



Product range



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## Bakery ingredients Bakery improvers Bakery compounds

### 1. Slow Milling® bakery ingredients / Clean Label concept

- 1.1 Natural baking-active ingredients
- 1.2 Flakes/cracked grain/sprouts/specialty flours
- 1.3 Specialty ingredients
- 1.4 Malts
- 1.5 SMART - Ultra high protein flours
- 1.6 Decoration and seeds
- 1.7 Baking-active ingredients without enzymes
- 1.8 Pastry products

1. Slow Milling® bakery ingredients

1.1 Natural baking-active ingredients

No./Sales unit    Article

904612

— — —

25 kg

Slow Milling Backferment

Baking Ferment

Baking ferment for the production of authentic artisan small wheat baked goods in premium quality.

Usage: 3 baker's percent



904706

— — —

25 kg

Slow Milling Backweizen 5%

Baking Wheat 5%

Natural bakery ingredients for all types of premium wheat and mixed wheat bread.

- Optimal proofing stability
- Excellent freshness
- Top volume

Usage: Replace 5% of the wheat flour



904806

— — —

20 kg

Slow Milling Backroggen

Baking Rye 5%

Natural bakery ingredients for the production of premium rye and mixed rye bread, grain and whole grain bread.

- Optimal proofing stability
- Excellent freshness
- Top volume

Usage: Replace 5% of the rye flour



1.1 Natural baking-active ingredients

No./Sales unit    Article

904909

— — —

15 kg

Slow Milling Ferment'tic®

Active bakery ingredient based on natural raw materials. For the production of Mediterranean-style premium baked goods including baguettes, ciabatta, specialty rolls and wheat bread. Also suitable as a flavour-promoting ingredient for mixed wheat bread and pastry products (in particular butter croissants). The baked goods are characterized by their coarse bubble structure, unique flavour and distinctive crust quality. In particular, suitable for pre-bake production processes.

Usage: 4 baker's percent



144014

— — —

20 kg

Slow Milling Rogginello

Slow Milling Rogginello is an ingredient made from selected rye and wheat flours that have been subjected to a physical refining process. Used for the production of mild and non-acidified rye baked goods with optimal volume. Suitable for all types of mixed breads and rye rolls.



903612

— — —

25 kg

Slow Milling Dinkel-Backferment

Spelt Baking Ferment

Spelt baking ferment is used for the production of authentic small spelt baked items in premium, artisan quality without added wheat gluten.

Usage: 3 baker's percent





1. Slow Milling® bakery ingredients

1.2 Flakes/cracked grain/sprouts/specialty flours

No./Sales unit	Article		
914412 — — — 25 kg	Slow Milling Roggenmalz-Flocken  Malted Rye Flakes	flavour-providing ingredient that promotes a rustic, grainy structure of the baked good. Can be used for all kinds of bread and rolls. Delivers an aromatic, well balanced malty taste to the final product. Added to that, it supports a pleasant malty crumb colour.	
912712 — — — 25 kg	Slow Milling Steinzeit® Gerstenflocken  Stoneage® Barley Flakes	Genuine Stoneage® Barley Flakes containing beta glucan, a soluble fibre, at a standardized high level. Stoneage® Barley Flakes keep the baked goods perfectly fresh. Can also be used as a decoration on any type of baked good.	
940612 — — — 25 kg	Slow Milling Dinkelmehl Type 630  White Spelt Flour	White spelt flour in premium quality with a high gluten content and a consistently high quality. Suitable for all types of spelt-based baked goods.	
930612 — — — 25 kg	Slow Milling Dinkelvollkornmehl  Whole Spelt Grain Flour  upon request	The whole grain spelt flour is made from selected grains and delivered in premium quality. Provides for good volume and excellent freshness for all spelt-based baked goods.	
940912 — — — 25 kg	Slow Milling Dinkel-Flocken  Spelt Flakes	Spelt flakes in premium quality, dried and rolled. <ul style="list-style-type: none"><li>• Fast water absorption</li><li>• In particular suitable for high grain recipes.</li></ul>	

1.2 Flakes/cracked grain/sprouts/specialty flours







No./Sales unit	Article		
932106 — — — 25 kg	Slow Milling Dinkelmalz-Flocken  Malted Spelt Flakes	Slow Milling Spelt Flakes from the whole grain. Delivers a unique, aromatic and well balanced malty taste to the final product. Added to that it contributes to an appealing crumb colour.	
931306 — — — 25 kg	Slow Milling Bio Dinkelmalz-Flocken  Organic Malted Spelt Flakes		
904906 — — — 25 kg	Slow Milling Weizenmalz-schrot  Malted cracked wheat  upon request	Malted cracked grain based on wheat. Delivers a malty taste and an attractive crumb pattern.	
901606 — — — 25 kg	Slow Milling Weizenmalz-Flocken  Malted Wheat Flakes	Malted wheat flakes with a low enzymatic activity, produced by malting, roasting and rolling. Provides for a slight browning of the crumb and an aromatic and well-balanced malty taste. Can also be used as a decoration.	
914510 — — — 10 kg	Slow Milling Weizen-sprossen  Sprouted Wheat	Slow Milling sprouted wheat is a carefully selected, germinable wheat that has been subjected to a defined malting process and subsequently roasted/stabilized. <b>Usage:</b> 5–20% baker's percent	

1. Slow Milling® bakery ingredients

1.2 Flakes/cracked grain/sprouts/specialty flours

No./Sales unit	Article		
904406 — — — 25 kg	Slow Milling Bellavita®	Durum wheat semolina made from selected Italian durum wheat qualities. Due to its special granulation, Bellavita® is highly suitable for the production of Mediterranean-style baked goods. The crumb of the baked goods develops a lovely yellow colour. Due to high water binding capacity, the crumb structure displays large bubbles and is rather juicy. The baked goods have an excellent freshness.	
917814 — — — 20 kg	Slow Milling Gourmet-weizen Mediterran  Gourmet Wheat Mediterranean	Gourmet Wheat Mediterranean is a physically refined milled product made from selected grain varieties. It is commonly used for the production of bread, rolls and pastry products and in particular suited for Mediterranean-style baked goods and bakery products made with a pre-bake process. Replaces guar gum in many applications.	
907806 — — — 25 kg	Slow Milling Vitalweizen  Vital Wheat	Slow Milling vital wheat replaces common wheat gluten. The native gluten provides for plastic and extensible dough that is easy to process. The proofing tolerance is clearly improved resulting in a higher volume yield.	
916912 — — — 25 kg	Slow Milling Malzmehl  MalTED Flour	Slow Milling malted flour is a malted wheat flour with a high enzymatic activity which can be used to enhance yeast fermentation, crispness and flavour. The baked goods are characterized by a pleasant malty taste and increased volume. Also used as an addition to rye flours with low enzymatic activity.	

