



backaldrin®

Bakery and Confectionary Training



DOMAK

Date:

Monday 31st March to Wednesday 2nd March

Participants:

**Mr. Milan Puljiz
Mr. Petar Macukić
Mr. Sodoban Cvijetinović
Mr. Ivan Vujević
Mr. Silvijo Prebežić**

backaldrin Croatia

**Mr. Ivica Črepinko
Mr. Tomislav Kvesić
Mr. Rober Lukić**

Schedule:

Date: 31.03.2025

10:00 Arrival at the House of Bread – Welcome coffee

10:15 – 12:00 Training
White bread with different improver
XXL HR
BF1
Saturnus

12:00 – 12:30 Lunch break

12:30 – 15:00 Training
Bread with overnight fermentation
Pane Scuro
Prima Pan

15:30 travel back to hotel

19:00 Dinner: Restaurant Orangerie in Steyr



Schedule:

Date: **01.04.2025**

Duration: 08:00 – 15:00 hour

08:00 Arrival at the House of Bread – Coffee and cake

08:15 – 12:00 Training in the bakery

Berliner with Golden Krapfen
HTK soft Strudel with Poppy and walnut filling
Premium Wheat – flat bread

12:00 – 12:30 Lunch break

12:30 – 15:00 Training in the Confectionary

Strawberry slices
Strawberry roulade and chocolate roulade
Sacher cake
Brownie and Brownie Muffin
Different products for decoration and filling

16:30 travel to the hotel

19:00 Dinner Restaurant Taborturm in Steyr

Schedule:

Date: **02.04.2025**

Duration: 08:00 – 15:00 hour

08:00 Arrival at the House of Bread – Coffee and cake

08:15 – 11:00 Training in the bakery

Rye / Wheat Bread
Kurbis Bread
Maize Bread
Durum

11:00 – 12:00 Training in the Confectionary

Presentation of different cakes

12:00 – 12:30 lunch break

12:30 – 14:00 Training in the Confectionary

La Ola Spezial
Monaco Spezial
Cortina Spezial
Wiener Dessertcreme Spezial

14:00 – 15:00 Guiding Tour Paneum

15:00 Travel back to Croatia

We wish you a pleasant and informative seminar!



Key contact details for your visit at backaldrin®

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The world of backaldrin®

Facts & Figures

Founding year:	1964
Owner:	Peter Augendopler
Top Management:	Harald Deller, General Manager Martin Mayr CEO (Financial and purchasing department) Wolfgang Mayer CEO (Corporate Communication and Sponsoring)
Members of the Executive Board:	Andreas Vollmar (Development, Application Engineering and Quality Assurance)
Products:	More than 700 products: Wheat and bread improvers, sourdough, special premixes for baking bread, rolls and pastries, bread spices, organic products, fillings, flavours
Brands:	Bibelbrot® (German for Bible Bread), Dinkel Wachauer® (Spelt Grape Seed Bread), DinkeliX®-Dinkelvollkornbrot, Enerjoy®, Kornkaiser®, Kornspitz®, Mamma Mia®, Mein Kornbrot®, Night & Day®, PurPur®-Vollkornbrot (Purple Wholegrain Bread), Sahnissimo®, Vegipan®, Actipan®,
Customers:	Commercial and industrial bakeries and confectioneries in more than 100 countries
Headquarters:	Asten near Linz (Austria), Vienna
Production locations:	Asten near Linz, Amman (Jordan), Winterthur (Switzerland), Toluca (Mexico), Cape Town (South Africa), Stari Pretivtsi (Ukraine), Stupino Quadrat Moscow (ARVALUS) and Guangzhou (China).
Subsidiaries:	Belarus, Bulgaria, China, Croatia, Czech Republic, Germany, Hungary, Italy, Jordan, Poland, Mexico, Russia (Moscow and Arvalus), Slovakia, South Africa, Suisse, Ukraine
Key markets:	Europe, Russia and CIS, Middle and Far East, Northern Africa and South Africa, Canada
Number of employees:	950 (worldwide)
Export share:	> 80 %

ISO 22000:2005 and IFS Version 6.1 certified Status: 3/2019,
further information can be found at www.backaldrin.com

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Thank you for your visit!

We look forward to welcoming you in the House of Bread again soon.