

ARTISAN APPLICATIONS AND SPECIAL PRODUCTS.

Innovative and new applications require quality products. For your bestsellers in the near future.



Are you looking for the perfect flour for your sourdoughs or poolish? Here the high gluten wheat flour with high mineral content is excellent, but can be used just as well for direct process. The Ruchmehl allows a high water absorption in the dough and enables a coarse pore size. This gives you a crumb full of character and a particularly aromatic taste in the bread.

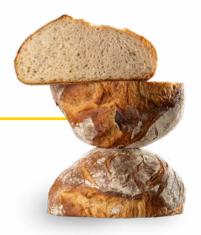




Rustic Back CL is an ideal baking ingredient for making typical French breads, ciabatta and baquettes - the selected ingredients ensure an intense flavor, a characteristic crumb and are suitable for long freshness.

Pfahnl Starter CL DE00815825 | 25 kg

The Pfahnl Starter CL is a special product from Pfahnl whereby predoughs can be produced quickly and easily. The subsequent products convince with a pleasantly mild acidity and outstanding freshness.







DE00818225 | 25 kg

Brotfrisch Royal CL is the latest innovation in the field of bread fresh keeping. A stable crumb and prolonged freshness characterize this product.







Ø palm oil free

Royal Berliner is a universal concentrate specially developed for the production of Berliners/doughnuts. The selected and strictly controlled raw materials allow easy, rational processing and give Berliner/doughnuts with excellent taste, very good stability and long freshness.

Royal Quarkbällchen, HG-BH/AT DE00410910 | 10 kg

palm oil free

Royal Quarkbällchen is a palm-free convenience product for the production of fine-tasting, juicy and stable quark/potato balls with excellent freshness retention.