1.3 Specialty ingredients



No./Sales unit	Article		
914006 — — — 25 kg	Slow Milling Apple fibre  - Fibre made from apples -	Natural apple fibre for improved freshness of rye and mixed wheat breads. Water binding ratio = 1:3 or 1:4 Dietary fibre content: ca. 55% <ul style="list-style-type: none"><li>• Prolonged freshness</li><li>• Good water binding capacity</li><li>• Increased dough hydration</li><li>• For balancing the taste: fruity, fresh flavour</li><li>• For balancing acid peaks</li><li>• Hardly any impact on crumb colour</li></ul>	 
912805 — — — 20 kg	Slow Milling Keimling  Germ	Consists of carefully stabilized wheat germs. The wheat germ is rich in nutritionally valuable ingredients including vitamins and unsaturated fatty acids. A specific stabilization process gives the Slow Milling germ its sweetish, nutty taste.	 
914710 — — — 10 kg	Slow Milling Maiskeim-Crisp  Corn Germ Crisp	Slow Milling Corn Germ Crisps are carefully extruded from valuable corn germs. They have a slightly nutty taste and a crispy bite. For the production of visually appealing premium baked goods made with corn.	 

1. Slow Milling® bakery ingredients

1.3 Specialty ingredients

No./Sales unit	Article		
904003 — — — 10 kg	Slow Milling Karotten  Carrots	Dried carrot pieces with excellent water absorption properties. Used as an ingredient in dough, batter and fillings. Diversified taste and great visual appearance of the baked goods.	
919412 — — — 25 kg	Slow Milling Kartoffel- Focken  Potato Flakes (fine)	Produced from premium potato varieties for use in the production of bread, rolls and pastry products. The raw material is comminuted, cooked, gently dried and carefully ground. <ul style="list-style-type: none"><li>• Free from colourants such as curcuma</li><li>• Free from emulsifiers</li></ul>	
919405 — — — 20 kg	Slow Milling Potato Flakes (large)	Medium-sized potato flakes, made from selected premium varieties.	

1.3 Specialty ingredients

No./Sales unit	Article		
919309 — — — 15 kg	Slow Milling Potato Sticks	Potato pieces, peeled, cut into strips and dried. Made exclusively from selected premium potato varieties for use in the production of bread, rolls and pastry products. The high water binding capacity (one part potato sticks can bind up to three parts of water) ensures prolonged freshness and increased dough hydration. Can be used after scalding in combination with cheese as a premium decoration.	
943512 — — — 25 kg	Slow Milling Kastanienerbse®  Chestnut Pea	A natural specialty ingredient for the production of premium bread and rolls. Can replace soy meal (which is often the subject of issues such as GMO and mono-cropping). It has a texture identical to the one of soy and a fine nutty taste. Beautiful visual appearance of the crumb. Can be used in soaker recipes.	



1. Slow Milling® bakery ingredients

1.4 Malts

No./Sales unit    Article

916663    Slow Milling  
— — —    Flüssigmalz  
15 kg    Liquid Malt  
Bucket

Provides baked goods with a pleasant, well-balanced malt flavour and a good crispness. Results in a malty golden-yellow crust colour. Also suitable for balancing the flavour of pastry products and cookies.



920006    Slow Milling  
— — —    Gladiator-Malz  
20 kg    Gladiator Malt

This barley malt is a taste-providing ingredient in premium quality. Added to that, it gives the baked goods a pleasant crumb colour.



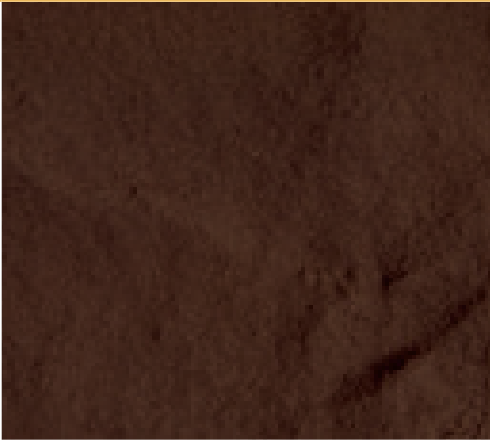
900206    Slow Milling  
— — —    Röstmalz  
25 kg    Roasted Malt

Dark brown malted specialty flour. Provides for an intense crumb colour with a special malt aroma.



914209    Slow Milling  
— — —    Malzextrakt  
15 kg    Malt Extract

Slow Milling malt extract powder is a pure, dried barley malt extract. It brings about a very pleasant malt taste and a very malty-dark crumb colour.



1.4 Malts

No./Sales unit    Article

922906    Slow Milling  
— — —    Holzofenmalz  
20 kg    Wood Oven  
Malt

Traditional malt specialty with full aroma, made from selected ancient rye varieties. The malting process is followed by roasting on beech wood, a process known since the Middle Ages.

