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DESCRIPTION

Baking agent for industrial production of sponge bases, swiss rolls, sweetcrust bases, cakes, muffins, cookies, gingerbread, etc.

ADVANTAGES

- ☞ Perfectly loosens the dough, helping it to rise evenly;
- ☞ No taste of baking soda;
- ☞ Guaranteed consistent quality of end products, even at low dosage.

COMPOSITION

Baking powder (sodium pyrophosphate, sodium bicarbonate), wheat flour.

DOSAGE

1,0 - 4 %

BASIC RECIPE

Chocolate cookies:	
Baking powder.....	0,020 kg
Wheat flour.....	1,000 kg
Margarine/butter.....	1,000 kg
Powdered sugar.....	0,600 kg
Egg.....	0,400 kg
Cocoa powder.....	0,200 kg
Total.....	3,220 kg



DESCRIPTION

Baking agent for the full range of home baking: sponge bases, swiss rolls, sweetcrust bases, cakes, muffins, cookies, gingerbread, etc.

ADVANTAGES

- Perfectly loosens the dough, helping it to rise evenly.
- Excellent price-performance ratio.

COMPOSITION

Wheat flour, baking powder (sodium bicarbonate, sodium pyrophosphate).

DOSAGE

1,5 - 4 %

BASIC RECIPE

"American" cookies:	
Baking powder «Domashniy».....	0,066 kg
Wheat flour.....	1,000 kg
Margarine/butter.....	0,500 kg
Powdered sugar.....	0,660 kg
Egg.....	0,330 kg
Cocoa powder.....	0,330 kg
Vanilla.....	0,033 kg
Salt.....	0,010 kg
Chocolate drops.....	1,000 kg
Total	3,929 kg



DESCRIPTION

Baking agent for production of sponge bases, swiss rolls, sweetcrust bases, cakes, muffins, cookies, gingerbread, etc.

ADVANTAGES

- Perfectly loosens the dough, helping it to rise evenly.
- No taste of baking soda.
- Excellent price-performance ratio.

COMPOSITION

Wheat flour, baking powder (sodium bicarbonate, sodium dihydroxyphosphate).

DOSAGE

1,5 - 4 %

BASIC RECIPE

Cookies:	
Baking powder New.....	0,025 kg
Wheat flour.....	1,050 kg
Margarine.....	0,650 kg
Powdered sugar.....	0,350 kg
Egg.....	0,250 kg
Salt.....	0,003 kg
Total	2,328 kg



DESCRIPTION

Easily processable mix for preparation of sweet shortcrust dough.

ADVANTAGES

- ↗ Suitable for industrial processing;
- ↗ Simple handling;
- ↗ Wide range of baked products;
- ↗ Stable quality of end products.

COMPOSITION

Wheat flour, powdered sugar, wheat starch, dry egg white, milk whey, sugar, stabilizers (E472e, calcium carbonate), baking powder (sodium bicarbonate, sodium pyrophosphate), salt, flavorings, flour treatment agent (L-cysteine), antioxidant (ascorbic acid (E300)), technological auxiliary agent - enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

100%

BASIC RECIPE

Sweetcrust dough:	
Back Mix Pesochny.....	1,000 kg
Margarine.....	0,400 kg
Egg.....	0,100 kg
Total.....	1,500 kg



DESCRIPTION

Concentrate for production of wide range of confectionery products.

ADVANTAGES

- ☛ Produces plastic, elastic, machine-friendly dough that simplifies technical processing;
- ☛ The end product is light, crumbly, and has a delicate creamy-milky taste;
- ☛ The dough does not "tighten";
- ☛ Baked products retain their juiciness and softness throughout the entire shelf life.

COMPOSITION

Modified starch (E1414), milk whey, wheat starch, baking powder (E450(i), E500(ii)), salt, flavoring.

DOSAGE

5-10%

BASIC RECIPE

Sochnik:	
Sandmix Concentrate.....	0,270 kg
Wheat flour.....	1,000 kg
Egg.....	0,600 kg
Sugar.....	0,540 kg
Margarine.....	0,380 kg
Water.....	0,110 kg
Total	2,900 kg



DESCRIPTION

Mix for the production of muffins and cupcakes with a long shelf life.

ADVANTAGES

- Simple and reliable application;
- Long shelf life;
- Delicate vanilla flavour.

COMPOSITION

Wheat flour, wheat starch, dextrose, baking powder (sodium pyrophosphate, sodium bicarbonate), salt, thickener (guar gum), complex food additive (glucose, stabilizers (E472b, E472a), milk protein), preservative (sorbic acid), flavor, color (beta - carotene).

DOSAGE

15%

BASIC RECIPE

Muffin vanilla:	
Back Mix Muffin Vanilla LSL.....	0,550 kg
Sugar.....	0,890 kg
Wheat flour.....	1,000 kg
Water.....	0,440 kg
Egg.....	0,660 kg
Vegetable oil.....	0,660 kg
Total	2,760 kg



DESCRIPTION

Mix for production of sponge cake bases and swiss rolls.

ADVANTAGES

- Simple and reliable preparation - all components are combined and whipped together;
- Dough does not "tighten" during whipping;
- Baked sponge cake has a pleasant vanilla taste and a uniform pore structure.

COMPOSITION

Wheat flour, sugar, corn starch, emulsifier (E472b, E475), baking powder (E450(i), sodium bicarbonate), salt, thickener (xanthan gum), flavor.

DOSAGE

100%

BASIC RECIPE

Sponge cake base:	
Back Mix Alpine biscuit.....	0,800 kg
Egg.....	0,480 kg
Water.....	0,200 kg
Total.....	1,480 kg



DESCRIPTION

Concentrate for industrial production of delicate sponge cake bases.

ADVANTAGES

- Ideal product for production of sponge cake bases;
- Low dosage of the mixture. Sponge cakes have a delicate structure and vanilla-creamy aroma, as well as a flat and light surface.

COMPOSITION

Complex food additive (rice starch, emulsifier (E475, E471, E433)), wheat flour, baking powder (E341i, sodium bicarbonate), salt, flavors, thickener (xanthan gum).

DOSAGE

5%

BASIC RECIPE

Sponge cake base:	
Biscuit Vanilla Sky.....	0,180 kg
Wheat flour.....	0,510 kg
Corn / wheat starch.....	0,510 kg
Sugar.....	0,750 kg
Egg.....	1,320 kg
Vegetable oil.....	0,180 kg
Water.....	0,510 kg
Total.....	3,960 kg



DESCRIPTION

Universal mix for fast preparation of «homemade» biscuits, pies, muffins, gingerbread and other kinds of flour confectionery.

ADVANTAGES

- Simple and quick preparation of a wide range of products - sponge bases, Viennese pies, cakes, muffins, cookies, waffles, gingerbread;
- All ingredients are mixed at the same time;
- The dough is tolerant of changes in the technological process;
- The dough stays stable, even when baking is delayed;
- Consistently high quality of baked products;
- End products have good volume, structure and excellent taste;
- Prepared sponge cake is freeze and thaw stable.

COMPOSITION

Wheat flour, sugar, lactose, humectant (sodium dihydrophosphate), baking powder (sodium bicarbonate), emulsifiers (E475, E471), wheat starch, salt, stabilizer (xanthan gum), flavor "Biscuit".

DOSAGE

100%

BASIC RECIPE

Sponge cake base:	
Biscuit.....	1,000 kg
Egg.....	0,550 kg
Margarine.....	0,400 kg
Total.....	1,950 kg



DESCRIPTION

Mix for production of chocolate cakes, sponge cakes, "Sacher" cake, Truffle cake, "Imperial" chocolate cake, "Prague" cake, "Black forest" cake and many other confectionery products with a rich chocolate taste and flavour.

ADVANTAGES

- ↗ Unique product of the highest Austrian quality;
- ↗ Reliable preparation and stable consistency;
- ↗ Wide range of applications;
- ↗ Intense chocolate flavour and aroma due to high cocoa content;
- ↗ Long-lasting freshness and juiciness.

COMPOSITION

Sugar, wheat flour, cocoa powder, complex food additive (glucose syrup, emulsifiers (E472b, E477), skimmed milk powder), wheat starch, egg white, baking powder (E450 (i), E500 (ii)), salt, stabilizers (xanthan gum, guar gum), flavor, thickener (E466).

DOSAGE

100%

BASIC RECIPE

Sponge cake base:	
Mix "Sacher"	1,000 kg
Egg.....	0,550 kg
Water.....	0,250 kg
Total	1,800 kg



DESCRIPTION

Concentrate for production of chocolate cakes, sponge cakes, "Sacher" cake, Truffle cake, "Imperial" chocolate cake, "Prague" cake, "Black forest" cake and many other confectionery products with a rich chocolate taste and flavour.

ADVANTAGES

- ↗ Unique product of the highest Austrian quality;
- ↗ Reliable preparation and stable consistency;
- ↗ Wide range of applications;
- ↗ Intense chocolate flavour and aroma due to high cocoa content;
- ↗ Long-lasting freshness and juiciness.

COMPOSITION

Cocoa powder, wheat starch, emulsifiers (E472b, E477), egg white, baking powder (E450i, sodium bicarbonate), skimmed milk powder, salt, stabilizers (E415, guar gum, E466), flavor.

DOSAGE

15-20%

BASIC RECIPE

Sponge cake base:	
Chocolate biscuit concentrate.....	1,050 kg
Wheat flour.....	1,015 kg
Sugar.....	1,435 kg
Egg.....	1,925 kg
Water.....	0,875 kg
Total.....	6,600 kg



DESCRIPTION

Concentrate for production of finely-pored sponge cookies with glaze.

ADVANTAGES

- ↗ Ideal for glazed sponges like «sandwich»;
- ↗ Great with any sweet fillings - custard creams, marshmallows and fondants;
- ↗ Delicate, fine-pored crumb;
- ↗ Easy handling;
- ↗ Specially designed for automated lines;

COMPOSITION

Wheat flour, baking powder - calcium phosphates, baking powder - sodium bicarbonate, maltodextrin, thickener - guar gum, flavor.

DOSAGE

7-10%

BASIC RECIPE

Biscuit:	
Back Mix Choco.....	0,360 kg
Wheat flour.....	1,050 kg
Sugar.....	0,780 kg
Margarine.....	0,780 kg
Egg.....	0,300 kg
Water.....	0,720 kg
Glycerin.....	0,180 kg
Salt.....	0,018 kg
Total.....	4,188 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of vanilla.

ADVANTAGES

- Simple processing;
- Low dosage to total raw material mass;
- Pleasant color;
- Rich taste;
- Suitable for making muffins, cupcakes, waffles, cookies;
- Consistently high quality of end products.

COMPOSITION

Wheat flour, lactose, complex food additive (rice starch, emulsifier E475, E471, E433), wheat starch, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor.

DOSAGE

5%

BASIC RECIPE

Vanilla cupcake:	
Back Mix Classic.....	0,250 kg
Wheat flour.....	1,125 kg
Sugar.....	1,125 kg
Margarine.....	1,000 kg
Egg.....	1,375 kg
Total	4,875 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of chocolate.

ADVANTAGES

- Simple processing.
- Low dosage to total raw material mass.
- Pleasant color.
- Rich taste.
- Suitable for making muffins, cupcakes, waffles, cookies, sponge.
- Consistently high quality of end products.

