We live 100 % quality in our flours and baking ingredients.

Pfahnl – Success with tradition!
**FILLINGS**

**Mohnfüllung**

**Ingredients**
Sugar, dextrose, pre-gelatinised wheat starch, sweet whey powder (with MILK), maltodextrin, egg white powder*, cocoa, cinnamon.

**Basic recipe**
1.000 kg Mohnfüllung // Item No. DE00501125
0.100 kg breadcrumbs
0.450 kg water

**Directions**
Mix the poppy seed filling with breadcrumbs, pour hot water over the mixture and leave to stand for a short period. Flavour with rum according to taste.

- perfect for use with dosing systems
- stable when frozen
- fine aromatical taste

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**Haselnussfüllung 38 %**

**Ingredients**
Sugar, roasted hazelnuts (38%), breadcrumbs (wheat flour, yeast, water, salt), dextrose, soy flour, pre-gelatinised wheat starch, egg white powder*, cocoa, spices, flavourings.

**Basic recipe**
7.000 kg Haselnussfüllung 38 % // Item No. DE00518230
0.100 kg breadcrumbs
0.350 kg water

**Processing guidelines**
Mix the hazelnut filling with breadcrumbs, pour hot water over the mixture and leave to stand for a short period. Flavour with rum according to taste.

- perfect for use with dosing systems
- stable when frozen
- fine aromatical taste

---

**Analysis of raw ingredients: poppy seeds**

- A sample is taken from each batch of raw poppy seeds
- Every mixing sample is subject to intensive, sensory tests (blind tasting)
- Samples are then analysed in terms of characteristic fat indices (peroxide value, p-Anisidine) and moisture content
- After a sample has passed these tests, it is then examined for morphine and glyphosate in an accredited external laboratory, and spot checks are performed to test for cadmium
- Only after this accredited laboratory has approved the sample, the raw poppy seeds can be authorised for further processing

**Batch traceability**
It is possible to trace batches of all the raw ingredients used at any time throughout the entire process by means of a fully-integrated goods management system. The poppy seeds we use can be traced right back “to the field”. Appropriate traceability tests (simulation games) are performed on a yearly basis in accordance with the requirements stipulated in IFSv6 and ISO 22000.

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**Pfahnl fillings guarantee success!**

By using Pfahnl fillings, producing baked goods and high-quality pastries is a highly reliable process. Our products are defined by their high-quality, carefully selected and perfectly balanced ingredients!

Our fillings have the ideal consistency for decorating, are suitable for baking and freezing and stay fresh for a long time. Keeping fresh is a main feature of all our fillings. Raw poppy seeds are stabilised using a special steaming process. You’re sure to be impressed by how they retain water and prevent your bake from concaving.

High quality standards are enforced during the processes of roasting and grinding nuts. Nut fillings are suitable for bakes of any kind as they remain stable during baking and have an intense nutty flavour.

All our products comply with the guidelines for high-quality baked goods, as well as the codes for baked products.
**FILLINGS**

**Haselnussfüllung LS**
HG-BH, UTZ MB K
Item No. DE00518330

- **38% hazelnuts**

This delicious filling is made with 38% hazelnuts and has an exquisite taste whilst being low sugar. It also absorbs high amounts of water and is great for processing.

**Ingredients**
Roasted hazelnuts (38%), sugar, bread crumbs (wheat flour, yeast, table salt), soy flour, wheat starch, pre-gelatinised wheat starch, dextrose, egg white powder*, cocoa, spices, flavourings.

° source-identified barn eggs, inspection body: agroVet

**Basic recipe**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Haselnussfüllung</td>
<td>1.000 kg</td>
</tr>
<tr>
<td>water</td>
<td>0.600 kg</td>
</tr>
</tbody>
</table>

1.600 kg Haselnussfüllung

- 30% less sugar than similar filling
- Item No. DE00518230
- fine aromatical taste

**Mohnfüllung LS**
HG-BH, UTZ MB
Item No. DE00501425

- **50% poppy seeds**

Poppy seed filling in powder form and containing less sugar. Thanks to its particular ingredients, it is suitable for producing a tasty poppy seed filling in an efficient and safe manner.

**Ingredients**
Stabilised poppy seed (50%), sugar, dextrose, wheat semolina, wheat starch, maltodextrin, pre-gelatinised wheat starch, sweet whey powder (with MILK), egg white powder*, cocoa, cinnamon, flavourings.

° source-identified barn eggs, inspection body: agroVet

**Basic recipe**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mohnfüllung</td>
<td>1.000 kg</td>
</tr>
<tr>
<td>water approx.</td>
<td>0.400 kg</td>
</tr>
</tbody>
</table>

1.500 kg Mohnfüllung approx.

- 30% less sugar than similar filling
- Item No. DE00501125
- fine aromatical taste

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**Too much sugar? Not in our Pfahnl fillings!**

“We believe that it is important to be a role model in reducing the amount of sugar contained in products, just like in many other matters important to our company. It is also important to us to adapt our products to the needs and desires of our customers,” explains company owner Andreas Pfahnl.

The consequences of increased sugar consumption are not sweet at all. According to the World Health Organisation, we should not consume more than eight cubes of sugar per day. Yet, in reality, we are significantly exceeding this recommended amount - on average, people consume more than four times this amount!

A shocking development which gives us reason to think and, above all, act!

**How much sugar does a filling need?**

Here at Pfahnl, we believe that it is very important to offer low-sugar alternatives. Our R&D is working hard to devise new poppy seed and nut fillings which contain significantly less sugar. We believe that it is particularly important not to use any kind of sweeteners as sugar replacements.

After months of testing, further developments and tasting sessions, we have finally found that tasty, foolproof recipe.

**Fillings with 30% less sucrose**

“We have managed to reduce sugar by 30% in both our poppy seed and nut fillings, without adding any extra sweeteners,” explains Eva Pfahnl, head of R&D.

What’s more, she can allay any concerns that the sweet tooths may have: “Our new low-sugar fillings don’t disappoint on flavour, quite the opposite in fact!”

---

**30% less sugar for better health!**

When it comes to sugar, most people can agree on one thing: sweet things taste good. Our low-sugar fillings contain less sugar, yet are still mouth-wateringly good.

Here at Pfahnl, we are taking responsibility and working hard towards reducing the amount of sugar in our fillings. There is significantly less sugar in our products, yet we haven’t compromised on taste. An important step forward with surprising results!

---

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**Turn your fillings sugar-free!**

“Selling sugar-free products is a basic requirement these days,” says Andreas Pfahnl.

Indeed. According to the World Health Organisation, we should not consume more than eight cubes of sugar per day. Yet, in reality, we are significantly exceeding this recommended amount - on average, people consume more than four times this amount!

A shocking development which gives us reason to think and, above all, act!

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**PASTRY PRODUCTS**

### Hefeteig Basismix
Item No. DE00356830

A natural baking ingredient as a basis for a sweet leavened dough with countless usage possibilities - free from emulsifiers and additives.