Usage:  
3-7 baker's percent

Recommendation:  
3 percent for a mixed wheat bread with a mild but aromatic taste  
5 percent for a mixed rye bread with a fully aromatic taste  
7 percent for specialty baked goods with a distinct aromatic taste

Product benefits:



- Specialty bread and small baked goods will develop a strong, hearty taste and a characteristic wood-fired aroma
- Provides for a very appealing crumb colour
- Allows for a clear differentiation of specialty baked goods





1. Slow Milling® bakery ingredients

1.5 SMART - Ultra high protein flours





No./Sales unit	Article		
930312 — — — 25 kg	SMART Wheat (Plastic pallet H1)	SMART Wheat, SMART Wheat HP and Bio SMART Wheat replace common wheat gluten. The native gluten provides for plastic and extensible dough that is easy to process. The proofing tolerance is clearly improved resulting in a higher volume yield.	
931912 — — — 25 kg	SMART Wheat HP (Wood pallet)		
970812 — — — 25 kg	Bio SMART Wheat		
970512 — — — 25 kg	SMART Spelt	SMART Spelt and Bio Smart Spelt are ultra high protein spelt flours. They are an optimal alternative as a replacement for spelt gluten and wheat gluten in spelt-based baked goods. They allow very elastic dough to be produced with high extensibility.	
970712 — — — 25 kg	Bio SMART Spelt	Labelling: Spelt flour or organic spelt flour	

1.6 Decoration and seeds

No./Sales unit	Article		
909809 — — — 15 kg	Slow Milling Goldkruste®  Golden Crust	A fine granulate material produced from the nutritionally most valuable part of the corn kernel, the corn germ. Used as a golden-yellow decoration for the surface finish of baked goods.	
903952 — — — 10 kg (Card-board box à 4 x 2.5 kg bags)	Slow Milling Viersaat  Four Seeds	Mix of oilseeds, includes sunflower seeds, brown linseeds, sesame seeds and rye flakes.  Use: • Soaker for rolls and bread with seeds • Special decoration	
906110 — — — 10 kg	Slow Milling Goldsaat  Golden Seeds	Mix of oilseeds, including yellow linseeds, sesame seeds, soy and buckwheat. As a soaker for bread and rolls with seeds and as a special decoration.	

1. Slow Milling® bakery ingredients

1.6 Decoration and seeds

No./Sales unit	Article	
907535 — — — 15 kg	Slow Milling Crusty Crust WHITE (white rice decoration)	<div><p>Fine white granulate based on rice, used for the refinement of baked goods. The rice used for Crusty Crust WHITE is very rich in amylopectin. The surface of baked goods treated with Crusty Crust WHITE will stay crunchy and crispy for almost 24 hours. Crusty Crust WHITE is an excellent decoration for any type of premium baked goods.</p></div>
907635 — — — 15 kg	Slow Milling Crusty Crust GOLD (corn decoration)	<div><p>Fine, golden-yellow granulate based on rice, used for the surface finish of baked goods. Crusty Crust GOLD is based on the cereal rice which has a high amylopectin content. The surface of baked goods treated with Crusty Crust GOLD will stay crunchy and crispy for almost 24 hours. Crusty Crust GOLD is an excellent decoration for any type of premium baked goods.</p></div>
930309 — — — 15 kg	Slow Milling Pretzel Salt light SG	<div><p>Slow Milling Pretzel Salt light SG is used to enhance pretzels and similar baked goods. It has a pleasant mild-salty taste.</p></div>

1.7 Baking-active ingredients without enzymes

No./Sales unit	Article	
917012 — — — 25 kg	Slow Milling Frische Woche®  Fresh Week	<div><p>Dry bakery ingredient for any type of bread and baked goods</p><ul style="list-style-type: none"><li>• Excellent freshness</li><li>• Good proofing tolerance</li><li>• Optimal volume</li><li>• Free from technical enzymes</li></ul><p>Usage: 2-4 baker's percent</p></div> 
912312 — — — 25 kg	Slow Milling Goldener Morgen®  Golden Morning	<div><p>Dry baking lecithin for the production of yeast-raised baked goods, in particular for the production of small wheat baked goods and wheat bread.</p><ul style="list-style-type: none"><li>• Free from technical enzymes</li><li>• Contains no diacetyl tartaric ester (DAWE)</li></ul><p>Usage: 1-4 percent</p></div> 

1. Slow Milling® bakery ingredients

1.8 Pastry products

No./Sales unit    Article

901409    Slow Milling  
— — —    Omas Bester  
15 kg    Käsekuchen  
Granny's  
Best German  
Cheese cake

Slow Milling Granny's best cheese cake consists of fine ingredients and is used for the production of German-type cheese cake (e.g. made with quark, a special type of fresh cheese) and other baking-proof fillings based on dairy products.

- Clean-Label
- Natural flavours
- Freeze-thaw stable
- Full-bodied taste



906206    Slow Milling  
— — —    Berliner 20%  
25 kg    Doughnut  
Balls 20%

Slow Milling doughnut balls 20% is a combination of finest ingredients to be used in the production of deep-fried bailed goods. It is suitable for all production methods (long floor time, proofing interruption and proofing retardation).

- Clean-Label
- Moist, short bite
- Attractive volume
- Well-balanced taste





Bakery ingredients  
Bakery improvers  
Bakery compounds

## 2. Bakery improvers

- 2.1 Improvers for rolls
- 2.2 Improvers for bread and specialty baked goods
- 2.3 Improvers for pastry products



2. Bakery improvers

2.1 Improvers for rolls

No./Sales unit    Article

905906

— — —

25 kg

GOOD Tennen-Backmalz 3-4%

GOOD barn floor baking malt 3-4%

GOOD barn floor baking malt 3-4% is the premium bakery ingredient for perfect bread rolls. The bakery ingredient combines the benefits of long-floor time flavour development and the guaranteed optimum suitability for any flour.

- no palm oil
- no soy (allergen)
- no phosphates
- no sodium carboxymethyl cellulose



904112

— — —

25 kg

PHÖNIX Cross-Malz®

Cross malt

Malt lecithin improver (based on rapeseed lecithin) for the production of small baked goods and wheat bread. The grain in PHÖNIX Cross-Malz is **spelt only**. Cross-Malz is suitable for traditional dough processing as well as for proofing interruption.

- free from diacetyl tartaric ester (DAWE)



2.1 Improvers for rolls

No./Sales unit    Article

917212

— — —

25 kg

PHÖNIX OptiMAXX®

PHÖNIX OptiMAXX® is a non-dusting, powdered bakery ingredient for rye, mixed rye and mixed wheat breads as well as for multi-grain and grain breads and rolls. Provides for optimal proofing stability and perfect volume for all baked goods. Excellent fresh-keeping of all types of baked goods.