COMPOSITION

Cocoa powder, wheat flour, lactose, complex food additive (rice starch, emulsifier (E475, E471, E433)), wheat starch, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor.

DOSAGE

10%

BASIC RECIPE

Chocolate cake:	
Back Mix Chocolate.....	0,600 kg
Wheat flour.....	1,050 kg
Sugar.....	1,350 kg
Margarine.....	1,200 kg
Egg.....	1,650 kg
Total.....	5,850 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of cappuccino.

ADVANTAGES

- Simple processing;
- Low dosage to total raw material mass;
- Pleasant color;
- Rich taste;
- Suitable for making muffins, cupcakes, waffles, cookies, sponge;
- Consistently high quality of end products.

COMPOSITION

Wheat flour, complex food additive (rice starch, emulsifier (E475, E471, E433)), lactose, wheat starch, instant powdered coffee, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor.

DOSAGE

5%

BASIC RECIPE

Cappuchino cake:	
Back Mix Cappuchino.....	0,250 kg
Wheat flour.....	1,125 kg
Sugar.....	1,125 kg
Margarine.....	1,000 kg
Egg.....	1,375 kg
Total.....	4,875 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of lemon.

ADVANTAGES

- Simple processing;
- Low dosage to total raw material mass;
- Pleasant color;
- Rich taste;
- Suitable for making muffins, cupcakes, waffles, cookies, sponge;
- Consistently high quality of end products.

COMPOSITION

Wheat flour, complex food additive (rice starch, emulsifier (E475, E471, E433)), lactose, wheat starch, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor, turmeric extract.

DOSAGE

5%

BASIC RECIPE

Lemon cake:	
Back Mix Lemon.....	0,250 kg
Wheat flour.....	1,125 kg
Sugar.....	1,125 kg
Margarine.....	1,000 kg
Egg.....	1,375 kg
Total.....	4,875 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of orange.

ADVANTAGES

- Simple processing.
- Low dosage to total raw material mass.
- Pleasant color.
- Rich taste.
- Suitable for making muffins, cupcakes, waffles, cookies, sponge.
- Consistently high quality of end products.

COMPOSITION

Wheat flour, complex food additive (rice starch, emulsifier (E475, E471, E433)), lactose, wheat starch, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor, colors (turmeric, E160b).

DOSAGE

5%

BASIC RECIPE

Orange cake:	
Back Mix Orange.....	0,250 kg
Wheat flour.....	1,125 kg
Sugar.....	1,125 kg
Margarine.....	1,000 kg
Egg.....	1,375 kg
Total.....	4,875 kg



DESCRIPTION

Concentrate for making a wide range of confectionery products with the rich taste and aroma of mint.

ADVANTAGES

- Simple processing;
- Low dosage to total raw material mass;
- Pleasant color;
- Rich taste;
- Suitable for making muffins, cupcakes, waffles, cookies, sponge;
- Consistently high quality of end products.

COMPOSITION

Wheat flour, lactose, complex food additive (rice starch, emulsifier (E475, E471, E433)), wheat starch, baking powder (sodium pyrophosphate, sodium bicarbonate), sugar, salt, thickener (xanthan gum), flavor, color (E141).

DOSAGE

5%

BASIC RECIPE

Mint cake:	
Back Mix Mint.....	0,250 kg
Wheat flour.....	1,125 kg
Sugar.....	1,125 kg
Margarine.....	1,000 kg
Egg.....	1,375 kg
Total.....	4,875 kg



DESCRIPTION

Concentrated mix for making carrot cake.

ADVANTAGES

- Simple and quick production of carrot cake.
- The baked product has a lightly spicy taste with pieces of natural carrots.

COMPOSITION

Wheat starch, wheat flour, dried carrots, whey powder, baking powder (E450(i), sodium bicarbonate), corn starch, caramelized burnt sugar, flavors, salt, spices (cinnamon), wheat gluten, stabilizer (xanthan gum), color (E160a).

DOSAGE

18-20%

BASIC RECIPE

Sponge cake base:	
Back Mix Carrot cake.....	1,200 kg
Wheat flour.....	1,020 kg
Sugar.....	1,440 kg
Egg.....	1,440 kg
Vegetable oil.....	0,900 kg
Water.....	0,600 kg
Total.....	6,600 kg



DESCRIPTION

A mix for production of pies, cakes and pastries with fruit fillings, cupcakes and muffins.

ADVANTAGES

- Simple production: all ingredients are mixed together;
- Expansion of the assortment through the use of various fillings, including fresh fruits and berries;
- Freeze and thaw stable;
- Good rise in the oven;
- Fruit does not fall off;
- Pleasant taste and aroma.

COMPOSITION

Wheat flour, sugar, egg powder, dry egg white, complex food additive (rice starch, emulsifiers), baking powder (sodium dihydropyrophosphate, sodium bicarbonate), flavors, stabilizer (carboxymethylcellulose), salt, thickener (guar gum), turmeric extract, color (E160a).

DOSAGE

100%

BASIC RECIPE

Viennese pie:	
Backaldrin pie mix.....	1,300 kg
Vegetable oil.....	0,550 kg
Water.....	0,650 kg
Total.....	2,500 kg



DESCRIPTION

Concentrate with light notes of vanilla and lemon for making butter biscuits, cake bases, open pies, cupcakes, muffins.

ADVANTAGES

- Simple and reliable production - all ingredients are mixed together;
- Egg is included in the mix - no deviations in quality;
- Variety of recipes: with fresh fruit/berries or fruit puree, the fruit does not sink;
- Optimal price-quality ratio;
- Long-lasting moistness and freshness.

COMPOSITION

Sugar, dry egg white, baking powder (sodium bicarbonate, E450(i)), dry egg yolk, complex food additive (glucose, stabilizers - E472b, E472a, milk protein), lactose, stabilizer (xanthan gum), salt, acidity regulator (calcium acetate), flavor, color (beta- carotene).

DOSAGE

10%

BASIC RECIPE

Viennese pie:	
Konditer Mix	0,525 kg
Wheat flour.....	1,185 kg
Sugar.....	0,930 kg
Vegetable oil.....	1,090 kg
Water.....	1,270 kg
Total	5,000 kg



DESCRIPTION

Concentrate for preparation of worldfamous dessert «Brownie» and other confectionery products with rich chocolate taste.

ADVANTAGES

- Simple and reliable preparation - all components are dosed and mixed at the same time;
- Low dosage of concentrate;
- Rich chocolate taste of the finished product;
- Beautiful dark color of the sponge cake;
- The structure of the sponge cake is juicy and delicate;
- The optimal «quality-price» ratio.

COMPOSITION

Wheat flour, cocoa powder, powdered sugar (powdered sugar, anti-tracking agent E341(iii)), baking powder (E 341i, sodium bicarbonate), wheat starch, maltodextrin, salt, flavorings, stabilizer (xanthan gum), thickener (guar gum).

DOSAGE

15%

BASIC RECIPE

Brownie:	
Brownie Concentrate Rus.....	0,300 kg
Wheat flour.....	0,300 kg
Sugar.....	0,600 kg
Water.....	0,330 kg
Eggs.....	0,210 kg
Vegetable oil.....	0,450 kg
Total.....	2,190 kg



DESCRIPTION

Mix for production of glaze, fondant and other products.

ADVANTAGES

- ✎ Sticks well to the product, does not crack during storage, and does not spread in the packaging;
- ✎ It is possible to add food color;
- ✎ Can be used as a mass for decorating gingerbread cookies.

COMPOSITION

Powdered sugar, maltodextrin, dry glucose syrup, flavoring.

DOSAGE

100%

BASIC RECIPE

Fudge:	
Venskaya Pomadka Rus.....	1,000 kg
Water.....	0,120 kg
Total.....	1,120 kg



DESCRIPTION

Mix for production of traditional thin pancakes.

ADVANTAGES

- ↗ High quality of finished products;
- ↗ Simple and technological preparation. The pancakes are perfectly thin. They are ideal for wrapping sweet and gastronomic fillings;
- ↗ Pancakes are elastic when rolled.

COMPOSITION

Wheat flour, sugar, lactose, milk powder, dry egg yolk, dry egg white, baking powder (E 341i, sodium bicarbonate), salt, emulsifier (E471), color (E160a).

DOSAGE

100%

BASIC RECIPE

Classic pancakes:	
Back Mix Pancake.....	1,000 kg
Water.....	2,000 kg
Vegetable oil.....	0,050 kg
Total.....	3,050 kg



DESCRIPTION

Universal concentrate for production of eclairs, profiteroles and other choux pastry.

ADVANTAGES

- ↘ Reduces dough preparation time;
- ↘ Simplifies the technological process;
- ↘ Does not require the addition of egg products, just add water at room temperature and vegetable oil to the mixture;
- ↘ Stable dough consistency;
- ↘ Guaranteed volume of end products;
- ↘ Has the delicate taste of a classic custard eclair with a fragrant crust;
- ↘ Products stay fresh and soft for a long time;
- ↘ Economical to use.

COMPOSITION

Wheat flour, egg powder, wheat starch, dry milk permeate, dry egg white, sugar, salt.

DOSAGE

30%

BASIC RECIPE

Custard dough:	
Back Mix Eclair.....	1,000 kg
Water.....	1,750 kg
Vegetable oil	0,750 kg
Total.....	3,500 kg



DESCRIPTION

Universal concentrate for production of eclairs, profiteroles and other choux pastry.

ADVANTAGES

- ↯ Reduces dough preparation time;
- ↯ Simplifies the technological process;
- ↯ Does not require the addition of egg products, just add water at room temperature and vegetable oil to the mixture;
- ↯ Stable dough consistency;
- ↯ Guaranteed volume of end products;
- ↯ Has the delicate taste of a classic custard eclair with a fragrant crust;
- ↯ Products stay fresh and soft for a long time;
- ↯ Economical to use.

COMPOSITION

Wheat flour, egg powder, wheat starch, dry milk permeate, dry egg white, sugar, salt.

DOSAGE

30%

BASIC RECIPE

Custard dough:	
Back Mix Eclair Premium.....	1,000 kg
Water.....	1,750 kg
Vegetable oil	0,750 kg
Total.....	3,500 kg



DESCRIPTION

Mix for production of custard in a "cold" way.

ADVANTAGES

- ↘ Pleasant creamy vanilla aroma;
- ↘ Delicate texture;
- ↘ Can be combined with any mass: whipped cream, fruit jams, fonds, milk, fruit juices;
- ↘ Excellent water absorption capacity;
- ↘ Tolerant of low temperatures;
- ↘ Tolerant of high temperatures in the oven, including when opened (danish pastries, cheesecake, dallas);
- ↘ There is no migration of moisture from the filling into the product;
- ↘ Suitable for automated lines.

COMPOSITION

Powdered sugar, thickener (starch phosphate, sodium alginate), whey powder, complex food additive (refined palm oil, glucose syrup, milk protein, emulsifier (E451), anti-caking agent (E551)), milk powder, flavors, turmeric extract, color (E160a).

DOSAGE

100%

BASIC RECIPE

Custard cream:	
Kaltcreme.....	1,000 kg
Water.....	2,500 kg
Total	3,500 kg



DESCRIPTION

Mix for production of custard in a "cold" way.