**Ingredients**
- Wheat flour, sugar, milk powder, potato flakes, sweet whey powder (with M.V.E.), table salt, sunflower oil, fruit powder, colouring agents (pepper and curcuma extract), flavourings, enzymes.

**Basic recipe**
10,000 kg Hefeteig Basismix // Item No. DE00356830
0.400 kg yeast
0.500 kg whole egg
1.000 kg margarine / butter
3.000 kg water

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14,900 kg total dough

**Directions**
- Kneading time: 2 min / 6 min
- Dough temperature: 27 - 29 °C
- Dough rising time: 15 min
- Fluffy dough
- High volume yield
- Optimal softness and shelf-life
- Suitable for all yeast-risen pastries
- Best suited to interrupted and retarded proofing techniques
- **FREE FROM EMULSIFIERS**

### Eisbär CL
Item No. RU00829110

High performance baking agent for frozen products which also achieves great results when used for part-baked products.

**Ingredients**
- Wheat flour, sugar, dextrose, wheaflour, malted barley flour, yeast gluten, dried wheasourdough, malted wheat flour, enzymes, flour treatment agent ascorbic acid.

**Directions**
- Dosage: 2 % to flour
- Suitable for frozen and part-baked products
- **FREE FROM EMULSIFIERS**

### Hefe Soft CL
Item No. DE00406310

**Premium Range**

Hefe Soft CL is a high-performance Clean Label baking agent with 2% dose level to make any kind of leavened dough. It has great baking properties and means that the resulting product has a long shelf-life, particularly if the recipe is high in fat or sugar.

**Ingredients**
- Wheat flour, enzymes, sunflower oil, flour treatment agent ascorbic acid.

**Directions**
- Dosage: 2 % to flour
- For an optimal shelf-life
- **FREE FROM EMULSIFIERS**

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**We Work Hard to Develop Products to Make Your Taste Buds Tingle!**

We have a wealth of experience in closely collaborating and exchanging knowledge with customers from all over the world. We always have our finger on the pulse and have an extraordinary flair for keeping up-to-date with the latest trends and technology to produce pioneering products.

Our Pfahnl centres of baking excellence are equipped with latest technology of the highest standard, meaning we have all the options available to us to develop innovative products that are perfect for use in the real world. Pfahnl staff are very enthusiastic, skilful and goal-oriented.
Even without palm oil: Truly delicious baking!

Pfahnl has been RSPO certified since 2014 and, as such, is making an important contribution towards a sustainable future. Pfahnl is even able to meet the constantly increasing customer demand for products and recipes free from palm oil.

Pfahnl palm oil-free products

Pfahnl is constantly and extensively developing and testing products in their very own baking centre of excellence. The most diverse recipes are tested and reworked depending on the product, as well as on the area of application. For example, rapeseed emulsifiers, as well as fat components such as rapeseed, sunflower seed and coconut, are used as an alternative.

Products without palm oil were deemed to taste significantly better during the numerous internal tasting sessions, showing that products really can be made without palm oil.

“Customers are becoming increasingly demanding, as can be seen from their strong preference for products which do not contain palm oil. For us, this means that we have to continue to develop products as per individual customer requirements and, above all, in a practice-oriented manner,” explains company owner Andreas Pfahnl, a fact of which he is convinced. “We are happy to tackle such challenges thanks to our baking centres of excellence, as well as our dedicated and motivated product development team.”

Less palm oil for a sustainable future.

Palm oil is one of the most used oils in the food industry. Almost 66 million tons of palm oil were consumed in 2017. Palm oil is harmful for the environment, as well as for humans. As such, it is important to us to start cutting palm oil out of our products.

Pfahnl has been RSPO-certified as per the ‘Segregated’ and ‘Mass Balance’ supply chain models since March 2014. If our products do contain palm oil, we can guarantee that this oil has been made in a certified and sustainable production process for most of these items.

Ingredients

- Dextrose
- Modified starch
- Vegetable sal fat

Directions

- All kinds of delicious pastries can be sprinkled in sugar using our decorative icing sugar - mostly pastries which are high in fat, such as donuts, but you can also use the icing sugar to decorate cakes which is going to be packaged.
- Even sifting pattern and smooth melting consistency
- FREE FROM EMULSIFIERS
**Topfenfein, HG-BH**

Our Topfenfein means curd cheese/quark fillings with added fresh curd cheese can keep in good condition and prevents water from gathering during the cooling or interrupted proofing processes.

**Ingredients**
- Sugar, modified starch, starch, egg white powder*, acidifying agent (citric acid), flavourings, table salt.
- *source-identified barn eggs, inspection body: agroVet

**Basic recipe**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curd cheese/quark</td>
<td>10,000 kg</td>
</tr>
<tr>
<td>Topfenfein</td>
<td>1,500 kg</td>
</tr>
<tr>
<td>Whole egg</td>
<td>2,000 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1,000 kg</td>
</tr>
<tr>
<td>Sugar</td>
<td>1,200 kg</td>
</tr>
<tr>
<td>Water</td>
<td>1,650 kg</td>
</tr>
</tbody>
</table>

**Directions**

- Kneading time: 5 min / 1 min
- Dough rising time: 20 min
- Baking temperature: 180 °C - 200 °C

-great for use with machines
-great baking volume
-moist crumb

**FREE FROM EMULSIFIERS**

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**Mohnfüllung Premium plus**

Mohnfüllung Premium plus consists of specially selected poppy seeds which have been stabilised by way of a special procedure whilst making sure their entire spectrum of aromas has been preserved. Thanks to the harmonious ingredients, it is suitable for producing tasty poppy seed fillings in an efficient and safe manner.

**Ingredients**
- Stabilised poppy seed (50%), sugar, wheat semolina, dextrose, thickening agent (modified starch), maltodextrin, milk powder, egg white powder, sunflower oil, cocoa, baking agent (diphosphate, sodium bicarbonate), thickening agent (sodium alginate), artificial rum flavouring.

**Basic recipe**

- Mohnfüllung Premium plus: 1,000 kg
- Water: 450 kg

**Directions**

- great for use with machines
- typical intensive flavour

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**Pfahnl Fix neu**

Pfahnl Fix neu is a tasteless cold juice binder which can be used universally. It is very firm and resistant to frost.

**Ingredients**
- Thickening agent (modified starch), thickening agent (sodium alginate), sugar

**Basic recipe**

- Fix neu: 35 g
- Icing sugar: 60 g
- Frozen fruit: 250 g

**Directions**

- easy application
- bake-proof, freezerable and firm

**FREE FROM EMULSIFIERS**
It’s SNACKTIME

Savoury and sweet fillings galore!

The potential for growth in the snacking sector is as huge as ever. Why not use this to your advantage and win your customers over with a range of snacks that is hard to resist?

Snacks fresh from the oven - 24/7!