917206

— — —

25 kg

PHÖNIX Vollkorn-Back-Universal

Whole Grain All Purpose Bread Improver

Whole grain improver for the production of small baked goods and bread, in particular for whole grain baked goods and seed-containing bakery items. Offers excellent performance in proofing interruption, proofing retardation and long floor time methods.



913506

— — —

20 kg

PHÖNIX Teiglecithin-Konzentrat

Concentrated Dough Lecithin

Dry baking lecithin for the production of yeast-raised baked goods. Based on vegetable raw materials only.

- Free from technical enzymes



2. Bakery improvers

2.3 Improvers for pastry products

No./Sales unit    Article

906506  
— — —  
25 kg    **GOOD Brioche  
3%**

GOOD Brioche 3% is a bakery improver for sweet yeast-leavened Viennoiseries. This all-rounder is used in light, medium and heavy yeast fine doughs, but with its excellent properties can also be used in hamburgers and hot dog buns as well as in snack doughs.



933212  
— — —  
25 kg    **GOOD Croissant CL  
3%**

GOOD Croissant CL 3% is an improver for the production of laminated doughs. It is suitable for all types of dough processes, in particular for pre-proofed frozen dough pieces.





Bakery ingredients  
Bakery improvers  
Bakery compounds

### 3. Concentrates and premixes for bread and rolls



- 3.1 Concentrates for bread and rolls
- 3.2 Premixes for bread and rolls

3. Concentrates and premixes  
for bread and rolls

3.1 Concentrates for bread and rolls

No./Sales unit	Article		
911806 — — — 25 kg	PHÖNIX Kernbeißer®  Kernel Cruncher	Concentrate for the production of grainy mixed wheat bread, grainy small baked goods and grainy toast bread.	
911206 — — — 25 kg	PHÖNIX 6-Ähren-Korn®  6 Grain Bread	Concentrate for the production of multi-grain bread, multi-grain bread with quark and multi-grain rolls. Contains six different types of grain (wheat, rye, buckwheat, barley, maize and oats). Baked goods have a good volume and a pleasantly grainy taste.	
904712 — — — 25 kg	PHÖNIX KrustenSpitz®	Concentrate for the production of grainy small baked goods including "Krustenspitz" or grainy specialty breads including "Original Finnish Bread".  PHÖNIX KrustenSpitz can be used with and without soaking and is free from any additives that need to be labelled. The baked goods are characterized by their special, slightly aromatic flavour and their excellent crust properties.	
914212 — — — 25 kg	PHÖNIX Rustikal  Rustic	20% concentrate for rye rolls and any other type of baked good made with rye.  •Pleasantly malty crumb colour and taste •Optimal proofing tolerance •Optimal volume	

3.1 Concentrates for bread and rolls

No./Sales unit	Article		
911706 — — — 25 kg	PHÖNIX Weizen- Vollkorn- brötchen  Whole Wheat Rolls	Whole wheat roll premix for the production of whole grain wheat rolls. The addition of specialty improvers is no longer required. The dough has high hydration and is easy to process with machines. Also suitable for proofing interruption. The baked goods have a short bite, good volume and a hearty aromatic taste.	
901406 — — — 25 kg	PHÖNIX Holzkruste®  Wooden Crust	Premix for the production of very hearty, strongly flavoured mixed rye bread (70:30) resembling bread made in a wood-fired oven.	
900606 — — — 25 kg	PHÖNIX Schwarz- wälder Krustenbrot  Crusty Black Forest Bread	Premix for the production of crisp, flavourful mixed wheat bread and small baked goods with a crunchy crust and typical rustic character. The dried specialty sourdough gives the baked goods an aromatic and well-balanced flavour.	



3. Concentrates and premixes  
for bread and rolls

3.2 Premixes for bread and rolls

No./Sales unit    Article

900906

— — —

25 kg

PHÖNIX  
Altfränkischer  
Urtyp

Old Frankish  
Ancient Type

Premix for the production of mixed rye bread with strong malty aroma as produced, for example, in Franconia. The baked goods show a superior freshness and impress with their hearty malty-tasting crust.



901006

— — —

25 kg

PHÖNIX  
Holsteiner

Holstein Type

Premix for the production of traditional or panned mixed rye breads rich in coarse whole rye flour. The bread develops a very good volume, excellent fresh-keeping qualities and a grainy-malty taste.



940512

— — —

25 kg

PHÖNIX  
Dinkel-  
sprossen-Brot

Sprouted Spelt  
Bread

Sprouted spelt bread premix and concentrate 33-100%. For different types of spelt bread and small spelt-based bakery items. The baked goods display an excellent and prolonged freshness and a pleasantly aromatic, well-balanced taste.





Bakery ingredients  
Bakery improvers  
Bakery compounds

#### 4. Concentrates and premixes for pastry products

- 4.1 Yeast/quark doughs
- 4.2 Batters
- 4.3 Crèmes and fillings
- 4.4 Deep-fried baked goods
- 4.5 Snack compounds

4. Concentrates and premixes  
for pastry products

4.1 Yeast/quark doughs

No./Sales unit	Article		
906406 — — — 25 kg	PHÖNIX Butter-Hefeteig "Classic" 100%	Premix for the production of buttery yeast-raised baked goods such as plaited butter loaves, sweet yeast bread, butter cakes and Danish pastry.	
	Butter Yeast Dough "Classic" 100%	<ul style="list-style-type: none"><li>•Reliable processing</li><li>•Soft, tender crumb</li><li>•In particular suitable for proofing interruption and proofing retardation methods</li></ul>	
901706 — — — 25 kg	PHÖNIX Hefeteig 100%	Premix for the production of yeast-raised pastry products including plaited loaves, sweet yeast bread, sheet cakes and Danish pastry.	
	Yeast Dough 100%	<ul style="list-style-type: none"><li>•Reliable processing</li><li>•Soft, tender crumb</li><li>•In particular suitable for proofing interruption and proofing retardation methods</li></ul>	
901303 — — — 10 kg	PHÖNIX Hefe- Quarkteig – Konzentrat 25%	This concentrate is particularly suitable for the easy and safe production of yeast-raised quark dough with and without butter.	
	Yeast Quark Dough Concentrate 25%	<ul style="list-style-type: none"><li>•Reliable processing</li><li>•Well-balanced taste</li><li>•Excellent freshness</li></ul>	
901003 — — — 10 kg	PHÖNIX Quarkteig – Konzentrat 25%	Powdered concentrate for the production of quark-containing dough.	
	Quark Dough Concentrate 25%	<ul style="list-style-type: none"><li>•Reliable processing</li><li>•Good machinability</li><li>•Fluffy-soft crumb</li><li>•Fresh, light taste</li></ul>	