ADVANTAGES

- ↗ Pleasant creamy vanilla aroma;
- ↗ Delicate texture;
- ↗ Can be combined with any mass: whipped cream, fruit jams, fonds, milk, fruit juices; excellent water absorption capacity;
- ↗ Tolerant of low temperatures;
- ↗ Tolerant of high temperatures in the oven, including when opened (danish pastries, cheesecake, Dallas);
- ↗ There is no migration of moisture from the filling into the product;
- ↗ Suitable for automated lines.

COMPOSITION

Powdered sugar, thickener (E1414, guar gum, sodium alginate), milk powder, flavorings, salt, color (E160a).

DOSAGE

100%

BASIC RECIPE

Custard cream:	
La Crema.....	1,000 kg
Water.....	2,500 kg
Total.....	3,500 kg



DESCRIPTION

Mix for production of custard in a "cold" way.

ADVANTAGES

- ↗ Has a stable delicate texture with the subtle vanilla taste of classic custard, attractive creamy color and aroma;
- ↗ Heat stable and frost resistant;
- ↗ Can be used not only with water, but also with milk, kefir, yogurt, etc., as a thickener;
- ↗ Able to be combined with any mass: whipped cream, fruit jams, fonds, milk, fruit juices;
- ↗ Tolerant of high and low temperatures, including when open;
- ↗ Suitable for automated lines.

COMPOSITION

Powdered sugar, thickeners (E1414, sodium alginate), milk powder permeate, milk powder, flavor, colors (carotenes - E160a).

DOSAGE

100%

BASIC RECIPE

Custard cream:	
La Ola Rus.....	1,000 kg
Water.....	2,500 kg
Total.....	3,500 kg



DESCRIPTION

Mix for production of custard in a "cold" way. Suitable for express preparation of fillings with lemon flavor and aroma.

ADVANTAGES

- ↗ Has a stable delicate texture with the taste of tangy lemon custard, attractive bright yellow color and aroma;
- ↗ Heat stable and frost resistant;
- ↗ Can be used not only with water, but also with milk, kefir, yogurt, etc., as a thickener;
- ↗ Able to be combined with any mass: whipped cream, fruit jams, fonds, milk, fruit juices;
- ↗ Tolerant of high and low temperatures;
- ↗ Suitable for automated lines;

COMPOSITION

Powdered sugar, thickener (starch phosphate, sodium alginate), dry milk permeate, milk powder, acidity regulator (citric acid), preservative (potassium sorbate), flavor, turmeric extract, color (E160a).

DOSAGE

100%

BASIC RECIPE

Custard cream:	
La Ola Citron.....	1,000 kg
Water.....	2,500 kg
Total.....	3,500 kg



DESCRIPTION

Mix for production of chocolated custard in a "cold" way.
Suitable for express preparation of various fillings with a delicate taste and aroma of chocolate.

ADVANTAGES

- Has a stable delicate texture with the taste of tangy lemon custard, attractive bright yellow color and aroma;
- Heat stable and frost resistant;
- Can be used not only with water, but also with milk, kefir, yogurt, etc., as a thickener;
- Able to be combined with any mass: whipped cream, fruit jams, fonds, milk, fruit juices;
- Tolerant of high and low temperatures;
- Suitable for automated lines;

COMPOSITION

Powdered sugar, thickener (E1414), cocoa powder, dry milk permeate, salt, flavor, stabilizer (guar gum), acidity regulator (citric acid).

DOSAGE

100%

BASIC RECIPE

Chocolated custard cream:	
La Ola Chocolate.....	1,000 kg
Water.....	2,500 kg
Total.....	3,500 kg



DESCRIPTION

High-quality dry egg white. Has a good foaming ability. Ideal for making meringues and other confectionery products. Using of Albufix eliminates a risk of microbiological contamination and infection.

ADVANTAGES

- ↗ Excellent for cold preparation;
- ↗ The product is convenient and easy to prepare;
- ↗ Good volume;
- ↗ Stable quality;
- ↗ Delicate structure;
- ↗ Good shape and clear pattern on the surface.

COMPOSITION

Powdered sugar, dry egg white, thickener (guar gum), flavor, acidity regulator (citric acid).

DOSAGE

7 - 10%

BASIC RECIPE

Meringue:	
Albufix Rus.....	1,000 kg
Sugar.....	8,400 kg
Water.....	3,600 kg
Total.....	13,000 kg



DESCRIPTION

Dry egg white for making meringue, marshmallow, protein cream and other confectionery products.

ADVANTAGES

- ↗ Excellent for cold preparation: the mass is stable for 5-6 hours after whipping;
- ↗ Good volume;
- ↗ Delicate structure of the end products;
- ↗ Good shape and clear pattern on the surface of the end products;
- ↗ Large variety of recipes.

COMPOSITION

Dry egg white, powdered sugar (powdered sugar, anti-tracking agent E341(iii)), thickener (acetylated starch phosphate), stabilizers (xanthan gum, E466), flavors, acidity regulator (citric acid).

DOSAGE

3 - 7%

BASIC RECIPE

Meringue:	
Albufix Classic.....	1,080 kg
Sugar.....	18,000 kg
Water.....	9,000 kg
Total.....	28,080 kg



DESCRIPTION

Filling for bakery and confectionery products made from crushed hazelnuts.

ADVANTAGES

- ↗ Quick and easy preparation of fillings of various consistencies;
- ↗ Gives a rich nutty taste;
- ↗ Excellent water absorption capacity;
- ↗ Tolerant of low temperatures;
- ↗ Tolerant of high temperatures in the oven, including when opened;
- ↗ There is no cutting off the filling from the products;
- ↗ Suitable for automated lines.

COMPOSITION

Sugar, swelling wheat flour, soy meal, ground hazelnuts, dry egg white, stabilizer E1422, stabilizer xanthan gum, salt, Vanilla flavor, cinnamon.

DOSAGE

100%

BASIC RECIPE

Nut filling:	
Nut filling R.....	1,200 kg
Water.....	0,700 kg
Total.....	1,900 kg



DESCRIPTION

Filling for bakery and confectionery products, containing finely ground poppy seeds.

ADVANTAGES

- ↗ Universal poppy seed filling, suitable for different type of baking.
- ↗ Optimal «price-quality» ratio;
- ↗ Excellent water absorption capacity;
- ↗ Resistance to high temperatures in the oven, including in open products;
- ↗ No cavities in the finished product;
- ↗ Poppy seed filling perfectly harmonizes with custard creams.

COMPOSITION

Sugar, semolina, steamed poppy seeds, poppy seeds, thickener (starch phosphate), wheat flour, flavorings, color (vegetable charcoal).

DOSAGE

100%

BASIC RECIPE

Poppy seed filling:	
Poppy seed filling «Tyrolean».....	1,000 kg
Water.....	0,400 kg
Total.....	1,400 kg



DESCRIPTION

Filling for making high-quality poppy seed filling for use in confectionery, pastry and puff pastry products.

ADVANTAGES

- ✎ Contains two types of poppy seed;
- ✎ Optimal ratio «price - quality»;
- ✎ Excellent water absorption capacity;
- ✎ Resistance to low temperatures;
- ✎ Resistance to high temperatures in the oven, including in open products;
- ✎ Poppy seed filling perfectly harmonizes with creams;
- ✎ Is well distributed in sponge cake masses and allows to obtain moist poppy seed sponge cake.

COMPOSITION

Sugar, semolina, steamed poppy seeds, poppy seeds, thickener (starch phosphate), wheat flour, flavorings, color (vegetable charcoal).

DOSAGE

100%

BASIC RECIPE

Poppy seed filling:	
Poppy seed filling «VenaMak».....	1,000 kg
Water.....	0,400 kg
Total.....	1,400 kg



DESCRIPTION

Filling for making high-quality poppy seed filling for use in confectionery, pastry and puff pastry products.

ADVANTAGES

- ↗ High poppy seed content;
- ↗ Quick and easy preparation of different consistency filling;
- ↗ Gentle texture due to fine grinding;
- ↗ Resistance to high temperatures in the oven;
- ↗ Poppy filling perfectly harmonizes custard creams.

COMPOSITION

Poppy seeds, sugar, powdered sugar, wheat flour, maltodextrin, flavorings, dry egg white.

DOSAGE

100%

BASIC RECIPE

Poppy seed filling:	
Poppy seed filling Traditional Rus.....	1,000 kg
Water.....	0,400 kg
Total.....	1,400 kg



DESCRIPTION

Filling for making high-quality poppy seed filling for use in confectionery, pastry and puff pastry products.

ADVANTAGES

- ↗ Quick and easy preparation of different consistency fillings;
- ↗ Excellent water absorption capacity;
- ↗ Delicate structure due to fine grinding;
- ↗ Resistance to high temperatures in the oven, including in products in open form;
- ↗ No cavities in finished products;
- ↗ Suitable for automated lines.

COMPOSITION

Sugar, poppy seeds, semolina, thickener (E1414), wheat flour, whey powder, dry egg white, caramelized burnt sugar, flavorings, baking powder (E341i, sodium bicarbonate), color (vegetable charcoal).

DOSAGE

100%

BASIC RECIPE

Poppy seed filling:	
Alpen poppy seed.....	1,000 kg
Water.....	0,400 kg
Total	1,400 kg



DESCRIPTION

Functional mix for fast and reliable preparation of delicious cottage cheese filling for confectionery and bakery products.

ADVANTAGES

- ✎ Tolerant of low temperatures;
- ✎ Tolerant of high oven temperatures, including in open form (danishes, Vatruskha, dallas);
- ✎ Fresh or frozen fruit / berries can be added;
- ✎ Distinct taste and aroma of cottage cheese.

COMPOSITION

Sugar, thickener E1414, milk whey, egg powder, flavoring.

DOSAGE

100%

BASIC RECIPE

Cream:	
Festfix Rus CL.....	1,000 kg
Water.....	2,500 kg
Total.....	3,500 kg



DESCRIPTION

Mix for making high-quality filling with cheese taste.

ADVANTAGES

- ↘ Quick and easy preparation of fillings of various consistencies;
- ↘ Gives stability and juiciness to gastronomic fillings;
- ↘ Excellent water absorption ability;
- ↘ No cutting of fillings from products, no cavities;
- ↘ Delicate cheese taste;
- ↘ Stable tolerance of low and high temperatures, including in open form;
- ↘ Suitable for automated lines.

COMPOSITION

Maltodextrin, thickeners (dicrachmal phosphate, guar gum, sodium alginate), dry milk permeate, milk powder, salt, complex food additive "Cheese powder" (maltodextrin, milk powder, salt, emulsifiers E331iii, E339ii, anti-caking agent E551), flavors, acidity regulator (E262i), color (E160b).

DOSAGE

100%

BASIC RECIPE

Cheese filling:	
Filling with cheese flavor Cheezy.....	1,000 kg
Water.....	2,300 kg
Vegetable oil.....	0,200 kg
Total	3,500 kg



DESCRIPTION

Concentrate for production of Berliner donuts and other sweet yeast dough products.
Reliable and easy to use. Excellent price-performance ratio.

ADVANTAGES

- ↘ Process reduction and optimization;
- ↘ No need to add eggs or improvers;
- ↘ Excellent product volume;
- ↘ Stable high quality;
- ↘ Excellent taste;
- ↘ Minimal absorption of frying fat;
- ↘ Freeze and thaw tolerant.