Ob Morgens als süßer Frühstücksbegleiter zum duftenden Kaffee, als Snack in der Mittagspause oder kleinen Happen für den Nachhauseweg - für Snacks gibt es keine falsche Tageszeit!

No time of day is the wrong time of day for snacking - whether you nibble a snack in the mornings as a sweet accompaniment to your breakfast and aromatic coffee, as something small to tide you over during your lunch break, or even as a quick bite on the way home from work.

By optimising your selection of snacks for mornings, afternoons and evenings, you’ll be able to generate additional turnover for your store, spontaneously! Why not use your in-store oven more efficiently - not only as production equipment, but also as a sales tool.

No time of day is the wrong time of day for snacking - whether you nibble a snack in the mornings as a sweet accompaniment to your breakfast and aromatic coffee, or as something small to tide you over during your lunch break, or even as a quick bite on the way home from work.

By optimising your selection of snacks for mornings, afternoons and evenings, you’ll be able to generate additional turnover for your store, as well as win your customers with products customised to their needs.

Let your snack selection take centre stage the whole day long and your customers just won’t be able to resist!

Your in-store oven-cum-sales tool

The scent of freshly baked goods can prompt customers to make spontaneous purchases! Why not use your in-store oven even more efficiently - not only as production equipment, but also as a sales tool.

There’s no better scent marketing!

One snack, countless possibilities

Pfahnl P&C Plus I provides you with a springboard to create the most diverse range of baked snacks. Make your customers’ mouths water with delectable Danish pastries and croissants with both delicious sweet and savoury fillings.

P&C Plus I is the perfect product for in-store baking. Your customers will be spoilt for choice with a range of fresh, hearty snacks available round the clock.

Add some extra oomph to your shop floor

The demand for sweet and savoury snacks is huge - why not use this to your advantage?

Offer your customers a range of quick, tasty, individual products fresh from the oven, no matter what time of day.

Pfahnl can help you do so.

Why not see for yourself!
**FILLINGS**

**Backcreme Vanille, RSPO MB**
Item No. DE03831110

Baking cream with natural vanilla flavouring for bake-proof base creams (basis for fat creams and filling creams) and sauces.

**Ingredients**
Sugar, modified starch, skimmed milk powder, sweet whey powder (with milk), dextrose, fat powder (palm, with milk), thickening agent (sodium alginate), emulsifier E 472b, table salt, natural vanilla flavouring, colouring agent (pepper and curcuma extract). 

**Basic recipe**

<table>
<thead>
<tr>
<th>0.400 kg</th>
<th>Backcreme Vanille // Item No. DE03831110</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.000 kg</td>
<td>water</td>
</tr>
</tbody>
</table>

**Directions**
Put the vanilla baking cream and water into the mixer and stir until smooth. Then continue to process as normal.

**Can be defined as vanilla cream**

**Suitable for cold and warm vanilla sauces**

**Kaltcreme Premium, RSPO SG**
Item No. DE03911110

Cold cream with natural bourbon vanilla flavouring.

**Ingredients**
Sugar, modified starch, milk powder, vegetable fat powder (palm, with milk), sweet whey powder (with milk), thickening agent (sodium sulphate), flavouring, separating agent (calcium sulphate), colouring agent (pepper and curcuma extract), natural colouring.

**Basic recipe**

<table>
<thead>
<tr>
<th>0.400 kg</th>
<th>Kaltcreme Premium // Item No. DE03911110</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.000 kg</td>
<td>water</td>
</tr>
</tbody>
</table>

**Directions**
Stir the cold cream until it has a slight sheen.

**Can be defined as vanilla cream**

**Does not stick when baked**

**Cream is a nice light yellow colour**

**FREE FROM EMULSIFIERS**

**Premixtures**

**Zimtfülle, UTZ MB**
Item No. LT10580110

Premixtures to create an aromatic cinnamon filling.

**Ingredients**
Sugar, dextrose, modified starch E1414, WHEAT starch, cinnamon (6.9%), sweet whey powder (with MILK), emulsifier (lecithin), thickener (sodium alginate), cocoa powder, table salt, flavouring.

**Basic recipe**

<table>
<thead>
<tr>
<th>1.000 kg</th>
<th>Zimtfülle // Item No. LT10580110</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.900 kg</td>
<td>water</td>
</tr>
</tbody>
</table>

**Directions**
Put the cinnamon filling and water into the mixer and stir until smooth. Then continue to process as normal. 

**Can be defined as vanilla cream**

**Suitable for cold and warm vanilla sauces**

**Vanille-Backcreme, RSPO MB**
Item No. DE03841110

Coloured cold cream powder for bake-proof base creams (base for fat creams and filling creams) and sauces with a vanilla taste.

**Ingredients**
Sugar, modified starch, milk powder, sweet whey powder (with MILK), dextrose, fat powder (palm, with MILK), thickening agent (sodium alginate), emulsifier E 472b, table salt, flavourings, separating agent (calcium sulphate), colouring agent (cinnamon).

**Basic recipe**

<table>
<thead>
<tr>
<th>0.400 kg</th>
<th>Vanille-Backcreme // Item No. DE03841110</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.000 kg</td>
<td>water</td>
</tr>
</tbody>
</table>

**Directions**
Put the vanilla baking cream and water into the mixer and stir until smooth. Then continue to process as normal.

**Can be defined as vanilla cream**

**Suitable for cold and warm vanilla sauces**

**P&C Plus I, RSPO MB**
Item No. DE00410025

Baking mixture which can be used to make puff pastries and croissants. Particularly suitable for making partially cooked pastries.

**Ingredients**
Sugar, dextrose, modified starch, modified starch E1414, wheat starch, cinnamon, modified starch E1414, sweet whey powder (with MILK), emulsifier (lecithin), thickener (sodium alginate), cocoa powder, table salt, flavouring.

**Basic recipe**

<table>
<thead>
<tr>
<th>1.000 kg</th>
<th>P&amp;C Plus I // Item No. DE00410025</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.900 kg</td>
<td>water</td>
</tr>
</tbody>
</table>

**Directions**

**Can be defined as vanilla cream**

**Stable when being baked and when frozen**

**Does not stick when baked**

**Cream is a nice light yellow colour**

**FREE FROM EMULSIFIERS**

**Weizenmehl Croissant spezial**
Item No. HU00000725

Wheat flour which is very high in protein and made from specially selected quality wheat varieties. No added ascorbic acid. As such, it is particularly suitable for freeze or long term fermentation. Thanks to its 7-day minimum storage period following the grinding process, it has optimal kneading properties, as well as improved proofing stability. Freshly harvested wheat is added in a smooth transfer with a specified amount.

**Ingredients**
Wheat flour.
Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe Quarkauflage
0.750 kg curd cheese / quark
0.115 kg Topfenfein, // Item No. DE00004214
0.150 kg whole egg
0.070 kg vegetable oil
0.075 kg sugar
0.090 kg water

1.250 kg total mass

Directions
Stirring time: approx. 4 min
Mass: 3000 g / per sheet

Pipe the quark filling and cherry filling onto the cake in dots. Place apricot halves on top.

