dosage: 1.250 kg Apple Ready Filling + approx. 4.250 kg water (25 °C, resting time overnight).

Packaging: 12.5 kg carton (10 bags of 1.25 kg).

Birola® ProdNo.: 1735

Special fruit mixture for all kinds of fruit loaves.

Packaging: 14 kg PE bucket.

Custard Creams

Cortina ProdNo.: 1422

Instant custard base with subtle vanilla flavour for custard cream and filling for all types of patisserie. Bake, freeze and thaw stable. Dosage: 0.300 – 0.470 kg Cortina + 1 litre water.

Packaging: 15 kg paper bag.

La Ola ProdNo.: 2282

For the production of custard cream, fillings and baking creams.

Dosage: 0.300 to 0.470 kg La Ola + 1 litre water.

Packaging: 15 kg paper bag.

Monaco ProdNo.: 2447

For the production of fillings and baking creams. Bake, freeze and thaw stable.

Dosage: 0.300 to 0.470 kg Monaco + 1 litre water.

Packaging: 15 kg paper bag.

Vienna Pan MB ProdNo.: 2220

Premix for bake- and freeze stable almond flavoured pastry filling. Versatile as a topping or layer, can be combined with nuts, poppy seeds and/or fruit fillings.

Dosage: 1,000 kg Vienna Pan MB + 0,400 kg water

Packaging: 15 kg paper bag

Viennese Vanilla Dessert Cream

ProdNo.: 2043

Instant cream base with distinct vanilla flavour.

Dosage: 0.200 kg Viennese Vanilla Dessert Cream + 0.500 kg water.

Packaging: 15 kg paper bag.

Nut / Poppy Seed Fillings

Hazelnut Filling ProdNo.: 1854

Excellent base for the production of hazelnut fillings and toppings, e.g. for 'Strudel', Danish pastry, etc. Bake, freeze and thaw stable.

Dosage: 1.000 kg Hazelnut Filling + approx. 0.300 kg water.

Packaging: 10 kg and 30 kg paper bag.

Hazelnut Filling Special ProdNo.: 1857

Filling for the production of Strudel, Danish pastries and puff pastries. Dosage: 1.000 kg Hazelnut Filling Special + 0.500 – 0.600 kg water.

Packaging: 10 kg and 30 kg paper bag with PE inlay.

Walnut Filling ProdNo.: 1855

Excellent base for the production of walnut fillings and toppings, e.g. for 'Strudel', Danish pastry, etc. Bake, freeze and thaw stable. Dosage: 1.000 kg Walnut Filling + approx. 0.450 kg water.

Packaging: 30 kg paper bag with plastic inlay.



Walnut Filling 2006 ProdNo.: 2395

For the production of nut strudel, Potica, etc.

Dosage: 1.000 kg Walnut Filling 2006 + approx. 0.450 kg water.

Packaging: 30 kg paper bag.

Floriani® Poppy Seed Filling ProdNo.: 1444

Excellent base for the production of poppy seed fillings and toppings, e.g. for 'Strudel', Danish pastry, snail shaped pastries, cakes etc. Bake, freeze and thaw stable.

Dosage: 1.000 kg Floriani® Poppy Seed Filling + 0.450 kg water.

Packaging: 8 kg and 25 kg paper bag with plastic inlay.

Poppy Seed Filling Standard ProdNo.: 2550

Premix for the production of poppy seed fillings.

Packaging: 25 kg paper bag.

Floriani® Poppy Seed Filling without Cinnamon ProdNo.: 2501

For fine baked goods (strudel, Potica, spirals, Danish-style pastries, cakes). Without cinnamon.

Dosage: 1.000 kg Floriani® Poppy Seed Filling + 0.450 kg water.

Packaging: 25 kg paper bag.

Viennese Poppy Seed Filling ProdNo.: 1451

For fine baked goods with poppy seeds (strudel, Potica, Danish-style pastries, cakes)

Dosage: 1.000 kg Viennese Poppy Seed Filling + 0.450 kg water.

Packaging: 8 kg and 25 kg paper bag.

Other

Floriani® Cacao Filling ProdNo.: 3083

Dry filling for the production of fine pastry products. Wide range of applications. For puff pastries, Danish pastry, Berliners, etc.