COMPOSITION

Wheat flour, complex food additive (refined palm oil, glucose syrup, milk protein, emulsifier (E451), anti-caking agent (E551)), salt, dry egg white, whey powder, baking powder (calcium phosphate, sodium bicarbonate), complex food additive (stabilizer ((E471), antioxidants (EZ22, E304(i), EZ07, EZ0)), dry egg yolk, wheat gluten, complex food additive (stabilizers (E472e, E170)), flavorings, turmeric extract, technological aid – enzyme preparation (alpha-amylase, hemicellulase), antioxidant (ascorbic acid).

DOSAGE

33%

BASIC RECIPE

Donut Dunaysky:	
Wheat flour.....	1,000 kg
Dunaysky concentrate.....	0,330 kg
Water - app.	0,550 kg
Yeast.....	0,08 kg
Sugar.....	0,100 kg
Total.....	2,060 kg



DESCRIPTION

Universal concentrate for production of especially aromatic Berliner donuts with excellent volume, a juicy crumb, and appetizing creamy color.

ADVANTAGES

- Low dosage;
- Economical and simple production of donuts;
- Minimal absorption of frying fat;
- Products are freeze and thaw tolerant.

COMPOSITION

Whey powder, emulsifiers (E471, E472e), wheat flour, soy flour, anti-caking agent (calcium phosphate), baking powder (sodium dihydropyrophosphate), color (beta-carotene), flavor, antioxidant (ascorbic acid), technological aid - enzyme preparation of microbial origin (alpha-amylase, hemicellulase).

DOSAGE

7%

BASIC RECIPE

Super Donut:	
Wheat flour.....	1,000 kg
Super Poncik.....	0,070 kg
Water - app.....	0,250 kg
Yeast.....	0,070 kg
Egg.....	0,250 kg
Sugar.....	0,070 kg
Salt.....	0,015 kg
oil.....	0,070 kg
Total.....	1,795 kg



DESCRIPTION

Baking mix for production of Berliner donuts, without palm oil in the composition.

ADVANTAGES

- ✎ Mix for production of yeast donuts;
- ✎ Easy to use, stable shape stability of dough pieces. delicate flavor and aroma.

COMPOSITION

Wheat flour, whey powder, salt, dry egg white, baking powder (calcium phosphate, sodium bicarbonate), complex food additive (stabilizer (E471), antioxidants (EZ22, E304(i), EZ07, EZ0)), dry egg yolk, complex food additive (stabilizers (E472e, E170)), flavorings, turmeric extract, technological aid - enzyme preparation of microbial origin (alpha-amylase; hemicellulase), antioxidant (ascorbic acid).

DOSAGE

33%

BASIC RECIPE

Berliner Donut:	
Wheat flour.....	1,000 kg
Berlin donut.....	0,330 kg
Water - app.....	0,550 kg
Yeast.....	0,08 kg
Sugar.....	0,100 kg
Total.....	2,060 kg



DESCRIPTION

Concentrate for production of donuts, wide assortment of sweet yeast dough products for Easter, buns, brioche, etc.

ADVANTAGES

- ↗ A mix for the production of donuts.
- ↗ Excellent for industrial lines, good stability and tolerance in machine processing.
- ↗ Low fat absorption; because of the short frying time, the products remain fresh for a long time;
- ↗ Very delicate texture, yellow crumb, "short bite", deep freeze safe and thaw tolerant.
- ↗ Highly recommended for production of wide spectrum of sweet yeast dough products, Easter kulich, brioche and buns.

COMPOSITION

Wheat starch, sugar, emulsifier (E471), wheat flour, baking powder (E450 (i), sodium bicarbonate), emulsifier (E481), skimmed milk powder, thickener (guar gum), wheat gluten, color (beta-carotene), flavor, technological aid - enzyme preparation of microbial origin (alpha-amylase, protease), a substance for processing flour (L-cysteine), antioxidant (ascorbic acid).

DOSAGE

10%

BASIC RECIPE

Donut:	
Wheat flour.....	0,900 kg
Donut mix rus.....	0,100 kg
Water - app.....	0,460 kg
Yeast.....	0,035 kg
Salt.....	0,015 kg
Sugar.....	0,070 kg
Margarine.....	0,080 kg
Total.....	1,660 kg



DESCRIPTION

Mix for production of yeast-free curd balls.

ADVANTAGES

- ↗ Curd balls turn over on their own during frying; Convenient and easy to use: just add water and vegetable oil;
- ↗ Excellent vanilla flavor and delicate creamy crumb color;
- ↗ Optimal price-quality ratio; ideal both hot and cold;
- ↗ Pairs well with fruit syrups and toppings;
- ↗ Production time is only 20 minutes;
- ↗ Adding turmeric, green tea, berries, nuts will allow you to diversify the color and flavor palette;
- ↗ The ready curd balls can be frozen and reheated as needed.

COMPOSITION

Wheat flour, sugar, dry milk permeate, egg powder, dry egg white, baking powder (E 341i, sodium bicarbonate), emulsifiers (E472b, E477), dextrose, stabilizer (carboxymethylcellulose), salt, flavors, color (E160a).

DOSAGE

100%

BASIC RECIPE

Quarkballs:	
Quarkballs.....	0,300 kg
Water.....	0,250 kg
Vegetable oil.....	0,03 kg
Total.....	0,580 kg



DESCRIPTION

Universal concentrate for production of deep-fried products such as "Churros".

ADVANTAGES

- ✎ Simplifies the technological process;
- ✎ One step dough preparation;
- ✎ Does not require the addition of egg products, the consistency is always stable;
- ✎ There is no need for specialized equipment and inventory.

COMPOSITION

Wheat flour, wheat starch, sugar, egg powder, dry whey powder, egg protein, salt, flavoring.

DOSAGE

100%

BASIC RECIPE

Churros:	
Bak mix Churros.....	0,300 kg
Water.....	0,300 kg
Vegetable oil.....	0,100 kg
Total.....	0,700 kg



DESCRIPTION

Baking mix for production of traditional brazilian yeast-free cheese balls.

ADVANTAGES

- Without wheat flour;
- End products have excellent volume, porosity, taste;
- Without baker's yeast;
- No proofing required;
- The possibility of adding various gastronomic fillings (ham, herbs, spices) and giving a different shape.

COMPOSITION

Tapioca starch, thickener, maltodextrin, dry whey, salt, flavor, emulsifier (E481).

DOSAGE

100%

BASIC RECIPE

Cheeseballs:	
Cheeseballs	0,200 kg
Water.....	0,080 kg
Vegetable oil.....	0,03 kg
Egg.....	0,080 kg
Hard cheese 45%.....	0,080 kg
Total	0,470 kg



DESCRIPTION

Baking mix for production of sweet yeast dough and pastry products.

ADVANTAGES

- ✎ Baked products develop a soft, elastic and fragrant crust.
- ✎ The use of slow dough technology gives the products a particularly pleasant creamy taste and keeps end products fresh for a longer time.

COMPOSITION

Wheat flour, milk whey, baking powder (calcium phosphate), flavor, antioxidant (ascorbic acid), technological aid – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

8-12%

BASIC RECIPE

Sweet yeast dough:	
Wheat flour.....	1,000 kg
Sdoba mix.....	0,120 kg
Water.....	0,350 kg
Yeast.....	0,080 kg
Salt.....	0, 015 kg
Butter.....	0,150 kg
Sugar.....	0,200 kg
Egg.....	0,200 kg
Total.....	2,115 kg



DESCRIPTION

Baking mix for production of high-quality baked goods, like brioche.

ADVANTAGES

- ↳ Gives products good volume.
- ↳ Light creamy aroma and a tender, fluffy crumb. Keeps the crumb fresh for up to 7 days.

COMPOSITION

Wheat flour, emulsifier (E481), complex food additive (stabilizer ((E471), antioxidants (EZ22, E304(i), EZ07, EZ0)), wheat gluten, technological aid - enzyme preparation of microbial origin (alpha-amylase; hemicellulase), dextrose, antioxidant (ascorbic acid), flavorings, color (E160a).

DOSAGE

8-10%

BASIC RECIPE

Brioche:	
Wheat flour.....	0,920 kg
Back Mix Brioche.....	0,080 kg
Water - app.....	0,140 kg
Yeast.....	0,050 kg
Salt.....	0,150 kg
Butter/Margarine.....	0,200 kg
Sugar.....	0,150 kg
Egg.....	0,150 kg
Milk.....	0,100 kg
Total.....	1,940 kg



DESCRIPTION

New generation "clean label" technological aid for production of traditional varieties of wheat and rye-wheat bread.

ADVANTAGES

- ✎ Guarantees stable quality of both wheat and rye-wheat bread varieties;
- ✎ Strengthens gluten;
- ✎ Increases the shape stability of dough pieces;
- ✎ Increases the volume of dough pieces;
- ✎ Increases the elasticity of the crumb and the quality of the crust;
- ✎ Slows down the staling process;
- ✎ Prolongs the freshness of finished products.

COMPOSITION

Wheat flour (carrier), technological auxiliary means - enzyme preparation of microbial origin (alpha - amylase, cellulase, xylanase, lipase).

DOSAGE

0,3-1,0%

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
Super Universalny.....	0,005 kg
Water -app.....	0,550 kg
Yeast.....	0,025 kg
Salt.....	0,018 kg
Sugar.....	0,025 kg
Vegetable oil.....	0,025 kg
Total.....	1,648 kg



DESCRIPTION

New generation technological aid for production of traditional and modern varieties of rye and rye-wheat bread. Provides dough stability, volume and long-lasting softness of end products.

ADVANTAGES

- ↘ Guarantees stable quality of rye-wheat end products with different dosage of flour;
- ↘ Increases the water absorption capacity of dough;
- ↘ Reduces stickiness of dough pieces;
- ↘ Strengthens gluten;
- ↘ Increases the shape stability of dough pieces;
- ↘ Suitable for industrial lines; increases the volume of dough pieces;
- ↘ Prolongs freshness and softness of end products.

COMPOSITION

Wheat flour, technological auxiliary means - enzyme preparation of microbial origin (alpha - amylase, cellulase, xylanase, lipase).

DOSAGE

50 / 50 - 0,5 - 0,8 %
70 / 30 - 0,8 - 1,2 %
80 / 20 - 1 - 1,5 %

BASIC RECIPE

Bread Melnitza 70/30:	
Rye flour.....	0,700 kg
Wheat flour.....	0,300 kg
Universal Rye.....	0,010 kg
Dark Sauer.....	0,035 kg
Water - app.....	0,600 kg
Yeast.....	0,020 kg
Salt.....	0,018 kg
Total.....	1,683 kg



DESCRIPTION

Improver that guarantees increased volume, improved porosity of crumb and shape stability of dough for wheat breads and bakery products.

ADVANTAGES

- ↗ Guarantees an excellent stable volume of products;
- ↗ Improves the porosity of bakery products;
- ↗ Increases the shape stability of dough pieces;
- ↗ Improves and stabilizes the crumb structure;
- ↗ Reduces and simplifies the technological process;
- ↗ Suitable for automated lines;
- ↗ Optimal price-quality ratio.

COMPOSITION

Wheat flour, antioxidant (ascorbic acid), technological auxiliary - enzyme preparation (alpha - amylase, hemicellulase).