Quark filling mass: approx. 800 g / per sheet
Cherry filling: approx. 625 g / per sheet
Apricots: approx. 600 g / per sheet
Baking temperature: approx. 180 °C
Baking time: approx. 30 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Wellness-Schnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe Quarkauflage
0.750 kg curd cheese / quark
0.115 kg Topfenfein, // Item No. DE00004214
0.150 kg whole egg
0.070 kg vegetable oil
0.075 kg sugar
0.090 kg water

1.250 kg total mass

Directions
Stirring time: approx. 3 min
Mass: 3000 g / per sheet

Pipe the quark filling and cherry filling onto the cake in dots. Place apricot halves on top.

Quark filling mass: approx. 800 g / per sheet
Cherry filling: approx. 625 g / per sheet
Apricots: approx. 600 g / per sheet
Baking temperature: approx. 180 °C
Baking time: approx. 30 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Bratapfelschnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe cream topping
0.300 kg Kaltcreme Premium // Item No. DE00391110
0.750 kg water
0.150 kg persipan mass
0.100 kg sultanas

1.300 kg total mass

Directions
Stirring time: approx. 4 min
Mass: 3000 g / pro Blech

Equally scatter steam-cooked apple pieces onto the mixture. Use the cream topping to decorate in a lattice design. Scatter almond pieces on top.

Baking temperature: approx. 190 °C (depending on the oven type)
Baking time: 45 - 50 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Wiener Softkuchen is a ready-mix which can be used in the efficient all-in process for fruit cakes, pound cakes and the like.

Ingredients
WHEAT flour, sugar, WHEAT starch, sweet whey powder (with MILK), whole egg powder, egg white powder, modified starch, baking agent (diphosphate, sodium carbonate), emulsifier (E 471, E 475, E 481), pre-gelatinised wheat flour, sunflower oil, salt, thickening agent (xanthan gum), natural flavouring, colouring agent (pepper and curcuma extract).

Basic recipe
1.000 kg Wiener Softkuchen // Item No. DE00001410
0.450 kg oil
0.550 kg water

2.000 kg total mass

Directions
Stirring time: approx. 3 min slowly
Baking temperature: approx. 190 °C (depending on the oven type)

Each sheet:
✓ long shelf-life
✓ super fluidity
✓ great usability

“Wiener Softkuchen,” RSPO MB
Item No. DE00001410
Premium Range

Picasso Schnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe cream filling
0.500 kg curd cheese / quark
0.075 kg Topfenfein, HG-BH // Item No. DE00004214
0.100 kg whole egg
0.045 kg vegetable oil
0.050 kg sugar
0.060 kg water

0.830 kg total mass

Directions
Stirring time: 3 min
Mass: 3000 g / per sheet

Pipe the quark filling and cherry filling onto the cake in dots. Place apricot halves on top.

Quark filling mass: approx. 800 g / per sheet
Cherry filling: approx. 625 g / per sheet
Apricots: approx. 600 g / per sheet
Baking temperature: approx. 180 °C
Baking time: approx. 30 min

Wiener Softkuchen, RSPO MB
Item No. DE00001410
Premium Range

Wellness-Schnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe quark filling
0.500 kg curd cheese / quark
0.075 kg Topfenfein, HG-BH // Item No. DE00004214
0.100 kg whole egg
0.045 kg vegetable oil
0.050 kg sugar
0.060 kg water

0.830 kg total mass

Directions
Stirring time: approx. 3 min
Mass: 3000 g / per sheet

Pipe the quark filling and cherry filling onto the cake in dots. Place apricot halves on top.

Quark filling mass: approx. 800 g / per sheet
Cherry filling: approx. 625 g / per sheet
Apricots: approx. 600 g / per sheet
Baking temperature: approx. 180 °C
Baking time: approx. 30 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Bratapfelschnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe cream topping
0.300 kg Kaltcreme Premium // Item No. DE00391110
0.750 kg water
0.150 kg persipan mass
0.100 kg sultanas

1.300 kg total mass

Directions
Stirring time: approx. 4 min
Mass: 3000 g / pro Blech

Equally scatter steam-cooked apple pieces onto the mixture. Use the cream topping to decorate in a lattice design. Scatter almond pieces on top.

Baking temperature: approx. 190 °C (depending on the oven type)
Baking time: 45 - 50 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Wiener Softkuchen is a ready-mix which can be used in the efficient all-in process for fruit cakes, pound cakes and the like.

Ingredients
WHEAT flour, sugar, WHEAT starch, sweet whey powder (with MILK), whole egg powder, egg white powder, modified starch, baking agent (diphosphate, sodium carbonate), emulsifier (E 471, E 475, E 481), pre-gelatinised wheat flour, sunflower oil, salt, thickening agent (xanthan gum), natural flavouring, colouring agent (pepper and curcuma extract).

Basic recipe
1.000 kg Wiener Softkuchen // Item No. DE00001410
0.450 kg oil
0.550 kg water

2.000 kg total mass

Directions
Stirring time: approx. 3 min slowly
Baking temperature: approx. 190 °C (depending on the oven type)

Each sheet:
✓ long shelf-life
✓ super fluidity
✓ great usability

“Wiener Softkuchen,” RSPO MB
Item No. DE00001410
Premium Range

Wellness-Schnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe quark filling
0.500 kg curd cheese / quark
0.075 kg Topfenfein, HG-BH // Item No. DE00004214
0.100 kg whole egg
0.045 kg vegetable oil
0.050 kg sugar
0.060 kg water

0.830 kg total mass

Directions
Stirring time: approx. 3 min
Mass: 3000 g / per sheet

Pipe the quark filling and cherry filling onto the cake in dots. Place apricot halves on top.

Quark filling mass: approx. 800 g / per sheet
Cherry filling: approx. 625 g / per sheet
Apricots: approx. 600 g / per sheet
Baking temperature: approx. 180 °C
Baking time: approx. 30 min

Mit Aprikosegeleeguß abglänzen, mit Hagelzucker bestreuen.

Bratapfelschnitte

Basic recipe for one sheet 60x40 cm
1.500 kg Wiener Softkuchen // Item No. DE00001410
0.675 kg oil
0.825 kg water

3.000 kg total mass

Basic recipe cream topping
0.300 kg Kaltcreme Premium // Item No. DE00391110
0.750 kg water
0.150 kg persipan mass
0.100 kg sultanas

1.300 kg total mass

Directions
Stirring time: approx. 4 min
Mass: 3000 g / pro Blech

Equally scatter steam-cooked apple pieces onto the mixture. Use the cream topping to decorate in a lattice design. Scatter almond pieces on top.

Baking temperature: approx. 190 °C (depending on the oven type)
Baking time: approx. 30 min

Spread melted butter onto the cake after baking and sprinkle cinnamon sugar on top.
PASTRY PRODUCTS

Sandkuchen

Concentrate for making Madeira cakes and muffins with a long shelf-life and great visual appearance.