Dosage: 1.000 kg Floriani® Cacao Filling with 0.500 – 0.600 kg water (cold, 15 °C).

Packaging: 8 kg and 25 kg paper bag.

Floriani® Coconut Filling ProdNo.: 2901

Fine coconut filling with high coconut content, aromatic, full and natural flavour and smell. Good deep freezing and baking stability, no baking off. For new recipe ideas in your product range.

Packaging: 8 kg and 25 kg special bag.

QuarkFix ProdNo.: 1448

For the production of quark fillings with curd cheese.

Dosage: 0.500 kg QuarkFix + 0.900 kg water + 1.000 kg curd cheese.

Packaging: 10 kg paper bag.



CONFECTIONERY - Pastry Products

Sponge Batter

Austria Sponge Mix ProdNo.: 1468

Premix for the production of sponge cakes. Dosage: 1.000 kg Austrian Sponge Mix + 0.550 egg + 0.250 kg water.
Packaging: 15 kg paper bag.

UrkornCake Mix ProdNo.: 3538

For the production of moist Urkorn cakes. With the traditionally cultivated ancient grains of spelt, einkorn and emmer. Perfectly suitable for sheet cakes or shaped cakes. Basic batter: Simply mix UrkornCake Mix, water and cooking oil together.
Packaging: 15 kg paper bag.

Viennese Sponge Mix ProdNo.: 1459

Premix for the production of highest quality sponge batter. Already contains egg. Simple and reliable in production.
Packaging: 15 kg paper bag.

Pound and Sand Batter

Clean Label Viennese CakeMix

ProdNo.: 3303

Baking premix for the production of cake batter. Clean Label - no preservatives, no artificial colouring, no emulsifiers, no stabilisers.

Dosage: 2.500 kg Clean Label Viennese CakeMix

1.100 kg water

0.700 kg cooking oil/butter/margarine

Packaging: 15 kg and 25 kg paper bag.

Viennese CakeMix ProdNo.: 2219

Mix for convenient production of sheet cakes. Dosage: according to recipe.

Packaging: 15 kg paper bag.

Viennese Spelt CakeMix ProdNo.: 2246

Mix for the production of pound cakes with wholegrain spelt flour. Dosage: according to recipe.

Packaging: 15 kg and 25 kg paper bag.

Viennese Sandcake Mix ProdNo.: 2118

Premix for the production of all kinds of sand and pound cakes.

Dosage: according to recipe.

Packaging: 10 kg and 15 kg paper bag.

Sandcake Mix Concentrate ProdNo.: 2138

Premix for the production of all kinds of sand and pound cakes. Dosage: according to recipe.

Packaging: 25 kg paper bag.

SandMix Concentrate

Cocoa ProdNo.: 2690

Premix for the production of all kinds of sand and pound cakes.

Dosage: according to recipe.

Packaging: 25 kg paper bag.



Confectionery Products - Diverse

American Cookies BOH MB ProdNo.: 3330

Baking premix for the production of cookies. Variable handling – make minor changes for different results, from soft and chewy to crisp and crunchy. Suitable for the production of long-life baked goods.

Packaging: 15 kg paper bag

BrownieMix ProdNo.: 2594

Premix for the production of luscious brownies with typically rich chocolate taste. Wide range of applications.

Packaging: 15 kg and 25 kg paper bag.

Brownie Concentrate ProdNo.: 2884

Premix for the production of brownies.

Packaging: 15 kg and 25 kg paper bag.

Linzer Mix ProdNo.: 1453

Premix for the production of varieties of the distinctively Austrian 'Linzer' tart and other cake specialities.

Dosage: 100 %.

Packaging: 15 kg paper bag.

Premium MuffinMix ProdNo.: 2148

Premix for the production of muffins.

Dosage: 100 %.

Packaging: 15 kg paper bag.

Premium Muffin Concentrate ProdNo.: 2389

Premix for the production of muffins.

Dosage: according to recipe.

Packaging: 25 kg paper bag.

Viennese SacherMix ProdNo.: 2486

For the production of authentic "Sacher Cake" and chocolate pastry products. Dosage: according to recipe.

Packaging: 15 kg paper bag.

Gingerbread Mix ProdNo.: 1454

For the production of a variety of gingerbread.

One product – a wide range of recipes.