DOSAGE

0,3 - 1 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
Super Volume.....	0,006 kg
Water - app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,018 kg
Sugar.....	0,025 kg
Margarine.....	0,025 kg
Total.....	1,669 kg



DESCRIPTION

Universal "clean label" improver for prolonging the softness of bakery products.

ADVANTAGES

- ✎ Improves the quality of wheat flour;
- ✎ Prolongs the freshness of end products;
- ✎ Gives the dough elasticity and shape stability;
- ✎ Improves the taste of bread;
- ✎ Reduces and simplifies the technological process;
- ✎ Suitable for industrial lines.

COMPOSITION

Wheat flour, antioxidant (ascorbic acid), technological auxiliary - enzyme preparation (alpha - amylase, hemicellulase).

DOSAGE

0,1 - 0,3 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
Super Volume.....	0,003 kg
Water - app.....	0,580 kg
Yeast.....	0,03 kg
Salt.....	0,022 kg
Sugar.....	0,015 kg
Total.....	1,650 kg



DESCRIPTION

A highly effective improver for the production of toast bread, hamburger buns, hot dogs, sandwich bread.

ADVANTAGES

- ✎ Provides a fine-pored, thin-walled crumb structure;
- ✎ Whitens the crumb;
- ✎ Guarantees the shape stability of dough pieces;
- ✎ Adds volume to end products;
- ✎ Provides a "short" bite and a tender, soft crust;
- ✎ Simplifies the process.

COMPOSITION

wheat flour, stabilizers (E472e, calcium carbonate), technological auxiliary
- enzyme preparation (alpha-amylase; hemicellulase), antioxidant - ascorbic acid.

DOSAGE

0,5 - 1 %

BASIC RECIPE

Toast bread:	
Wheat flour.....	1,000 kg
Super Tost.....	0,008 kg
Water - app.....	0,580 kg
Yeast.....	0,030 kg
Salt.....	0,018 kg
Sugar.....	0,040 kg
Margarine.....	0,030 kg
Total.....	1,706 kg



DESCRIPTION

Technological aid for increasing the volume and improving the quality of rye-wheat and rye bread varieties.

ADVANTAGES

- ↗ Increases the volume of baked goods;
- ↗ Improves the quality of flour in seasonal fluctuations;
- ↗ Strengthens gluten;
- ↗ Increases the shape stability of dough pieces;
- ↗ Reduces the fermentation time of the dough and simplifies the technological process of preparing rye and rye-wheat bread varieties;
- ↗ Reduces the stickiness of the dough, facilitates machine processing and molding;
- ↗ Prolongs the freshness of end products.

COMPOSITION

Rye flour, technological auxiliary means - enzyme preparation of microbial origin (alpha - amylase, xylanase, lipase), antioxidant (ascorbic acid).

DOSAGE

0,1 - 0,3 %

BASIC RECIPE

Rye - wheat bread 70/30	
Rye flour.....	0,700 kg
Wheat flour.....	0,300 kg
Super Rye Volume.....	0,003 kg
Dark Sauer.....	0,020 kg
Water - app.....	0,650 kg
Yeast.....	0,025 kg
Salt.....	0,020 kg
Total.....	1,718 kg



DESCRIPTION

A special highly effective improver for the production of hamburgers, hot dogs, toast bread, sweet yeast dough.

ADVANTAGES

- ✎ Provides a finely porous, thin-walled crumb structure;
- ✎ Whitens the crumb;
- ✎ Guarantees the shape stability of the dough pieces;
- ✎ Provides a "short" bite and a delicate, soft crust;
- ✎ Guarantees quality stability, despite seasonal fluctuations in the quality of flour.

COMPOSITION

Wheat flour, soy flour, emulsifier E471, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid (E300)), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

1 %

BASIC RECIPE

Burger bun:	
Wheat flour.....	1,000 kg
Softburger	0,010 kg
Water - app.....	0,540 kg
Yeast.....	0,030 kg
Salt.....	0,018 kg
Sugar.....	0,050 kg
Margarine.....	0,030 kg
Dry milk powder.....	0,010 kg
Total	1,688 kg



DESCRIPTION

Technological baking agent for long-term preservation of softness of bakery products.

ADVANTAGES

- ↗ It has all the advantages of a technological aid;
- ↗ Amazing softness of products up to 2 weeks (at maximum dosage);
- ↗ Suitable for industrial lines;
- ↗ High volume and excellent crumb structure;
- ↗ Dough stable during fermentation and proofing.

COMPOSITION

Wheat flour (carrier), technological auxiliary means - enzyme preparation of microbial origin (alpha - amylase, cellulase, xylanase, lipase); antioxidant - ascorbic acid.

DOSAGE

0,3 - 1,0 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
Backfresh.....	0,005 kg
Water - app.....	0,550 kg
Yeast.....	0,025 kg
Salt.....	0,018 kg
Sugar.....	0,025 kg
Vegetable oil.....	0,025 kg
Total.....	1,653 kg



DESCRIPTION

Complex improver for the production of wheat, rye-wheat varieties of bread, pastry and puff pastry.
Improves all organoleptic parameters and produces excellent quality bread from flour with low baking properties.

ADVANTAGES

- ↯ Guarantees stable quality of both wheat and rye-wheat products;
- ↯ Increases the water absorption capacity of the dough and increases yield;
- ↯ Strengthens gluten;
- ↯ Accelerates the fermentation process;
- ↯ Increases the shape stability of dough pieces;
- ↯ Increases the elasticity of the crumb and the quality of the crust;
- ↯ Whitens the crumb; slows down the staling process;
- ↯ Significantly increases the volume of the product up to 30%.

COMPOSITION

Wheat flour, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid (E300)),
technological auxiliary – enzyme preparation of microbial origin (alpha-amylase),
technological auxiliary – enzyme preparation of microbial origin (xylanase).

DOSAGE

0,3 - 1 %

BASIC RECIPE

Wheat bread classic:	
Wheat flour.....	1,000 kg
IBN	0,003 kg
Water - app.....	0,550 kg
Yeast.....	0,0450 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total.....	1,638 kg



DESCRIPTION

Universal improver for the production all types of bread, pastry, puff pastry based on wheat flour.

ADVANTAGES

- ↗ Increases shape stability;
- ↗ Increases the volume of end products;
- ↗ Improves the rheological properties of the dough;
- ↗ Promotes the formation of a delicate crispy crust;
- ↗ Makes the crumb soft and elastic;
- ↗ Whitens the crumb.

COMPOSITION

Wheat flour, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid (E300)), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

0,2 - 0,5 %

BASIC RECIPE

Wheat bread classic:	
Wheat flour.....	1,000 kg
XXL.....	0,003 kg
Water - app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,018 kg
Sugar.....	0,025 kg
Margarine.....	0,025 kg
Total.....	1,666 kg



DESCRIPTION

A complex improver for the production of wheat and wheat-rye bread varieties. Clean label.

ADVANTAGES

- ↗ Increases the shape stability of dough pieces;
- ↗ Increases the volume of end products;
- ↗ Improves the rheological properties of the dough;
- ↗ Gives high stability to dough pieces;
- ↗ Promotes the formation of a delicate crispy crust;
- ↗ Makes the crumb soft and elastic; whitens the crumb;
- ↗ Suitable for automated lines, easy machine processing.

COMPOSITION

Wheat flour, wheat gluten, acerola powder, technological auxiliary - enzyme preparation (alpha - amylase hemicellulase).

DOSAGE

0,5 - 2 %

BASIC RECIPE

Wheat bread classic:	
Wheat flour.....	1,000 kg
XXcLean.....	0,010 kg
Water - app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,018 kg
Sugar.....	0,025 kg
Margarine.....	0,025 kg
Total.....	1,673 kg



DESCRIPTION

Improver for the production of rye-wheat bread varieties, as well as for improving the quality of yeast-free puff pastry.

ADVANTAGES

- ↗ The dough is easier to cut and mold;
- ↗ Increases the hygroscopicity of the dough;
- ↗ Guarantees excellent crumb quality and shape stability of bread;
- ↗ Can be used to improve the quality of yeast-free puff pastry;
- ↗ Significantly increases the volume of products;
- ↗ Has an optimal price-quality ratio.

COMPOSITION

Wheat gluten, soy flour, wheat flour, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid (E300)), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

0,5 - 1,5%

BASIC RECIPE

Rye-wheat bread:	
Rye flour.....	0,700 kg
Wheat flour.....	0,300 kg
Raibrot.....	0,010 kg
Dark Sauer.....	0,035 kg
Water - app.....	0,750 kg
Yeast.....	0,020 kg
Salt.....	0,020 kg
Total.....	1,835 kg



DESCRIPTION

Baking improver for interrupting and slow dough fermentation processes, for production of bakery products using the deep freeze method.

ADVANTAGES

- ↗ High stability of dough pieces that have passed the freezing stage;
- ↗ Facilitates machine processing;
- ↗ Increase in volume;
- ↗ Formation of a delicate crispy crust;
- ↗ Excellent taste and aroma, long-term preservation of freshness;
- ↗ Makes the crumb soft and elastic;
- ↗ Suitable for slow dough fermentation.

COMPOSITION

Wheat gluten, stabilizers (E472e, E466, calcium carbonate), wheat flour, sugar, anti-caking agent (calcium phosphate), antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase, hemicellulase).

DOSAGE

1 - 3 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
Shopback.....	0,030 kg
Water - app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total.....	1,665 kg



DESCRIPTION

Complex improver for the production of croissants and puff pastry products.

ADVANTAGES

- ↗ Excellent for slowing down and interrupting proofing;
- ↗ Low dosage;
- ↗ Gives products volume and pronounced layering;
- ↗ Is perfectly stored in frozen form;
- ↗ Significantly reduces production time due to a shorter lamination process;
- ↗ End products are of consistently high quality;
- ↗ Provides a delicate crust, without peeling;
- ↗ Prolongs the freshness of end products.

COMPOSITION

Wheat gluten, lactose, stabilizers (E472e, E466, calcium carbonate), wheat flour, dextrose, antioxidant (ascorbic acid), flour processing agent (L-cysteine), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulose).

DOSAGE

1 - 3 %

BASIC RECIPE

Danish & Croissant:	
Wheat flour.....	1,000 kg
Vienna Croissant.....	0,030 kg
Water - app.....	0,520 kg
Yeast.....	0,025 kg
Salt.....	0,015 kg
Sugar.....	0,080 kg
Margarine.....	0,020 kg
Egg.....	0,020 kg
Total.....	1,710 kg



DESCRIPTION

Special improver for relaxing strong gluten, for flour with low extensibility.

ADVANTAGES

- ↗ Improves and stabilizes dough properties,
- ↗ Relaxes gluten;
- ↗ Suitable for machine processing;
- ↗ Facilitates working on production lines;
- ↗ Guarantees excellent shape stability;
- ↗ Excellent crumb quality;
- ↗ Eliminates crumbliness;
- ↗ Prolongs freshness.

COMPOSITION

Wheat flour, a substance for processing flour (L-cysteine).

DOSAGE

0,5 - 1 %

BASIC RECIPE

Puff pastry:	
Wheat flour.....	1,000 kg
Shopback.....	0,015 kg
Biodrin Rus.....	0,002 kg
Water -app.....	0,375 kg
Yeast.....	0,050 kg
Salt.....	0,015 kg
Sugar.....	0,100 kg
Margarine/Butter.....	0,050 kg
Dry milk powder.....	0,020 kg
Total.....	1,537 kg



DESCRIPTION

Highly effective product for prevention of ropiness.