Ingredients
WHEAT starch, WHEAT flour, baking agent (diphosphate, sodium carbonate), pre-gelatinised starch, emulsifier E 471, sunflower oil, preservative E 282, table salt, thickening agent (xanthan gum), flavouring.

Basic recipe
1.000 kg Sandkuchen Mix // Item No. PL00317125
1.100 kg sugar
1.200 kg whole egg
0.100 kg water
0.950 kg oil

4.350 kg total dough

Directions
Stirring time: 5 min fast
Dough mass: 1.150 kg in a loaf pan (60x10)
Baking time: 55 - 60 min
Baking temperature: 170 °C dropping to 160 °C

✓ an excellent, long shelf-life
✓ perfect sponge formation

Marmor-Gugelhupf

Basic recipe basic mixture
1.000 kg Sandkuchen Mix // Item No. PL00317125
1.100 kg sugar
1.200 kg whole egg
0.100 kg water
0.950 kg oil

4.350 kg total mass

Basic recipe chocolate mixture
1.450 kg basic mixture
0.050 kg low-fat cocoa
0.150 kg whole egg

Directions
Stirring time basic mixture: 5 min, intermediate setting
Fill Gugelhupf cake moulds with 2/3 basic mixture and 1/3 chocolate mixture (18 cm in diameter, 8 cm in height)

Weizenmehl T 380 Burek

Wheat flour with a very low mineral content and a good gluten content from specially selected quality wheat and premium types.

Ingredients
Wheat flour.

particularly suitable for making bureks and donuts
made in a long-term fermentation process
low mineral content
specially selected quality wheat and premium types

Basic recipe
1.000 kg Weizenmehl T 380 Burek // Item No. DE00010125
3.000 kg potato flakes
1.000 kg potato starch
450.000 kg water

4.350 kg total mass

Directions
After leaving the dough the stand, roll it out to 3mm thick, cut into rectangles and finish off with the filling (60% dough, 40% filling). A simple, safe and quick production process.

✓ various options for processing
✓ can be used in dosing systems
✓ stable when frozen
✓ no need to bake the product hollow
✓ FREE FROM EMULSIFIERS

Stabilisator plus

Stabiliser for making pastries with savoury and sweet fillings with source-identified barn eggs.

Ingredients
Potato flakes, modified starch, pre-gelatinised cornstarch, egg white powder *, cornstarch, sweet whey powder (with MILK), butter MILK powder, WHEAT flour, thickening agent (xanthan gum).

* source-identified barn eggs, inspection body: agroVet

Basic recipe
1.000 kg Sandkuchen Mix // Item No. PL00317125
1.100 kg sugar
1.200 kg whole egg
0.100 kg water
0.950 kg oil

4.350 kg total dough

Directions
Stirring time basic mixture: 5 min, intermediate setting
Fill Gugelhupf cake moulds with 2/3 basic mixture and 1/3 chocolate mixture (18 cm in diameter, 8 cm in height)

Basic recipe chocolate mixture
1.450 kg basic mixture
0.050 kg low-fat cocoa
0.150 kg whole egg

Directions
Stirring time basic mixture: 5 min, intermediate setting
Fill Gugelhupf cake moulds with 2/3 basic mixture and 1/3 chocolate mixture (18 cm in diameter, 8 cm in height)

Basic recipe basic mixture
1.000 kg Sandkuchen Mix // Item No. PL00317125
1.100 kg sugar
1.200 kg whole egg
0.100 kg water
0.950 kg oil

4.350 kg total dough

Directions
Stirring time basic mixture: 5 min, intermediate setting
Fill Gugelhupf cake moulds with 2/3 basic mixture and 1/3 chocolate mixture (18 cm in diameter, 8 cm in height)

Basic recipe chocolate mixture
1.450 kg basic mixture
0.050 kg low-fat cocoa
0.150 kg whole egg

Directions
Stirring time basic mixture: 5 min, intermediate setting
Fill Gugelhupf cake moulds with 2/3 basic mixture and 1/3 chocolate mixture (18 cm in diameter, 8 cm in height)
AMERICAN BAKERY

American Milk Chocolate Chunk Cookies
1.000 kg  Pfahnl American Cookies // Item No. DE00303125
0.250 kg  butter (10 - 15°C)
0.050 kg  whole egg
0.050 kg  water
0.050 kg  honey

1.400 kg  total dough

to stir in later
0.300 kg  whole milk chocolate chunks

American Peanut White Chocolate Chunk Cookies
1.000 kg  Pfahnl American Cookies // Item No. DE00303125
0.250 kg  butter (10 - 15°C)
0.130 kg  crunchy peanut butter
0.050 kg  whole egg
0.050 kg  water
0.050 kg  honey

1.530 kg  total dough

to stir in later
0.150 kg  white chocolate chunks
0.150 kg  unsalted roasted peanuts

American Müsli Cookies
1.000 kg  Pfahnl American Cookies // Item No. DE00303125
0.250 kg  butter (10 - 15°C)
0.075 kg  whole egg
0.050 kg  water
0.050 kg  honey

1.475 kg  total dough

to stir in later
0.200 kg  hazelnuts roasted // Item No. DE00608125
0.100 kg  sunflower seeds
0.100 kg  pumpkin seeds

American Dark Chocolate Chunk Cookies
1.000 kg  Pfahnl American Cookies // Item No. DE00303125
0.250 kg  butter (10 - 15°C)
0.070 kg  cocoa lean
0.100 kg  water
0.075 kg  honey
0.050 kg  whole egg

1.545 kg  total dough

to stir in later
0.150 kg  white chocolate chunks
0.150 kg  dark chocolate chunks

In-store baking
- utilise the advantages!

- Relieve your production staff by baking in the shop.
- Minimise returns – can be sold for up to 3 days when stored properly.
- Indulge your customers with the scent of oven-fresh cookies.

Directions
Mix all ingredients into a smooth batter.
Stir in the chocolate chunks, nuts, ... at the end.
Mixing time:  Level 1, 6 min

Preparation tips
Roll out the dough to approx. 22 mm and cut out cookies of approx. 7 cm.
Piece weight:  85 - 95 g, depending on the cookie
Baking time:  15 - 17 min
Oven temperature:  approx. 170 - 180 °C

MASTER HINT
Any common type of dough divider can be used without a problem.

Pfahnl American Cookies
Item No. DE00303125

- Premium for American style cookies
- XXL, American cookies
- Crunchy on the outside and chewy on the inside
- Individualised additions of chocolate chunks, cranberries, nuts, etc.
- Create your own homemade recipe

Practical tip: Cookies remain fresh for approx. 3 days in a jar. Do not keep chilled!

In-store baking
- utilise the advantages!