4.2 Batters

No./Sales unit	Article		
902003 — — — 10 kg	PHÖNIX Biskuit 100%	Premix for the production of sponge cake batter (sponge flans, bases cakes, Vienna sponge cakes, Swiss rolls). The baked goods are characterized by a tender, fluffy crumb with small bubbles. The bases and cakes display an excellent freshness.	
	Sponge Cake 100%		
907106 — — — 25 kg	TITAN Biskuit 100%	Premix for the production of sponge cake batters. The baked goods are characterized by a tender, fluffy crumb with small bubbles. The bases and cakes display an excellent freshness and good freeze stability.	
	Sponge Cake 100%		
900903 — — — 10 kg	PHÖNIX Biskuit- Konzentrat 20%	Concentrate for the efficient and safe production of sponge cake batters. The bases and cakes display an excellent freshness and develop a tender fluffy crumb.	
	Sponge Cake Concentrate 20%		
902103 — — — 10 kg	PHÖNIX Sandkuchen 100%	Sand cake premix for the production of sand cakes, butter sand cakes and similar baked goods.	
	Sand Cake 100%		

4. Concentrates and premixes  
for pastry products

4.2 Batters

No./Sales unit    Article

906606    PHÖNIX  
— — —    Soft-Cake  
25 kg    100%  
  
Soft cake Premix for the production of soft cake batters for sheet, sand and fruit cakes.



906306    TITAN Soft-  
— — —    Sandkuchen  
25 kg    Soft Sand Cake  
  
Premix for the production of pound cake batters for fruit, sheet and sand cakes. Developed for machine processing methods.



900303    PHÖNIX  
— — —    Rührkuchen-  
10 kg    Konzentrat  
20%  
Basis Dinkel  
  
Pound Cake Concentrate 20% based on spelt  
  
Premix for the production of sheet, sand and fruit cakes.  
  
• Excellent support for heavy toppings  
• Moist and soft crumb  
• Long freshness



901103    PHÖNIX  
— — —    Schoko-Soft  
10 kg    Rührkuchen-  
25%  
Konzentrat  
  
Choco Soft Pound Cake Concentrate 25%  
  
Powdered concentrate for the production of chocolate pound cakes, chocolate sheet cakes, chocolate muffins and brownies.  
  
• Well-balanced chocolate taste  
• Simple and reliable production  
• Long freshness



4.2 Batters

No./Sales unit    Article

902303    PHÖNIX  
— — —    Brandmasse  
10 kg    mit Ei "Classic"  
  
Choux Paste with Egg "Classic"  
  
Choux paste premix for the production of cream puffs, profiteroles, beignets and other specialty pastry.





4. Concentrates and premixes  
for pastry products

4.3 Crèmes and fillings

No./Sales unit    Article

913806  
— — —  
25 kg

**PHÖNIX**  
Vanille-  
Vollmilch-  
Füllcreme

Vanilla Whole  
Milk Filling  
Crème

PHÖNIX vanilla whole milk filling  
crème is a concentrated product  
to be used with water for the  
production of filling crèmes.

- Efficient production of whole  
milk crème
- Excellent piping properties
- Contains natural vanilla
- Pleasant product colour



916212  
— — —  
25 kg

**TITAN**  
Vanille-  
Backcreme

Vanilla Baker's  
Crème

Vanilla Crème Powder for the cold  
preparation of vanilla custard  
with a pleasantly balanced vanilla  
flavour.

- Natural flavours
- Bake-proof, freeze- and  
thaw-stable
- Easy processing



903852  
— — —  
10 kg

**PHÖNIX**  
Cremefein

Fine Crème

PHÖNIX Fine Crème is a  
concentrate for the cold  
preparation of a baking and  
filling crème.



4.3 Crèmes and fillings

No./Sales unit    Article

940112  
— — —  
25 kg

**TITAN**  
Nussfüllung

Nut Filling

Powdered mix used with added  
water to produce a spreadable,  
bake- and freeze-proof filling.



908606  
— — —  
25 kg

**PHÖNIX**  
Marzipan-  
Replikat

Imitation  
Marzipan

PHÖNIX Imitation Marzipan is a  
high quality marzipan replacement  
product based on hydrothermally  
instantized milled cereals. The  
powered mix is processed with  
water into a spreadable, baking-  
stable and freezer-proof filling.



4. Concentrates and premixes  
for pastry products

4.4 Deep-fried baked goods

No./Sales unit    Article

910912  
— — —  
25 kg    TITAN  
Königsberger  
20%  
  
King's  
Doughnut Balls  
20%

Concentrate for the production of deep-fried baked goods such as doughnut balls, crullers. Very suitable for the long floor time method, proofing interruption and proofing retardation.



902606  
— — —  
25 kg    PHÖNIX  
Berliner 10%  
  
Doughnut Balls  
10%

Specialty premix for the production of deep-fried baked goods including doughnut balls, crullers. Suitable for the long floor time method, proofing interruption and proofing retardation.



902603  
— — —  
10 kg    PHÖNIX  
Quark-  
Bällchen  
  
Quark Balls

Premix for the production of deep-fried baked goods that contain quark in the batter.