ADVANTAGES

- ⚡ Prevents the development of ropiness in bread;
- ⚡ Does not change the parameters of dough preparation, dosed directly when kneading dough;
- ⚡ Improves organoleptic and physico-chemical quality indicators of products;
- ⚡ Does not impart a strange taste, allows for the production of standard quality products from poor-quality flour.

COMPOSITION

Carrier (calcium acetate), extra salt, wheat flour, anti-tracking agent (calcium carbonate).

DOSAGE

0,1-0,3 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
IBN	0,003 kg
Fadona	0,002 kg
Water -app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total.....	1,620 kg



DESCRIPTION

Highly effective product for prevention of ropiness.

ADVANTAGES

- ⚡ Prevents the development of ropiness in bread;
- ⚡ Does not change the parameters of dough preparation, dosed directly when kneading dough;
- ⚡ Improves organoleptic and physico-chemical quality indicators of products;
- ⚡ Does not impart a strange taste, allows for the production of standard quality products from poor-quality flour.

COMPOSITION

Preservative (sodium acetate), wheat flour.

DOSAGE

0,1-0,3 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
IBN.....	0,003 kg
Fadona Rus.....	0,002 kg
Water -app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total.....	1,640 kg



DESCRIPTION

Highly effective product for prevention of ropiness and mold.

ADVANTAGES

- ⚡ Prevents the development of ropiness in bread;
- ⚡ Does not change the parameters of dough preparation, dosed directly when kneading dough;
- ⚡ Improves organoleptic and physico-chemical quality indicators of products;
- ⚡ Does not impart a strange taste, allows for the production of standard quality products from poor-quality flour.

COMPOSITION

Carrier (calcium acetate), preservative (calcium propionate), extra salt, wheat flour, anti-tracking agent (calcium carbonate).

DOSAGE

0,1-1,0 %

BASIC RECIPE

Wheat bread:	
Wheat flour.....	1,000 kg
IBN	0,003 kg
Fadona Plus Rus	0,005 kg
Water -app.....	0,550 kg
Yeast.....	0,045 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total	1,643 kg



DESCRIPTION

Rye mix 100% for production of classic rye products. Easy to use, stable quality, suitable for industrial lines.

ADVANTAGES

- ↗ Ease to use;
- ↗ Guaranteed quality;
- ↗ Suitable for automated lines;
- ↗ Simplifies the technological process of making rye and rye-wheat bread varieties;
- ↗ Reduces the risk of errors in the dosing of raw materials;
- ↗ Optimal price-quality ratio.

COMPOSITION

Rye flour, wheat flour, wheat gluten, rye sourdough, salt, fermented rye dry malt, antioxidant - ascorbic acid, technological auxiliary - enzyme preparation of microbial origin (alpha - amylase, hemicellulase).

DOSAGE

100 %

BASIC RECIPE

Rye wheat bread:	
Rye mix.....	1,000 kg
Water - app.....	0,700 kg
Yeast.....	0,030 kg
Total.....	1,730 kg



DESCRIPTION

Baking mix for production of dark varieties of wheat and rye bread. Fragrant barley malt and ground coriander give the bread a spicy taste and rich aroma, which complements the tender and juicy crumb, sunflower seeds, flax and sesame seeds.

ADVANTAGES

- Optimal price-quality ratio;
- Potato flakes are included in the composition to help keep products fresh for a longer time;
- The crumb does not crumble when sliced.

COMPOSITION

Sunflower seeds, white (golden) flax seed, wheat flour, rye malt, potato flakes (potatoes, emulsifiers E471, E450i, preservative E223, acidity regulators - citric acid, ascorbic acid), sugar, salt, wheat bran, olive flax seeds, sesame, ground coriander, wheat gluten, wheat flour wheat malt, soy flour, dextrose, antioxidant (ascorbic acid (E300)), stabilizers (E472e, calcium carbonate), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

30 %

BASIC RECIPE

Slavyanskiy aromatic bread:	
Wheat flour.....	0,700 kg
Slavyanskiy aromatic mix.....	0,300 kg
Water - app.....	0,590 kg
Yeast.....	0,030 kg
Total.....	1,620 kg



DESCRIPTION

Baking mix for production of breads with delicate rye aroma, with notes of malt and rye sourdough.

ADVANTAGES

- ↗ Suitable for all types of cold dough processes;
- ↗ Economical preparation – sourdough, improver and salt are already included in the mix;
- ↗ Excellent for working on industrial equipment;
- ↗ Delicate and crispy crust;
- ↗ A variety of bakery products: small-piece products, ciabatta, baguette and much more.

COMPOSITION

Rye flour, wheat flour, wheat gluten, dry starter culture (wheat flour, water, starter cultures of microorganisms), salt, stabilizers (E472e, E170, guar gum, E466), fermented rye malt, sugar, caramelized burnt sugar, malt barley flour, baking powder (calcium phosphate), antioxidant (ascorbic acid acid), technological auxiliary means - an enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

10-30 %

BASIC RECIPE

Rye bun:	
Rye flour.....	0,350 kg
Wheat flour.....	0,350 kg
Rye new mix.....	0,300 kg
Water - app.....	0,580 kg
Yeast.....	0,035 kg
Total.....	1,615 kg



DESCRIPTION

Baking mix for production of "Borodinsky" bread. Significantly simplifies the production process by eliminating the proofing stage. Breads have a pleasant taste, high nutritional value and good aroma.

ADVANTAGES

- ↗ Efficient bread preparation; saves time and labor;
- ↗ Single-phase cooking technology;
- ↗ Preservation of traditional taste and aroma;
- ↗ Long-term preservation of freshness;
- ↗ Optimal price-quality ratio.

COMPOSITION

Fermented rye malt, sugar, wheat flour, rye flour, ground coriander, wheat gluten, acidity regulator (citric acid), thickener (guar gum), stabilizer (E466), acidity regulator (tricalcium phosphate), nutmeg, antioxidant (ascorbic acid), technological auxiliary – microbial enzyme preparation origin (alpha - amylase, hemicellulase).

DOSAGE

20 %

BASIC RECIPE

Borodinsky bread:	
Rye flour.....	0,800 kg
Wheat flour.....	0,200 kg
Mix Borodinsky New.....	0,200 kg
Water - app.....	0,900 kg
Yeast.....	0,025 kg
Salt.....	0,020 kg
Total.....	2,145 kg



DESCRIPTION

Baking mix for the quick production of "Borodinsky" bread with its traditional aroma.

ADVANTAGES

- ↗ Efficient bread preparation;
- ↗ Time-saving;
- ↗ Single-phase baking technology;
- ↗ Preservation of traditional taste and aroma;
- ↗ Long-term preservation of freshness;
- ↗ Optimal price-quality ratio.

COMPOSITION

fermented rye malt, sugar, wheat flour, ground coriander, complex food additive (wheat gluten,soy flour, wheat flour, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid), excipients (alpha-amylase and hemicellulase enzymes)), wheat gluten, rye flour, acidity regulator (citric acid), thickener (guar gum), stabilizer (E466), acidity regulator (tricalcium phosphate), nutmeg, antioxidant (ascorbic acid (E300)), technological auxiliary – enzyme preparation of microbial origin (alpha-amylase, hemicellulase).

DOSAGE

20 %

BASIC RECIPE

Borodinsky pryany bread:	
Rye flour.....	0,600 kg
Wheat flour.....	0,400 kg
Borodinsky Pryany.....	0,200 kg
Water - app.....	0,740 kg
Yeast.....	0,026 kg
Salt.....	0,020 kg
Total.....	1,986 kg



DESCRIPTION

Dry rye malt, fermented, grade I, milled. To improve the taste of bakery products.

ADVANTAGES

- ↗ A natural product of the highest quality;
- ↗ Contains a large number of enzymes and is a natural baking enzyme improver - a natural saccharifying product;
- ↗ Maltodextrins have a moisture-retaining ability, which helps to increase the moisture content of the dough and increases the shelf life of products;
- ↗ Malt softens the high acidity of rye flour bread, therefore increasing the elasticity of the dough and improving the structure of the bread crumb;
- ↗ Improves organoleptic properties of rye-wheat bread varieties, as well as gingerbread, cookies, and other products;
- ↗ Gives products a spicy malt aroma and taste with honey notes and a rich crumb color; used for kvass wort concentrate, malt extracts and improvers, dark beers, soft drinks, dietary nutrition.

COMPOSITION

fermented rye malt, sugar, wheat flour, ground coriander, complex food additive (wheat gluten,soy flour, wheat flour, stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid), excipients (alpha-amylase and hemicellulase enzymes)), wheat gluten, rye flour, acidity regulator (citric acid), thickener (guar gum), stabilizer (E466), acidity regulator (tricalcium phosphate), nutmeg, antioxidant (ascorbic acid (E300)), technological auxiliary – enzyme preparation of microbial origin (alpha-amylase, hemicellulase).

DOSAGE

1-15 %

BASIC RECIPE

Bread with died fruts:	
Wheat flour.....	0,700 kg
Rye flour.....	0,300 kg
Viennese malt.....	0,125 kg
Water - app.....	0,600 kg
Yeast.....	0,045 kg
Salt.....	0,020 kg
Sugar.....	0,080 kg
IBN.....	0,008 kg
Dried fruits.....	0,100 kg
Total.....	1,978 kg



DESCRIPTION

Dry ground fermented roasted barley malt is used to improve the quality of flour, as well as the taste of bakery products.

ADVANTAGES

- Malt is a natural product that does not contain dyes and food additives.
- Improves the rheology of the dough, increases the water absorption capacity of the dough, allows you to keep the freshness in the products longer and also gives a rich taste and aroma of barley products.

COMPOSITION

Malt barley flour, fried, wheat flour.

DOSAGE

1-15 %

BASIC RECIPE

Wheat baguette:	
Wheat flour.....	1,000 kg
Barley malt Vienna Premium.....	0,010 kg
Dark Sauer.....	0,010 kg
IBN.....	0,010 kg
Water - app.....	0,600 kg
Yeast.....	0,030 kg
Salt.....	0,020 kg
Margarine.....	0,020 kg
Total.....	1,700 kg



DESCRIPTION

Comprehensive improver for wheat bakery products. Gives products the rich, full-bodied taste and aroma of traditional fermented artisan bread. Helps to produce bread with a crispy crust and well-developed porosity of crumb. Clean label.

ADVANTAGES

- ↘ Universal application;
- ↘ Dry aromatic wheat sourdough in the composition;
- ↘ Crispy crust with a bright color;
Ideal taste in the production of bread by long-time, as well as accelerated dough fermentation;
- ↘ Optimal price, quality and dosage ratio.

COMPOSITION

Wheat flour, dextrose, dry starter culture (wheat flour, water, starter cultures of microorganisms), edible vegetable flour, salt, caramelized burnt sugar, wheat gluten, malt barley flour, dry deactivated yeast, antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

2-4 %

BASIC RECIPE

Rustic bread and buns:	
Wheat flour.....	1,000 kg
Mix Rustic.....	0,030 kg
Water - app.....	0,700 kg
Yeast.....	0,025 kg
Salt.....	0,022 kg
Vegetable oil.....	0,020 kg
Total.....	1,797 kg



DESCRIPTION

Baking improver for production of ciabatta and other types of bread with large porosity.
Perfect combination of rye and wheat sourdough gives the bread aroma of traditional ciabatta.