- Relieve your production staff by baking in the shop.
- Minimise returns – can be sold for up to 3 days when stored properly.
- Indulge your customers with the scent of oven-fresh cookies.
American Brownie
Basic recipe American Brownie

- 1.20 kg Royal Muffin Mix Schoko // Item No. DE00001010
- 0.300 kg wheat flour type 550
- 0.500 kg sugar
- 0.800 kg whole egg
- 0.300 kg butter, melted
- 0.200 kg oil
- 0.100 kg water
- 0.030 kg cocoa
- 0.250 kg dark chocolate, melted
- 0.010 kg salt

Total mass: 2.110 kg

American Walnut Brownie
Basic recipe American Walnut Brownie

- 1.20 kg Royal Muffin Mix Schoko // Item No. DE00001010
- 0.300 kg wheat flour type 550
- 0.500 kg sugar
- 0.800 kg whole egg
- 0.300 kg butter, melted
- 0.200 kg oil
- 0.100 kg water
- 0.030 kg cocoa
- 0.250 kg dark chocolate, melted
- 0.200 kg chopped walnuts
- 0.010 kg salt

Total mass: 2.310 kg

Chocolate Coconut Muffin
Basic recipe American Chocolate Coconut Muffin

- 1.000 kg Royal Muffin Mix Schoko // Item No. DE00001010
- 1.280 kg wheat flour type 480/405
- 1.720 kg sugar
- 1.200 kg whole egg
- 1.600 kg oil
- 1.380 kg water approx.
- 0.200 kg chocolate chunks

Total mass: 8.580 kg

Strawberry Filling
- 1.000 kg strawberrry jam/filling

Coconut Filling
- 1.000 kg Kokosfülle 50 % // Item No. DE00476100
- 0.300 kg water (approx. 30 °C)

Total mass: 8.030 kg

Always a special treat, your customers will want to sink their teeth into right away!
Ancient grain mix by Pfahnl

The ancient grains Emmer, Einkorn wheat and perennial rye have been cultivated for thousands of years and nowadays, they’ve come back into fashion.

Einkorn wheat contains many valuable and health-enhancing substances and, as such, is a particularly important ingredient in our ancient grain mix. Einkorn wheat is delicate and produces a yellow-coloured flour with a particularly subtle nutty aroma.

Emmer is an awned wheat and one of the healthiest types of grains. Over 10,000 years ago, Emmer, in addition to barley, was one of the main grains used. Emmer adds spicy notes to our ancient grain mix.

Perennial rye contains 50% more fibre than normal rye, as well as many minerals, B vitamins and protein. It has a strong aromatic flavour and is the main reason for the dough’s natural brown colour.

Pfahnl combine the benefits that these ancient grains offer and develop the Pfahnl ancient grain mix.
**Ährenmix**

**Item No. DE00480130**

**Standard Range**

*Ährenmix* is a high-quality base mix which is high in fibre and has a premium taste. It is used for making wheat rolls and sticks, as well as special types of bread. Also suitable for a direct fermentation process.

**Ingredients**

- Wheat meal, Wheat flour, Rye flour, Spelt flour, Wholemeal spelt flour, Wheat bran, Malted wheat flour, Linseed, Pre-gelatinized rye flour, Soy flour, spices, Table salt, Acidifying agent (citric acid, Sodium diacetate, Calcium phosphate, Diphosphate), Stabilizer (Guar gum)

**Basic recipe**

- 1.000 kg *Ährenmix* // Item No. DE00480130
- 1.000 kg Water (approx. 30 °C)
- 2.000 kg Soaker (leave to stand for approx. 2 hours)
- 2.000 kg Soaker
- 2.800 kg Wheat flour type 550
- 0.085 kg Baking agent (7% Malalakcing 3%)
- 0.140 kg Yeast
- 0.085 kg Table salt
- 1.350 kg Water

**Total dough**

- 6.460 kg

**Directions**

- Kneading time: 2 min / 7 min
- Dough temperature: 28 - 30 °C
- Dough rising time: 5 - 10 min
- Baking temperature: 230 °C
- Baking time: 20 - 22 min

- Stay fresh for a long time
- Suitable for both biscuits and bread
- Aromatic flavour
- FREE FROM EMULSIFIERS

**Ährenmix Gold**

**Item No. DE00704430**

**Premium Range**

*Ährenmix Gold* is a high-quality base mix with a premium taste. It is used to make wheat rolls and sticks, as well as special types of bread. Also suitable for pan-baked dough pieces.

**Ingredients**

- Wheat flour, Wheat flour, Rye flour, Linseed, Spelt flour, Pre-gelatinized rye flour, Dried wholegrain rye sour dough, Rye meal, Dehulled Soy flour, Malted rye flour, Tater salt, Malted Wheat flour, Wheat gluten, Soy flour, Emulsifier E 472e, Spices

**Basic recipe**

- 1.000 kg Wheat flour type 700/550
- 0.235 kg *Ährenmix Gold* // Item No. DE00704430
- 0.027 kg VS Kaiser Frost // Item No. HU00001825
- 0.027 kg Yeast
- 0.045 kg Table salt
- 0.014 kg Wheat gluten
- 0.770 kg Water

**Total dough**

- 2.115 kg

**Directions**

- Kneading time: 2 min / 6 - 8 min (Spiralkneter)
- Dough temperature: approx. 26 °C
- Dough rising time: 30 min
- Baking temperature: 240 °C dropping to 210 °C
- Baking time: 40 - 45 min

- Very good shelf-life
- Best suited for pre-baked products
- Light texture
- Strong aromatic flavour
- Large volume

**Kaiser Franz Brot**

**Item No. DE000003730**

Baking mixture for making rye-spelt-malt bread. For universal usage. The acid already contained, as well as the diverse spelt meals, result in a deliciously strong rye-spelt bread with a very good shelf-life.

**Ingredients**

- 79% Milled spelt products (spelt flour, wholemeal spelt flour, spelt flakes), Barley malt extract, Table salt, Potato flakes, Dried rye sour dough, Thickening agent (Guar gum), Emulsifier E 472e, Sweet whey powder (with MILK), Sugar, Enzymes, Flour treatment agent ascorbic acid

**Basic recipe**

- 5.000 kg Kaiser Franz Brot // Item No. DE000003730
- 3.000 kg Rye wheat type 960 // Item No. DE00032100
- 0.250 kg Yeast
- 8.250 kg Water

**Total dough**

- 17.450 kg

**Directions**

- Kneading time: 6 min / 2 min (Spiralkneter)
- Dough rising time: 80 min
- Dough temperature: 30 °C
- Dough layer: 900 g
- Baking temperature: 240 °C dropping to 210 °C
- Baking time: 40 - 45 min

- Very good shelf-life
- Best suited for pre-baked products
- Light texture
- Strong aromatic flavour
- Large volume

**Ährenmix Gold**

**Standard Range**

**Item No. DE00480130**

**Premium Range**

**Item No. DE00704430**

Directions

- Kneading time: 6 min / 2 min (Spiralkneter)
- Dough rising time: 30 min
- Dough temperature: 30 °C
- Dough layer: 900 g
- Baking temperature: 240 °C dropping to 210 °C
- Baking time: 40 - 45 min

- Very good shelf-life
- Best suited for pre-baked products
- Light texture
- Strong aromatic flavour
- Large volume

**MASTER HINT**

To create a rustic appearance, leave steam in the baking chamber for approx. 30 minutes. Many nice crusts can be created by adding hazelnuts or walnuts, for example.
**BREAD PREMIXES**

**Potato Mix 100 %**

Base mix for making bread, as well as potato bread.