Packaging: 15 kg and 25 kg paper bag.

Spelt Gingerbread Mix ProdNo.: 2876

For the production of spelt gingerbread. A wider range of application possibilities than traditional gingerbread i.e. slices, soft cakes, etc. Without wheat flour.

Packaging: 15 kg paper bag.

Viennese Sweetcrust Exquisit ProdNo.: 3622

For the easiest production of classic, delicate, mildly sweet shortcrust pastry. Dosage: ready-to-use flour

Packaging: 15 kg paper bag

CrispyMix ProdNo.: 2638

Premix for the production of crispy thalers, florentine biscuits, bee sting cake decoration, etc.

Dosage: according to recipe.

Packaging: 10 x 0.5 kg aluminium bag in a cardboard box.

Donut Mix ProdNo.: 2143

Ready-mix for the production of cake donuts.

Dosage: 1.000 kg mix + 0.500 kg water (approx. 15°C).

Packaging: 1 kg PE-bag, 15 kg and 25 kg paper bag.

Frittelini ProdNo.: 2296

Special premix for the production of fried curd balls.

Packaging: 15 kg paper bag.

Spelt Curd Ball Mix ProdNo.: 2879

Baking premix for the production of spelt curd balls.

Without wheat flour! Excellent flavour and pleasantly fluffy, succulent mouth feel.

Packaging: 25 kg paper bag.

Frittelina Conc. ProdNo.: 3163

Premix for the production of pound batters.

Packaging: 15 kg paper bag.

Picanto Mix ProdNo.: 3310

Innovative premix for the production of savoury cake batter. Infinite variety of recipes. Simple to produce, using the All-In method. Perfect for warm snacks.

Packaging: 15 kg paper bag.



CONFECTIONERY

Confectionery – Pastry Products

General

AlbuFix ProdNo.: 1400

Albumen mix with high efficacy for stable foam fillings, meringue/baisers, coconut pastries, etc. In powder form for immediate further processing. Can be used hot or cold.

Dosage: 0.120 kg / litre water.

Packaging: 1 kg PE-can, 5 kg and 10 kg paper bag.

Baking Powder ProdNo.: 1405

English-style tartaric acid free raising agent, with finely regulated raising properties, also for very soft batters.

Dosage: 0.015 – 0.040 kg / kg flour.

Packaging: 1 kg PE tin, 5 kg bucket, 30 kg special paper bag.

Quick ProdNo.: 1465

Pasty whipping agent for the production of sponge, plum cake, Viennese batter and the like.

Dosage: 1.5 – 3.5 % on batter according to recipe.

Packaging: 5 kg PE bucket.

Saftex ProdNo.: 1470

Baking and freeze stable fruit-juice thickening agent.

Dosage: 0.100 – 0.120 kg / litre fruit juice (canned).

Packaging: 3.5 kg PE bucket, 15 kg paper bag.

Sahnissimo® Neutral ProdNo.: 2874

Sahnissimo® Strawberry ProdNo.: 2893

Sahnissimo® Chocolate ProdNo.: 2894

Cream stabiliser with different flavours for the production of cream specialities. Excellent stability and sliceability of the whipped cream. Good freeze-thaw properties. Very good natural flavour – no artificial colours or flavouring agents.

Packaging: 6 x1 kg tin in resealable cardboard box.

Decoration

Fruttigel Apricot ProdNo.: 1462

Fruit jelly glaze for all types of pastry e.g. fruit cake, Danish pastry, etc. Application: spray or brush. With a fine apricot taste.

Dosage: 1.000 kg Fruit Jelly Apricot + 0.400 to 0.600 kg water.

Packaging: 7 kg PE bucket.

Fruttigel Strawberry ProdNo.: 1461

Fruit jelly glaze for all types of pastry e.g. fruit cake, Danish pastry, etc. Application: spray or brush. With a fine strawberry taste.

Dosage: 1.000 kg Fruit Jelly Strawberry + 0.400 to 0.600 kg water.

Packaging: 7 kg PE bucket.

Fruttigel Neutral ProdNo.: 1463

Jelly glaze for all types of pastry e.g. fruit cake, Danish pastry, etc. Application: spray or brush. Natural taste.

Dosage: 1.000 kg Fruit Jelly Neutral + 0.400 to 0.600 kg water.