ADVANTAGES

- ⚡ Highly distinctive flavor of natural wheat sourdough;
- ⚡ Low dosage – 5% on flour;
- ⚡ Coarse porosity of typical ciabatta;
- ⚡ Retains freshness for a long time;
- ⚡ Ideal for pairing with Italian cuisine and wine;
- ⚡ A variety of recipes.

COMPOSITION

Dry starter culture (rye flour, water, starter cultures of microorganisms), dry starter culture (wheat flour, water, starter cultures of microorganisms), wheat flour, thickener (guar gum), wheat gluten, complex food additive (refined palm oil, glucose syrup, milk protein, emulsifier (E451), anti-tracking agent (E551)), sugar, complex food additive (stabilizers (E472e, E170)), soy flour, baking powder (calcium phosphate), antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase), stabilizer.

DOSAGE

5 %

BASIC RECIPE

Ciabatta classic:	
Wheat flour.....	1,000 kg
Ciabatta Backaldrin Rus.....	0,050 kg
Water - app.....	0,780 kg
Yeast.....	0,025 kg
Salt.....	0,022 kg
Olive oil.....	0,040 kg
Total.....	1,917 kg



DESCRIPTION

Baking mix for production of traditional Mediterranean bakery products with unique flavour nuances, excellent aroma, crisp crust and a juicy, large-pored crumb. Clean label.

ADVANTAGES

- ↘ Universal application;
- ↘ Dry aromatic wheat sourdough in the composition;
- ↘ Crispy crust with a bright color;
Ideal taste in the production of bread by long-time, as well as accelerated dough fermentation;
- ↘ Optimal price, quality and dosage ratio.

COMPOSITION

Wheat flour, dextrose, dry starter culture (wheat flour, water, starter cultures of microorganisms), edible vegetable flour, salt, caramelized burnt sugar, wheat gluten, malt barley flour, dry deactivated yeast, antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

40 %

BASIC RECIPE

Tuscany bread:	
Wheat flour.....	0,600 kg
Premium Tuscany Mix.....	0,400 kg
Water - app.....	0,800 kg
Yeast.....	0,025 kg
Vegetable oil.....	0,030 kg
Total.....	1,855 kg



DESCRIPTION

Baking mix for production of bread and bakery products with spelt wheat. In comparison to regular wheat, spelt contains more protein, unsaturated fatty acids and fiber. Spelt gluten is easily digested by the body.

ADVANTAGES

- ↘ Unique taste;
- ↘ High fibre content;
- ↘ Without standard wheat flour;
- ↘ Contains whole grain spelt flour;
- ↘ Juicy crumb;
- ↘ Suitable for pasteurisation;
- ↘ Long shelf life.

COMPOSITION

Spelt flour, spelt flakes, sunflower seeds, sugar, potato flakes (potatoes, emulsifiers (E471, E450i), preservative E223, acidity regulator - citric acid, E304, color E100), sourdough (wholegrain spelt flour, water, starter cultures of microorganisms), rye flour, salt, milk powder, wheat gluten.

DOSAGE

100 %

BASIC RECIPE

Spelt bread:	
Spelt Mix - 1,000 kg.....	1,000 kg
Water - app.....	0,800 kg
Yeast.....	0,015 kg
Total 1,815 kg.....	1,815 kg



DESCRIPTION

Baking mix for production of vegan whole grain bread without added yeast. Contains valuable components of cereals and oilseeds. Unique robust taste, recommended for sport nutriition.

ADVANTAGES

- Unique product;
- Without added yeast;
- Without flour;
- Long-term storage after pasteurization up to 75 days.

COMPOSITION

Oat flakes, spelt flakes, sunflower seeds, oilseed flax seeds, pumpkin seed, vegetable fibers (plantain seeds, citrus fruits, oats, apple, wheat), sesame, rye, potato starch, wheat germ, wheat gluten, barley malt extract, rapeseed oil, salt.

DOSAGE

100 %

BASIC RECIPE

Vegipan bread:	
Vegipan.....	1,000 kg
Water - app.....	0,960 kg
Dark Sauer.....	0,030 kg
Total.....	1,990 kg



DESCRIPTION

Baking mix for production of grain breads and rolls. Contains flaxseed, pumpkin seed, wheat bran, dry rye sourdough. Balanced flavor and aroma.

ADVANTAGES

- ✎ Improver is included in the mix;
- ✎ Guaranteed high-quality end products;
- ✎ Easy to use and extremely machine-friendly.

COMPOSITION

Wheat flour, sunflower seeds, oilseed flax, wheat gluten, dry starter culture (rye flour, water, starter cultures of microorganisms), oat flakes, pumpkin seed, fermented rye malt, salt, sugar, caramelized burnt sugar, wheat bran, antioxidant (ascorbic acid), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

30-50 %

BASIC RECIPE

Multi-Korn bread:	
Wheat flour.....	0,500 kg
Back Mix Multi-Korn.....	0,500 kg
Water - app.....	0,550 kg
Yeast.....	0,025 kg
Margarine.....	0,035 kg
Total.....	1,610 kg



DESCRIPTION

Baking mix for production of bread with buckwheat flavor and a light malt aroma.

ADVANTAGES

- ↗ Nutritious product;
- ↗ Low dosage;
- ↗ A variety of recipes to expand the assortment;
- ↗ Suitable for working on automatic lines;
- ↗ Does not require pre-soaking.

COMPOSITION

Buckwheat flour, oilseed flax seeds, fermented rye malt, wheat gluten, antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha - amylase, hemicellulase).

DOSAGE

20 %

BASIC RECIPE

Buckwheat bread:	
Wheat flour.....	0,800 kg
Mix «Buckwheat CL».....	0,200 kg
Water - app.....	0,680 kg
Yeast.....	0,030 kg
Salt.....	0,024 kg
Total.....	1,734 kg



DESCRIPTION

Multi-component grain mix for production of the worldwide popular Kornspitz and other types of grain bread and rolls. Has a unique taste, high fibre content and is recommended for sports nutrition.

ADVANTAGES

- High fiber content;
- Low glycemic index;
- Excellent taste and crispy crust;
- Variety of recipes to expand the range;
- Products are freeze and thaw tolerant.

COMPOSITION

Wheat flour, dry starter culture (rye flour, water, starter cultures of microorganisms), soy groats, oilseed flax, rye groats, wheat groats, wheat bran, heat-treated rye flour, wheat malt, soy flour, fermented rye malt, wheat gluten, salt, toasted wheat flour, spices.

DOSAGE

25-36 %

BASIC RECIPE

Kornspitz:	
Wheat flour.....	0,800 kg
Kornspitz Rus.....	0,360 kg
Water - app.....	0,870 kg
Yeast.....	0,055 kg
Salt.....	0,036 kg
IBN.....	0,011 kg
Total.....	2,332 kg



DESCRIPTION

Whole grain bread mix "Actipan" is recommended for athletes and people who lead an active lifestyle. Contains sprouts of cereals and legumes. Baked goods go well with any meal.

ADVANTAGES

- ↗ A whole-grain product for active people;
- ↗ A source of vegetable protein and an energy supplier;
- ↗ Rich in vitamins, minerals and fiber;
- ↗ Long shelf life without preservatives;
- ↗ Clean label.

COMPOSITION

Rye flour, wheat flour, whole wheat flour, whole wheat flour, wheat gluten, soy groats, sprouts (spelt, corn, wheat, millet, red clover, alfalfa, flax seed, lentils, peas), dry starter culture (rye flour, water, starter cultures of microorganisms), sugar, germs wheat, amaranth flour, psyllium seed husk, potato flakes, fermented rye malt, antioxidant (ascorbic acid).

DOSAGE

100 %

BASIC RECIPE

Actipan bread:	
Soaker:	
SIAM.....	0,200 kg
Water.....	0,215 kg
Actipan Plus Rus.....	1,000 kg
Soaker.....	0,415 kg
Water - app.....	0,550 kg
Yeast.....	0,027 kg
Salt.....	0,026 kg
Total.....	2,018 kg



ОПИСАНИЕ

Хлебопекарная смесь с содержанием овсяных и кукурузных хлопьев, семян подсолнечника, льна и кунжута.

ПРЕИМУЩЕСТВА

- Простое и удобное производство хлебобулочных изделий;
- Стабильное качество продукции;
- Низкая дозировка;
- Улучшает вкус хлеба;
- Подходит для автоматизированных линий;
- В составе большое количество злаков, которые благотворно влияют на здоровье человека.

СОСТАВ

Хлопья овсяные, хлопья ржаного солода, мука пшеничная, глютен пшеничный, семена подсолнечника, семена льна масличного, отруби пшеничные, семена кунжута, гранулированные кукурузные хлопья (кукуруза, соль, сахар, экстракт ячменного солода), обжаренный пшеничный солод, цельнозерновая ячменная мука, соль, кукурузные хлопья, эмульгатор (Е471), антиокислитель (аскорбиновая кислота), технологическое вспомогательное средство - ферментный препарат микробного происхождения (альфа - амилаза, гемицеллюлаза).

ДОЗИРОВКА

20-30 %

РЕЦЕПТУРА

Хлеб Супер Злак:	
Пшеничная мука.....	0,770 кг
Супер Злак.....	0,230 кг
Вода - прим.....	0,550 кг
Дрожжи прессованные.....	0,030 кг
Соль.....	0,018 кг
Итого.....	1,598 кг



DESCRIPTION

Baking mix containing oat and corn flakes, sunflower seeds and sesame seeds.

ADVANTAGES

- Easy and convenient production of bakery products;
- Stable product quality;
- Low dosage;
- Improves the taste of bread;
- Suitable for automated lines;
- Contains a lot of cereals, which have a beneficial effect on human health.

COMPOSITION

Oat flakes, rye malt flakes, wheat flour, wheat gluten, sunflower seeds, oilseed flax seeds, wheat bran, sesame seeds, granulated corn flakes (corn, salt, sugar, barley malt extract), roasted wheat malt, whole grain barley flour, salt, corn flakes, emulsifier (E471), antioxidant (ascorbic acid), technological auxiliary means - enzyme preparation of microbial origin (alpha - amylase, hemicellulase).

DOSAGE

20-30 %

BASIC RECIPE

Super Zlak bread:	
Wheat flour.....	0,770 kg
Super Zlak.....	0,230 kg
Water - app.....	0,550 kg
Yeast.....	0,030 kg
Salt.....	0,018 kg
Total.....	1,598 kg



DESCRIPTION

Baking mix containing wholegrain wheat flour, rye flour, rolled oats, barley groats, flax and sunflower seeds.

ADVANTAGES

- ↗ Consistent quality of end products;
- ↗ Suitable for automated lines;
- ↗ Variety of recipes;
- ↗ Recommended for good nutrition.

COMPOSITION

Wheat flour, whole wheat flour, oat flakes, barley pearl barley, rye flour, oilseed flax seeds, dry fermented rye malt, sunflower seed kernels, salt, wheat gluten, antioxidant (ascorbic acid (E300)), stabilizers (E472e, calcium carbonate), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

25 %

BASIC RECIPE

Kornelly bread:	
Wheat flour.....	0,750 kg
Kornelly	0,250 kg
Water - app.....	0,630 kg
Yeast.....	0,030 kg
Salt.....	0,010 kg
Sunflower seed.....	0,050 kg
Total	1,720 kg



DESCRIPTION

Baking mix with high content of flax and sunflower seeds with a delicate flavour and aroma, excellent juiciness and long-lasting softness. Perfectly combined with "Siam" seed sprinkles.