**Ingredients**
WHEAT flour, sugar, potato flakes (5%), vegetable fat powder (palm, with MILK), SOY flour, table salt, WHEAT fibre, egg yolk powder, skimmed MILK powder, emulsifier (E 471, E 481), fermented WHEAT flour, raising agent (sodium carbonate, diphosphate), WHEAT gluten, enzymes, flour treatment agent ascorbic acid.

**Basic recipe**
10,000 kg  Potato Mix 100 % // Item No. SA00722125
4,800 kg  water, approx.
0,400 kg  yeast

15,200 kg  total dough

**Directions**
Kneading time:  4 min / 8 min
Dough temperature:  27 - 28 °C

✓ ideal for bread, as well as potato bread
✓ long shelf-life

---

**Hamburger**

**Basic recipe**
10,000 kg  Potato Mix 100 % // Item No. SA00722125
4,800 kg  water, approx.
0,400 kg  yeast

15,200 kg  total dough

**Directions**
Kneading time:  4 min / 8 min
Dough temperature:  27 - 28 °C

---

**Toast spezial**

Toast spezial is the latest toast baking agent and achieves excellent softness with 1% dosage.

**Ingredients**
Emulsifier (E 471, E 481), WHEAT flour, sugar, malted wheat flour, separating agent (sodium carbonate), dextrose, enzymes, flour treatment agent ascorbic acid, sunflower oil.

**Directions**
Dosage:  0,5 % - 1 % to flour
✓ for white bread and toast
✓ supreme soft

---

**Brotfrischhalter spezial CL**

Brotfrischhalter spezial CL makes it possible to make moist, soft bread thanks to its carefully balanced ingredients.

**Ingredients**
Wheat flour, enzymes, flour treatment agent ascorbic acid.

**Directions**
Dosage:  1 % to flour
✓ for wheat flour and rye flour breads
✓ supreme soft
✓ FREE FROM EMULSIFIERS

---

**RETYING FRESHNESS**
Froststar Backmittel with 2-3% dosage based on enzymes. This baking agent is suitable for all types of fermentation processes. Above all, it can be used for modern cold fermentation processes and in bread roll production lines.

**Ingredients**
- Emulsifier E 472e, thickening agent (guar gum), dextrase, malted wheat flour, malted barley flour, sugar, separating agent (calcium sulphate), baking agent (calcium phosphate, diphosphate), WHEAT flour, flour treatment agent ascorbic acid, enzymes.

**Directions**
- Dosage: 2 - 3 % to flour
- Suitable for any type of fermentation
- Crack-proof
- Finely splintering crust

**Basic recipe**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>wheat flour type 700/550</td>
<td>10.000 kg</td>
</tr>
<tr>
<td>Froststar speczial</td>
<td>0.200 kg</td>
</tr>
<tr>
<td>oil</td>
<td>0.200 kg</td>
</tr>
<tr>
<td>salt</td>
<td>0.200 kg</td>
</tr>
<tr>
<td>yeast</td>
<td>0.300 kg</td>
</tr>
<tr>
<td>water</td>
<td>5.200 kg</td>
</tr>
<tr>
<td>------------------------------</td>
<td>----------</td>
</tr>
<tr>
<td><strong>Total dough</strong></td>
<td>16.100 kg</td>
</tr>
</tbody>
</table>

**Directions**

- Kneading time: 3 min / 6 min
- Dough temperature: 24 - 26 °C
- Dough rising time: 5 - 10 min
- Baking temperature: 230 °C

**Mass:**
- Lye sticks: 80 g
- Lye rolls: 70 - 80 g
- Lye pretzel: 80 g

- Great baking volume
- Long-lasting crust
- Fluffy crumb

---

**Laugenbäck**

**Premium Range**

**Item No. DE00004625**

**Basic recipe**

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**Mass:**
- Lye sticks: 80 g
- Lye rolls: 70 - 80 g
- Lye pretzel: 80 g

- Great baking volume
- Long-lasting crust
- Fluffy crumb

---

**ROLLE & BREAD IMPROVERS**

**Froststar Spezial**

**Item No. DE00004625**

**Ingredients**
- Emulsifier E 472e, thickening agent (guar gum), dextrase, malted wheat flour, malted barley flour, sugar, separating agent (calcium sulphate), baking agent (calcium phosphate, diphosphate), WHEAT flour, flour treatment agent ascorbic acid, enzymes.

**Directions**
- Dosage: 2 - 3 % to flour
- Suitable for any type of fermentation
- Crack-proof
- Finely splintering crust

**Laugenbäck**

**Recipe**

**Premium Range**

**Item No. DE00004625**

**Basic recipe**

<table>
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<td>Froststar special</td>
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<tr>
<td>salt</td>
<td>0.200 kg</td>
</tr>
<tr>
<td>yeast</td>
<td>0.300 kg</td>
</tr>
<tr>
<td>water</td>
<td>5.200 kg</td>
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**Directions**

- Kneading time: 3 min / 6 min
- Dough temperature: 24 - 26 °C
- Dough rising time: 5 - 10 min
- Baking temperature: 230 °C

**Mass:**
- Lye sticks: 80 g
- Lye rolls: 70 - 80 g
- Lye pretzel: 80 g

- Great baking volume
- Long-lasting crust
- Fluffy crumb
as a concentrate which can be used universally to make delicious baguettes, ciabatta and white French bread.

**Ingredients**
- Dried wheat sourdough, dextrose, dried yeast, durum wheat semolina, malted wheat flour, wheat gluten, sunflower oil, enzymes, flour treatment agent ascorbic acid.

**Basic recipe**
- 9,000 kg wheat flour type 550/500 untreated
- 7,000 kg durum wheat semolina
- 0,400 kg Pane Rustico extra // Item No. DE00839325
- 0,075 kg yeast approx.
- 0,200 kg salt
- 7,200 kg water approx.
- 0,300 kg olive oil

18,800 kg total dough

**Directions**
- Kneading time: 4 min / 8-10 min
- Dough temperature: approx. 26 - 28 °C
- Dough rising time: 2 - 3 h
- Teigeinwaage: 350 g / Stück
- Baking temperature: 240 °C dropping to 220 °C
- Baking time: approx. 25 - 30 min

**MASTER HINT**
If stored at 5 °C for 18 - 20 hours, baking will produce good results and the product will taste significantly better.