- Subtle, balanced taste
- Excellent volume and high stability
- Long freshness



4.Concentrates and premixes

4.5 Snack compounds

No./Sales unit    Article

910111  
— — —  
5 kg    PHÖNIX  
Snack Master

PHÖNIX Snack Master is a combination of natural ingredients and used for the production of

- Bakery and snack filling in laminated dough products
- Pizza toppings and au gratin products
- Fillings of quiches and tartlets

PHÖNIX Snack Master is based on texturized wheat protein which gives the filling structure, stability and a moist bite.



930035  
— — —  
5 kg    PHÖNIX  
Basis  
Pizza Topping  
  
Basic Pizza  
Topping

Natural, delicately spiced binding system for the production of instant sauces and toppings based on tomatoes. The binding system provides for the production of freezer-stable and microwaveable sauces and toppings.





## Health Grain

### 5. Ancient grain

#### 5.1 Ancient grain





5. Ancient grain

5.1 Ancient grain

No./Sales unit	Article	
939112 — — — 25 kg	2ab Baking Flour	<p>2ab baking flour made from partly fermented 2ab Wheat is the first gut-friendly ancient wheat. Because of its superior baking properties it is highly suitable for bread and rolls made from 100% genuine ancient grain. The unique flavour and the crumb with its yellow colour are the highlights in any bakery and ensure repurchase. A strong marketing concept supports sales. Baked goods made from 2ab baking flour are easy to tolerate by many sensitive eaters. This is because 2ab baking flour is low in FODMAPs. Moreover, it is free from D genome and contains only the easier to tolerate ancient gluten. For more information please visit <a href="http://2ab-wheat.com">http://2ab-wheat.com</a></p> 
938609 — — — 15 kg	2ab Soft & White Bread 2% 15kg	<p>Specialty bakery improver free from D gluten for tummy friendly white breads and soft baked goods made from 2ab baking flour (Art. no. 939112). It gives the baked goods an unprecedented freshness and a full-bodied and well balanced taste. The crumb is pleasantly moist and springy.</p> 
938809 — — — 15 kg	2ab Rolls 2% 15kg	<p>Specialty bakery improver free from D gluten for tummy friendly small baked goods made from 2ab baking flour (Art. no. 939112). It delivers good freshness, a firm crispness and a full-bodied and well balanced taste. The crumb is pleasantly fluffy and springy. Also suitable for proofing interruption/retardation.</p> 

5.1 Ancient grain

No./Sales unit	Article	
938909 — — — 15 kg	2ab Country & Baguette 3% 15kg	<p>The best bakery improver for Mediterranean-style bread and small baked goods that are free from D gluten. The high proportion of a special ferment and a precisely coordinated composition of ingredients allow to produce unique baked goods with large pores - ideal also for the barbecue season!</p> 
933109 — — — 25 kg	Rutin X Tartary Buckwheat Crisp	<p>Rutin X the Tartary Buckwheat Crisp is made with a patented process that guarantees a mild taste and a high bioavailability of the intrinsic zinc. Thus baked goods made with Tartary Buckwheat Crisp support the metabolism of proteins, carbohydrates and fats.</p> 



## Health Grain

### 6. GoWell®

#### 6.1 Functional nutritional concentrates

6. GoWell®

6.1 Functional nutritional concentrates

No./Sales unit	Article		
909712 — — — 25 kg	GoWell® OMEGA®- BROT	OMEGA® Bread	<p>Nutritional concentrate 50% for the production of aromatically balanced bread rich in omega-3 fatty acids and folic acid. Selected omega-3 fatty acids keep the cholesterol on a normal level and are beneficial for heart health.</p> 
909912 — — — 25 kg	GoWell® OMEGA®- Brötchen	OMEGA® Rolls	<p>Nutritional concentrate 40% for the production of malty-aromatic rolls rich in omega-3 fatty acids and folic acid. Selected omega-3 fatty acids keep the cholesterol on a normal level and are beneficial for heart health.</p> 
907012 — — — 25 kg	GoWell® Cult®-1- Backwaren	Cult®-1 baked goods	<p>Nutritional concentrate 30% for the production of baked goods rich in mild dietary fibre (inulin and oligofructose).</p> 
911612 — — — 25 kg	GoWell® Korn-Vital® S Brot	Korn-Vital® S Bread	<p>Nutritional concentrate 50% for the production of malty-aromatic grain bread rich in selenium. Selenium supports the body's defense mechanism and protects the cells from oxidative stress.</p> 

6.1 Functional nutritional concentrates

No./Sales unit	Article		
912412 — — — 25 kg	GoWell® Korn-Vital® S Brötchen	Korn-Vital® S Rolls	<p>Nutritional concentrate 25% for the production of small wheat-based goods, rich in selenium, with a malty-fine taste. Selenium supports the body's defense mechanism and protects the cells from oxidative stress.</p> 
940012 — — — 25 kg	GoWell® Kornsteak®	Grain Steak	<p>Nutritional concentrate 50% for the production of tasty baked goods with wholesome vegetable proteins. GoWell® Kornsteak® is composed of carefully selected ingredients such as quinoa and amaranth under specific consideration of the protein components. GoWell® Kornsteak® is free from lactose.</p> 
913306 — — — 25 kg	GoWell® Mini-Carb Eiweiß- Abendbrot	Mini-Carb Protein Evening Sandwich	<p>Nutritional concentrate 40% for the production of high-protein baked goods with reduced carbohydrates and a characteristic and aromatic bread taste.</p> 



## Health Grain

### 7. Whole grain

#### 7.1 Whole grain specialties




7. Whole grain

7.1 Whole grain specialties

No./Sales unit	Article		
921306 — — — 25 kg	Schnee® Weizen Vollkorn Mikrogranulat  Snow® Wheat Whole grain microgranules	<p>Whole wheat specialty product for the production of any type of whole grain baked goods which are characterized by an appealing taste, nice appearance and optimal volume.</p> <p>Only very light and mild wheat varieties (white wheat) are used for this product.</p> <p>Usage:</p> <div><div>82 kg all-purpose flour (German type 550)</div><div>18 kg Snow® Wheat whole grain microgranules</div><div>= 100 kg whole wheat flour</div></div>	
921516 — — — 16 kg	Aroma Roggen Vollkorn Mikrogranulat  Aroma Rye Whole grain microgranules	<p>Whole rye specialty product for the production of whole rye flour based on the outer fractions of the rye kernel which are refined and conditioned in a traditional, multi-stage milling process.</p> <p>Usage:</p> <div><div>85 kg medium rye flour (German type 1150)</div><div>15 kg Aroma Rye whole grain microgranules</div><div>= 100 kg whole rye flour</div></div>	
923406 — — — 25 kg	CARAT® 3-fach fermentierter Weizen  Triple fermented wheat	<p>Whole wheat specialty products that originated from the EU Health Bread Project. Can be used for the production of all types of whole grain baked goods that deliver more pleasure, more health and a higher bioavailability.</p> <p>Usage:</p> <div><div>82 kg all-purpose flour (German type 550)</div><div>18 kg CARAT®</div><div>= 100 kg whole wheat flour</div></div>	