ADVANTAGES

- ↗ Nutritious product;
- ↗ Contains valuable grain crops;
- ↗ Suitable for working on automatic lines;
- ↗ Attractive appearance.

COMPOSITION

Wheat flour, oilseed flax seeds, sunflower seed kernels, salt, sugar, wheat groats, rye groats, soy grits, soy flour, dry starter, malt barley flour, fermented rye malt, wheat gluten, acerola, technological auxiliary - enzyme preparation of microbial origin (alpha - amylase, hemicellulase).

DOSAGE

40 %

BASIC RECIPE

My Lady roll:	
Soaker:	
My Lady.....	0,400 kg
Water.....	0,400 kg
Wheat flour.....	1,000 kg
Soaker.....	0,800 kg
Yeast.....	0,040 kg
Water - app.....	0,370 kg
Total.....	2,210 kg



DESCRIPTION

Baking mix with unique composition of 10 cereals: crushed wheat grain, flaxseed and golden flaxseed, sunflower seeds, puffed corn, rye and spelt flakes, amaranth flour, wholegrain buckwheat flour, rice flour. Balanced flavor and composition.

ADVANTAGES

- ↗ Reduction and optimization of the technological process;
- ↗ Efficient breadmaking, saving time;
- ↗ Consistent quality;
- ↗ With improver in the composition;
- ↗ Excellent stability of the dough during proofing and a high rise in the oven.

COMPOSITION

Wheat flour, rye flakes, finely crushed wheat grains, sunflower seeds, rye flour, oilseed flax seeds, soy grits, the product of extruded cereals and grain raw materials - corn mold (corn groats, wheat flour, sugar, salt), barley malt flour, toasted wheat malt, golden flax seeds, oat flour, spelt flakes, rice flour, whole grain barley flour, whole grain buckwheat flour, amaranth flour, sesame, emulsifier (E471), stabilizers (E472e, calcium carbonate), antioxidant (ascorbic acid (E300)), acidity regulators (lactic acid), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

100 %

BASIC RECIPE

Cereal bread:	
10 Cereal Mix.....	1,000 kg
Water - app.....	0,550 kg
Yeast.....	0,030 kg
Salt.....	0,020 kg
Total.....	1,600 kg



DESCRIPTION

Baking mix for production of products without the addition of baker's yeast.

ADVANTAGES

- 👉 High quality end products;
- 👉 Evenly developed porosity of the crumb;
- 👉 Crispy crust;
- 👉 Long shelf life.

COMPOSITION

Baking powder (E575), wheat flour, baking powder (E500(ii)), baking powder (E450(i)), soy flour, emulsifier (E471), stabilizers (E170), wheat gluten, stabilizers (E466), stabilizers (E341), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase), a substance for processing flour (L-cysteine), an antioxidant (E300).

DOSAGE

10-15 %

BASIC RECIPE

Bezdrozhevoy bread:	
Wheat flour.....	1,000 kg
Mix Bezdrozhevoy.....	0,100 kg
Water - app.....	0,670 kg
Salt.....	0,022 kg
Sugar.....	0,015 kg
Total.....	1,807 kg



DESCRIPTION

Baking mix with a high content of vegetable protein. Included oil crops, flax and sunflower seeds, as well as oat flakes are sources of vitamins, microelements and fibre.

ADVANTAGES

- ↗ Accelerated technological process;
- ↗ Short kneading cycle;
- ↗ Sunflower seeds, flax seeds and malt extract further enhance the taste, increase protein content and nutritional value;
- ↗ Dry sourdough adds even more balanced flavor.

COMPOSITION

Wheat gluten, wheat flour, oilseed flax, sunflower seeds, oat flakes, salt, sugar, malt barley flour, dry starter culture (wheat flour, water, starter cultures of microorganisms), dry deactivated yeast, antioxidant (ascorbic acid), technological auxiliary agent - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

50 %

BASIC RECIPE

Bread with high content of plant protein:	
Wheat flour.....	0,500 kg
Back Mix Protein.....	0,500 kg
Water - app.....	0,650 kg
Yeast.....	0,030 kg
Total.....	1,680 kg



DESCRIPTION

Baking mix for the production of bakery products containing corn: flour, groats and puffed maize. The products have an original aroma, savory flavor and golden color.

ADVANTAGES

- ✎ Variety of recipes to expand the range;
- ✎ Stable dough - ideal for automated lines;
- ✎ Original aroma and taste.

COMPOSITION

Wheat flour, corn flour, sunflower seeds, the product of extruded cereals and grain raw materials - molded corn (corn groats, sugar, salt), corn groats, salt, sugar, wheat gluten, spices (nutmeg, white pepper, chili pepper), stabilizers (E472e, calcium carbonate), turmeric extract, flavor, color (E160a), antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

10-70 %

BASIC RECIPE

Mais bread:	
Wheat flour.....	1,000 kg
Asten Mais Mix.....	0,700 kg
Water - app.....	0,960 kg
Yeast.....	0,032 kg
Total.....	2,692 kg



DESCRIPTION

Baking mix for the production of bakery products containing corn: flour, groats and puffed maize. The products have an original aroma, savory flavor and golden color.

ADVANTAGES

- ↗ Quick and easy dough preparation;
- ↗ Easy manual and mechanical processing of dough;
- ↗ Stability of dough pieces during proofing;
- ↗ Stability of products during freezing;
- ↗ Delicate yellow crumb color and taste characteristic of corn; l
- ↗ Ong-term preservation of freshness.

COMPOSITION

Wheat flour, corn flour, sunflower seeds, corn groats, the product of extruded cereals and grain raw materials - molded corn (corn groats, sugar, salt), wheat gluten, salt, spices (nutmeg, white pepper, chili pepper), stabilizers (E472e, E466, calcium carbonate), flavor, extract turmeric, sugar, baking powder (calcium phosphate), antioxidant (ascorbic acid), technological auxiliary - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

50 %

BASIC RECIPE

Corn bread:	
Wheat flour.....	0,500 kg
Back Mix Corn.....	0,500 kg
Water - app.....	0,590 kg
Yeast.....	0,030 kg
Total.....	1,620 kg



DESCRIPTION

Baking mix enriched with pumpkin seeds, flax seeds, sunflower seeds and dried carrots.
Ideal for products that meet modern nutritional trends.

ADVANTAGES

- Contains nutritious cereals;
- Carrots help to retain moisture in the product, which helps to produce an unusually tender crumb.

COMPOSITION

Oilseed flax seed, dried carrots, wheat flour, sunflower seeds, pumpkin seed, wheat gluten, spelt flour, wheat malt flour, sugar, stabilizers (E472e, calcium carbonate), soy flour, dextrose, antioxidant (ascorbic acid (E300)), technological auxiliary – enzyme preparation (alpha-amylase, hemicellulase).

DOSAGE

25 %

BASIC RECIPE

Sport Active bread:	
Wheat flour.....	1,000 kg
Sport active	0,250 kg
Water - app.....	0,720 kg
Yeast.....	0,030 kg
Salt.....	0,028 kg
Vegetable oil.....	0,025 kg
Total	2,053 kg



DESCRIPTION

Cereal baking mix for production of bakery products containing oilseeds: flax, sunflower and sesame, as well as oat flakes and dried carrots.

ADVANTAGES

- Products are characterized by a pleasant taste and light aroma of carrots in combination with flax and sunflower seeds;
- Mix contains nutritious cereals;
- Carrots help to retain moisture in the product, which helps to produce an unusually tender crumb;
- All ingredients have beneficial effects on the human body.

COMPOSITION

Sunflower kernel, oilseed flax, sesame, dried carrots, oat flakes.

DOSAGE

20 %

BASIC RECIPE

Corn bread "Carotino"	
Soaker:	
Bak Fit Mix.....	0,200 kg
Water.....	0,400 kg
Wheat flour.....	0,800 kg
Soaker.....	0,600 kg
Yeast.....	0,030 kg
Water - app.....	0,200 kg
Super Universalny.....	0,005 kg
Total.....	1,636 kg



DESCRIPTION

Concentrate for production of bakery products containing turmeric, characterised by its bright color and aroma. Does not require the addition of improver. Clean label.

ADVANTAGES

- ↗ Easy application – a variety of recipes and shapes;
- ↗ High volume and excellent stability of the dough during proofing;
- ↗ Turmeric gives products an attractive bright yellow color;
- ↗ Soft, elastic and juicy crumb;
- ↗ Unique, special, slightly spicy taste.

COMPOSITION

Wheat flour, ground turmeric, wheat gluten, antioxidant (ascorbic acid), technological auxiliary agent
- enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

3-5 %

BASIC RECIPE

Kurkuma bread:	
Wheat flour.....	1,000 kg
Kurkuma Mix	0,030 kg
Water - app.....	0,680 kg
Yeast.....	0,026 kg
Salt.....	0,021 kg
Total	1,636 kg



DESCRIPTION

Decorative sprinkle for bakery products. The colorful combination of dark and yellow flax seeds looks good on products, while sunflower and sesame seeds complement the flavor.

ADVANTAGES

- ✎ Adds an attractive finishing touch to end products;
- ✎ Can be used not only as a decoration, but also added to the dough, thus increasing the nutritional value of baked goods.

COMPOSITION

Wheat flour, ground turmeric, wheat gluten, antioxidant (ascorbic acid), technological auxiliary agent - enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

According to taste



DESCRIPTION

Decorative sprinkling for bakery products.

ADVANTAGES

- 🐼 Carefully selected flax and sesame seeds;
- 🐼 Thanks to the toasted flour, the sprinkle holds perfectly on the product.

COMPOSITION

Sesame seeds, oilseed flax seeds, wheat flour, salt, ground cumin, ground coriander.

DOSAGE

According to taste



DESCRIPTION

Decorative sprinkling for bakery products.

ADVANTAGES

- ✎ Crispy cornflakes add special flavor to the end product;
- ✎ Looks beautiful on wheat products;
- ✎ Attractive golden decoration on bakery products.

COMPOSITION

Sunflower seeds, corn flakes (corn, salt, sugar, barley malt extract), millet, sesame.

DOSAGE

According to taste



DESCRIPTION

Concentrate for production of bakery products containing turmeric, characterised by its bright color and aroma. Does not require the addition of improver. Clean label.

ADVANTAGES

- ✎ Easy application – a variety of recipes and shapes;
- ✎ High volume and excellent stability of the dough during proofing;
- ✎ Turmeric gives products an attractive bright yellow color;
- ✎ Soft, elastic and juicy crumb;
- ✎ Unique, special, slightly spicy taste.

COMPOSITION

Wheat flour, ground turmeric, wheat gluten, antioxidant (ascorbic acid), technological auxiliary agent
- enzyme preparation of microbial origin (alpha-amylase; hemicellulase).

DOSAGE

According to taste

BASIC RECIPE

Garlic butter:	
Garlic filling.....	0,100 kg
Butter/margarine.....	2,000 kg
Total.....	2,100 kg



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