---

Wheat flour with a very high protein content and made from specially selected quality types of wheat with added ascorbic acid. As such, it is particularly suitable for frozen use or long-term fermentation. Thanks to its 7-day minimum storage period following the grinding process, it has optimal kneading properties, as well as improved proofing stability.

**Ingredients**
- Wheat flour.
ROLL & BREAD IMPROVERS

Roggen Rustico Krusties

**Basic recipe**
- 7.000 kg Roggen Rustico // Item No. HU00842925
- 3.000 kg wheat flour type 350/780
- 3.000 kg rye flour type 997/960
- 0.200 kg yeast approx.
- 6.800 kg water approx.

78.200 kg total dough

**Directions**
- Kneading time: 4 min / 6-8 min
- Dough temperature: 26 °C
- Dough rising time: 26 min
- Mass: 80 - 90 g
- Baking temperature: bread roll baking temperature
- Baking time: 18 - 21 min

Roggen Rustico Dinkel Walnuss Baguette

**Basic recipe**
- 1.000 kg Roggen Rustico // Item No. HU00842925
- 4.000 kg rye flour type 960
- 6.000 kg spelt flour type 630
- 0.300 kg yeast
- 0.400 kg oil
- 6.400 kg water, approx.

1.800 kg walnuts

6.100 kg total dough

**Directions**
- Kneading time: 4 min / 5 - 8 min
- Dough temperature: 26 - 28 °C
- Dough rising time: 10 min
- Mass: 400 g
- Baking temperature: 235 °C
- Baking time: 20 - 22 min

Roggen Rustico

**Premium Range**

**Basic recipe**
- 1.000 kg Roggen Rustico // Item No. HU00842925
- 3.000 kg rye flour type 960 // Item No. DE00034225
- 3.000 kg wheat flour type 550
- 0.300 kg yeast approx.
- 6.800 kg water, approx.

18.100 kg total dough

**Directions**
- Kneading time: 4 min / 4 - 5 min intensive kneading
- Dough temperature: 26 °C
- Dough rising time: 10 min

**Ingredients**
- WHEAT gluten, table salt, malted barley flour, emulsifier E 472e, malted rye flour, dried wholegrain rye sourdough, acidifying agent (sodium acetate), WHEAT flour, flour treatment agent ascorbic acid, sunflower oil, enzymes.

**Roggen Rustico Krusties**

Mixture used to produce rye bread rolls which are made up of 50% rye. The product is suitable for freezing for long periods, as well as part-baked rolls.

**Ingredients**
- WHEAT gluten, table salt, malted barley flour, emulsifier E 472e, malted rye flour, dried wholegrain rye sourdough, acidifying agent (sodium acetate), WHEAT flour, flour treatment agent ascorbic acid, sunflower oil, enzymes.

**Roggenmehl Type 960, ATAT**

Rye flour type 960 is a special type of flour for rye bread and baked goods containing rye. Rye flour is regularly tested in the laboratory.

**Ingredients**
- Rye flour.
- 100 % grain from Austria
**HG-Frost 3%, ASPO MB**

Item No. DE00030825

High-performance baking agent which can be used to make bread rolls and baguettes in a part-bake process.

**Ingredients**

- Wheat flour, stabiliser (guar gum, calcium phosphate), emulsifier (E 472e, lecithin), malted barley flour, flour treatment agent ascorbic acid, enzymes.

**Dosage**

- 3 % to flour

**Additional properties**

- Relaxed dough properties
- Especially soundproof
- With an extra shot of barley malt flour

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**Top Fresh Bake „LL“**

Item No. RO00808825

Baking agent for part-baked products.

**Ingredients**

- Wheat flour, stabiliser (guar gum, calcium phosphate), emulsifier (E 472e, lecithin), malted barley flour, flour treatment agent ascorbic acid, enzymes.

**Dosage**

- 1 % to flour

- Especially for part-baked products
- Long-lasting freshness
- Moist crumb

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**Edelmalz Frost, ASPO MB**

Item No. DE00842130

Fine malt frost is a premium baking agent which is suitable for interrupted or retarded proofing processes. (dosage: 3 %) The aromatic malty flavour of the resulting bread rolls is characteristic for this product.

**Ingredients**

- Emulsifier E 472e, lecithin (with WHEAT), malted barley flour, stabiliser (guar gum), detoxic, sugar, SOJA flour, raising agent (calcium sulphate, diphasphate), separating agent (calcium sulphate), WHEAT flour, sunflower oil, enzymes (with WHEAT), flour treatment agent ascorbic acid.

**Basic recipe**

- 10.000 kg wheat flour type 700/550
- 0.300 kg Edelmalz Frost
- 0.350 kg yeast
- 0.200 kg table salt
- 5.600 kg water, approx.

**Directions**

- Dosage: 3,0 % to flour
- Kneading time: 2 min / 7 min (spiral mixer)
- Dough temperature: 24 - 26 °C
- Dough rising time: 13 min
- Baking time: 18 - 20 min

- Suitable for any type of fermentation
- Dry, fluffy dough
- An extra malt portion for a particular taste
- Gold-coloured, finely splintering crust
- A nicely brown crust colour
- Free from ingredients obtained from animals
- FREE FROM EMULSIFIERS

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**Direct fermentation**

- 1.000 kg wheat flour
- 0.030 kg Edelmalz Frost
- 0.020 kg table salt
- 0.040 kg yeast
- 0.560 kg water

- Item No. DE00014100

**Kneading time:** 2+6 min (spiral mixer)

**Dough temperature:** 26 - 27 °C

**Dough rising time:** 5 - 10 min

**Bench proofing:** 15 min

**Proofing per unit:** 45 min

**Storage:** -

**Temperature:** -

**Storage duration:** -

**Defrosting time:** -

**Proofing time:** 3 h

**Interrupted proofing**

- 1.000 kg wheat flour
- 0.030 kg Edelmalz Frost
- 0.020 kg table salt
- 0.040 kg yeast
- 0.560 kg water

- Item No. DE00014100

**Kneading time:** 2+6 min (spiral mixer)

**Dough temperature:** 25 - 26 °C

**Dough rising time:** none

**Bench proofing:** 15 - 20 min

**Proofing per unit:** none

**Storage:** -10 to -18 °C

**Storage duration:** up to 21 d

**Defrosting time:** 3 - 3,5 h

**Proofing time:** 30 - 35 min

**Retarded proofing**

- 1.000 kg wheat flour
- 0.030 kg Edelmalz Frost
- 0.020 kg table salt
- 0.040 kg yeast
- 0.560 kg water

- Item No. DE00014100

**Kneading time:** 2+6 min (spiral mixer)

**Dough temperature:** 25 - 26 °C

**Dough rising time:** none

**Bench proofing:** none

**Proofing per unit:** none

**Storage:** -10 to -18 °C

**Storage duration:** up to 21 d

**Defrosting time:** 3 - 3,5 h

**Proofing time:** 40 - 50 min

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**MASTeR Hint**

To achieve a better crust, replace 5 % of the wheat flour with durum wheat semolina.