7.1 Whole grain specialties

No./Sales unit	Article		
941312 — — — 25 kg	Schnee® Dinkel Vollkorn Mikrogranulat  Snow® Spelt whole grain microgranules	<p>Whole spelt specialty product for the production of all types of whole grain baked goods with optimal volume and appealing appearance.</p> <p>Only selected mild spelt varieties are used.</p> <p>Usage:</p> <div><div>84 kg white spelt flour, German type 630</div><div>16 kg Snow® Spelt whole grain microgranules</div><div>= 100 kg whole spelt flour</div></div>	



## Health Grain

### 8. Dietary fibre

#### 8.1 Dietary fibre ingredients and anti-staling agents

8. Dietary fibre

8.1 Dietary fibre ingredients and anti-staling agents

No./Sales unit	Article		
971210 — — — 10 kg	GOOD Psyllium husk - Flohsamen- schalen	GOOD Psyllium husks are a purely natural dietary fibre from the plant Plantago ovat. Due to its high water absorption and fast gel formation it is ideal for products with prolonged freshness and for the Vega Grain Concept (without flour).	
923812 — — — 25 kg	Slow Milling Apfelfaser Plus	Natural apple fibre made from dried organically grown apples with subsequent hydrothermal refinement. Prolongs the freshness of bread and rounds off the taste of other baked goods with a fruity flavour. Baked goods develop a crumb with a pleasant colour.	
914006 — — — 25 kg	Slow Milling Bio-Apfelfaser	Organic Apple Fibre	
914006 — — — 25 kg	Slow Milling Apple Fibre - Apfelfaser	Natural apple fibre for the improved freshness of rye and mixed wheat bread. For rounding off the taste (fruity, fresh flavour) with low impact on crumb colour.	
	- fibre made from apples -	Water binding ratio: 1:3 or 1:4	
935312 — — — 25 kg	Fullfibre 200 upon request	Natural (unbleached) oat fibre obtained from the outer layers of the oat kernel by a special fine milling process.  fibre content: 90%	





# Sourdough and preferments

## 9. Sourdough and preferments

### 9.1 Sourdough and preferments made from wheat, spelt and rye



9. Sourdough and preferments

9.1 Sourdough and preferments made from wheat, spelt and rye

No./Sales unit    Article

940412 — — — 25 kg	<b>Ferment' arôme Dinkel-Vollkornsauer</b>  Spelt whole grain sourdough  Degree of Acidity: S40	Whole spelt sourdough is produced from a classical whole spelt flour (Triticum spelta). In particular suitable for the production of typical spelt bread and other spelt baked goods	
908906 — — — 25 kg	<b>Ferment' arôme Roggen-Vollkornsauer</b>  Whole grain rye sourdough  Degree of Acidity: S100	Natural sourdough, dried, rich and full-bodied for hearty sourdough breads. Ideal for all types of sourdough, country-style, farmer-style and whole grain breads.	
920706 — — — 25 kg	<b>Ferment' arôme Holzofen-Sauerteig®</b>  Wood Oven Sourdough  Degree of Acidity: S100	This gourmet Wood Oven Sourdough is produced from a special ancient wild rye variety and matured in a special process. Wood Oven Sourdough can be used for the direct production of sourdough bread, farmer's and country bread.  • Acidity: approx. 100 • Usage: 12 % to the amount of rye flour	

9.1 Sourdough and preferments made from wheat, spelt and rye

No./Sales unit    Article

920806 — — — 25 kg	<b>Ferment' arôme Dinkel-Apfel-Molke-Sauer</b>  Spelt Apple Whey Sourdough  Degree of Acidity: S140	This sourdough has been developed for spelt-based baked goods and is a genuine sourdough rarity that is grown on an ancient spelt variety (red spelt). The high amount of mellow-tart apple fruit flesh in combination with sparkling fresh whey harmonizes perfectly with the typical spelt flavour. The baked spelt products have a prolonged freshness and are marked by a pleasant fully-aromatic and slightly acidic note. Ideal for all types of spelt bread and spelt baked goods as well as an alternative to wheat sourdough and for all Mediterranean-style wheat products.  • Acidity: approx. 140 • Usage: 1-10 baker's percent	
911506 — — — 25 kg	<b>Ferment' arôme Vital-Sauer®</b>  Vital Sourdough  Degree of Acidity: S200	Aromatic sourdough with a fruity-acidic flavour. Contains concentrated natural fruit juice from sun-ripe citrus fruits. For the production of wheat and rye bread as well as for baguettes and pizzas.	