Packaging: 7 kg PE bucket.

GlasurChips Classic ProdNo.: 3001

Glazing and decoration for fine bakery products. Ready to use.

Dosage: as necessary.

Packaging: 10 kg cardboard box with plastic inlay.

Decoration Sugar ProdNo.: 1786

Decoration. Dosage: as necessary.

Packaging: 10 kg and 25 kg paper bag.

Sweet & White ProdNo.: 2230

Decoration sugar, resistant to melting, for every type of pastry, especially for fried bakery products. Dosage: according to taste.

Packaging: 15 kg paper bag.

Viennese Fondant ProdNo.: 2485

Fondant powder for the production of fondant, glazing paste, dunking paste, fillings etc. Dosage: 1.000 kg Viennese Fondant + 0.120 kg to 0.180 kg water (according to usage).

Packaging: 10 kg paper bag.



FLAVOURS

Flavours



Berliner Flavour ProdNo.: 2152

Liquid flavour, bake and freeze stable.

Dosage: 3 – 4 g per 1 kg dough/batter weight.

Packaging: 1 kg plastic bottle; 5 kg and 10 kg plastic can.

Lemon Flavour ProdNo.: 1370

Liquid flavour, bake and freeze stable.

Dosage: 3 – 4 g per 1 kg dough/batter weight.

Packaging: 1 kg plastic bottle; 5 kg and 10 kg plastic can.

Vanilla Flavour ProdNo.: 1365

Liquid flavour, bake and freeze stable.

Dosage: 3 – 4 g per 1 kg dough/batter weight.

Packaging: 1 kg plastic bottle; 5 kg and 10 kg plastic can.

Rum Flavour ProdNo.: 1360

Liquid flavour, bake and freeze stable.

Dosage: 3 – 4 g per 1 kg dough/batter weight.

Packaging: 1 kg plastic bottle; 5 kg and 10 kg plastic can.

Zitrobella® ProdNo.: 1495

Granulated natural lemon flavour for all fine pastry products.

Dosage: 2 – 4 g on 1 kg flour.

Packaging: 15 kg tin can, 0.6 kg tin can.

DECO & Decoration and Seeds SEEDS

Seed Mix ProdNo.: 1303

Decoration for rolls and bread, for sprinkling and dunking.

Packaging: 10 kg and 25 kg paper bag.

StreuMix ProdNo.: 2419

Decoration for rustic bakery products. The sprinkling brings diversity to your product range. With potato flakes, linseeds, sesame and selected spices.

Packaging: 10 kg paper bag.

StreuMix OK ProdNo.: 2541

Decoration for bakery products. With potato flakes, oat flakes, linseeds, sesame and salt. Packaging: 10 kg paper bag.

Decor Salt ProdNo.: 1524

Decoration for bread and rolls.

Packaging: 5 kg paper bag with PE inner and 20 kg PE bags.

Linseeds ProdNo.: 1628

For special bread and rolls. Peeled linseeds.

Packaging: 10 kg paper bag.

Pumpkin Seeds ProdNo.: 1991

Sorted pumpkin seeds.

Decoration and special taste for bread and rolls.

Packaging: 25 kg paper bag.

Shredded Soy ProdNo.: 1660

For special types of bread and rolls.

Packaging: 25 kg paper bag.

Sunflower Seeds ProdNo.: 1664

Decoration and special taste for bread and rolls.

Peeled sunflower seeds.

Packaging: 10 kg and 22.68 kg paper bag.

SPICES

Spices

Garlic and Herbs Spice Mix ProdNo.: 2394

Spice mix for the production of bakery products with garlic taste.

Dosage: according to taste.

Packaging: 4 x 1 kg in a cardboard box.

Munich Bread Spice ProdNo.: 1385

Especially coarse bread spice for a whole taste of bread and rolls.

With caraway, fennel, coriander and anise.

Packaging: 5 kg and 20 kg paper bag.

Viennese Bread Spice ProdNo.: 1395

Special bread spice for a round taste of bread and rolls.

With caraway, fennel and coriander.

Packaging: 5 kg and 20 kg paper bag.



GENERAL

General

Roasted Onions ProdNo.: 1644

For rolls and bread with onions,

1 kg roasted onions = abt. 2.4 kg fresh onions.

Dosage: according to taste.

Packaging: 5 kg cardboard box with PE-inner bag.

Dry Yeast ProdNo.: 2502

For dough maturation and expansion.

Dosage: According to recipe.

1 kg Dry Yeast has the same raising properties as 2.5 – 3.0 kg compressed yeast.

Packaging: 10 kg (20 x 0.5 kg) cardboard box.

Brezeldip ProdNo.: 1743

Caustic soda for the production of pretzel lye.

Dosage: 0.030 to 0.040 kg + 1.000 kg water (20 °C).

Packaging: 9 x 1 kg PE can in cardboard box.

Tiger Glaze ProdNo.: 3205

Gives bakery products a tiger stripe pattern and enhances the crispness of bread and rolls. Can be used directly (in powder form) or as a glaze.

Packaging: 15 kg paper bag

Sassa Gold ProdNo.: 1475

Anti-caking agent (oil-wax emulsion) for moulds and baking tins.

Ready to use for spreading or spraying.

Packaging: 10 kg PE can.

Sassa Normal ProdNo.: 1476

Anti-caking agent. Ready to use, for spreading or spraying.

Packaging: 10 kg PE can.

Fadona ProdNo.: 1510

Prevents ropiness without altering taste.

Dosage: 1 – 2 g/kg ground products for lightly soured bread, 2 – 3 g/kg wheat flour for wheat bread.

Packaging: 25 kg paper bag.

ORGANIC

Organic

Organic Improver 3 % ProdNo.: 2104

Organic improver without emulsifiers for the production of organic bread and rolls; for fermentation interruption.

Dosage: 3.0 % on organic flour. Packaging: 25 kg paper bag.

Organic Ferma GU ProdNo.: 1107

Organic improver (suitable for fermentation interruption processing; without emulsifiers) for the production of organic bread and rolls. Dosage: 1.5 % on flour. Packaging: 25 kg paper bag.

Organic BAS T ProdNo.: 1324

Organic wholegrain rye sourdough for the production of organic bread. Dosage: 6 % on rye flour.

Packaging: 25 kg paper bag with plastic inlay.

Organic BAS W ProdNo.: 1330

Organic wheat sourdough for the production of organic bread. Dosage: 2.0 – 5.0 % on wheat flour.

Packaging: 25 kg paper bag.

Organic Rogana ProdNo.: 1291

Aromatic organic swelling flour for the production of organic bread and rolls with a rustic touch. Dosage: 1 – 4 % on flour.

Packaging: 25 kg paper bag.

Organic My Grain Bread Mix ProdNo.: 2119

Special mix for convenient production of organic 'My Grain Bread'. Dosage: 100 %.

Packaging: 30 kg paper bag with plastic inlay.

Organic KornMix® direct ProdNo.: 2054

Organic premix – rich in natural nutrients – with a high fibre organic content and a wonderful taste, for the direct dough preparation method of various organic breads or rolls e.g. organic Kornspitz® roll or organic 'Queen Bread'. Dosage: for organic Kornspitz® roll: 36 % on flour; other types of bread and rolls: according to recipe. Packaging: 30 kg paper bag.

Organic Rye Wholegrain ProdNo.: 2381

Organic mix for the production of organic wholegrain bread.

Dosage: 100 %. Packaging: 20 kg paper bag.

Organic Cake Mix ProdNo.: 2427

Premix for the production of organic pound cakes.

Packaging: 15 kg paper bag.

Organic Spelt Cake Mix ProdNo.: 2655

Premix for organic spelt cake. With organic spelt wholegrain flour. Without wheat flour. Packaging: 25 kg paper bag.

Organic Bread Spice ProdNo.: 1397

Special coarse organic bread spice for rounding off the flavour of organic breads and rolls. Dosage: According to taste, up to 5 g/kg flour. Packaging: 10 kg and 20 kg paper bag.

Organic Seed Mix ProdNo.: 2141

Decoration for rustic (organic) baked goods.

Packaging: 10 kg paper bag.





KURKUMA

backaldrin®

Turmeric - the „golden spice of life“ - has long been used in Ayurvedic medicine, and its popularity in Europe continues to grow year by year. Kurkuma Mix makes it easy to introduce this exotic spice to your product range too.

www.backaldrin.com

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