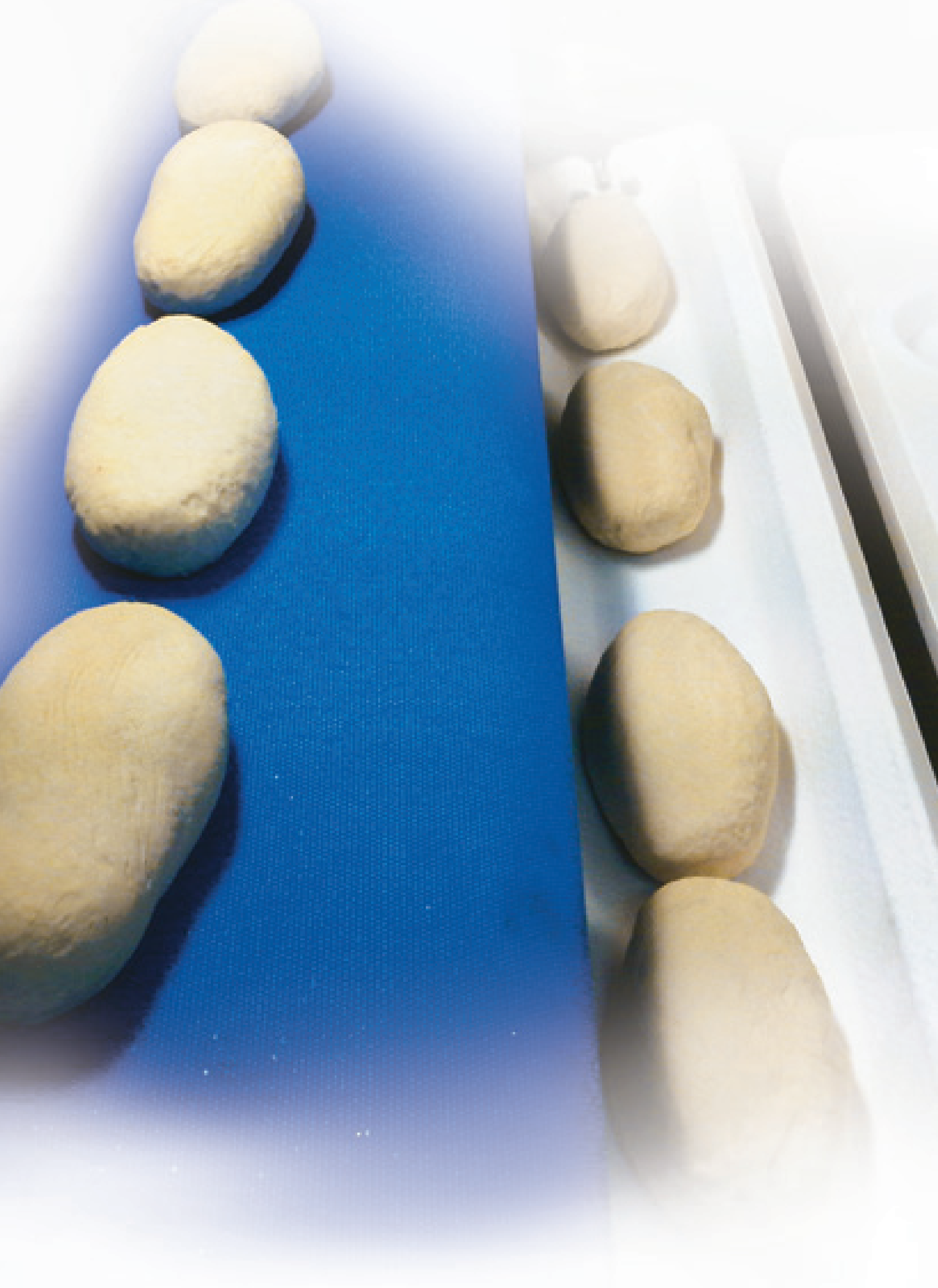
9. Sourdough and preferments

9.1 Sourdough and preferments made from wheat, spelt and rye

No./Sales unit	Article	
922406 — — — 25 kg	<b>Ferment'arôme Roggen-vollkorn Sauerteig S200</b>  Whole Rye Sourdough S200  upon request	<p>Pure whole rye sourdough with a strong hearty taste for the production of rye and rye-based baked goods. In particular suitable for whole grain baked goods. Can be used with straight and combined dough methods.</p> <ul style="list-style-type: none"><li>• Acidity: approx. 200</li><li>• Usage in baker's percent: Small baked goods 1-4 baker's percent, bread 2-6 baker's percent</li></ul> 
922806 — — — 25 kg	<b>Ferment'arôme Weizen-vollkorn Sauerteig S200</b>  Whole Wheat Sourdough S200  upon request	<p>This whole grain sourdough is characterized by a variety of fine and mild acidic notes. Rounds off the taste of any baked goods range.</p> <ul style="list-style-type: none"><li>• Acidity: approx. 200</li><li>• Usage in baker's percent: Small baked goods 1-2 baker's percent, bread 1-4 baker's percent</li></ul> 
922506 — — — 25 kg	<b>Ferment'arôme Dinkel-vollkorn Sauerteig S200</b>  Whole Spelt Sourdough S200  upon request	<p>This special sourdough is traditionally used for non-wheat spelt and whole grain spelt products. Clean label ingredients and a varied taste are the characteristics of this dough ingredient. The freshness is significantly improved with direct and combined dough methods.</p> <ul style="list-style-type: none"><li>• Acidity: approx. 200</li><li>• Usage in baker's percent: Small baked goods 1-2 baker's percent, bread 1-4 baker's percent</li></ul> 

9.1 Sourdough and preferments made from wheat, spelt and rye

No./Sales unit	Article	
922706 — — — 25 kg	<b>Ferment'arôme Weizenkeim-sauer S200</b>  Wheat Germ Sour S200  upon request	<p>Baked goods with wheat germs display a distinct taste that gives the product something special. This extraordinary sourdough is based on the nutritionally valuable components of the wheat germ which are transformed into full-bodied, precious aroma substances by an intense fermentation process.</p> <ul style="list-style-type: none"><li>• Acidity: approx. 200</li><li>• Usage in baker's percent: Small baked goods 1-2 baker's percent, bread 1-4 baker's percent</li></ul> 
920217 — — — 30 kg	<b>Ferment'arôme Weizen Pre-Ferment</b>  Wheat Preferment  upon request	<p>Ferment'arôme Wheat Preferment is a dried wheat sponge produced via controlled temperature development for improved aroma and with a special sponge starter. This premium aroma-providing ingredient is recommended for bread, rolls, pizza and pasta dough.</p> <ul style="list-style-type: none"><li>• Usage in baker's percent: Small baked goods 2-5 baker's percent, bread 2-5 baker's percent</li></ul> 



## Process flours

### 10. Process flours

#### 10.1 Low-dust release flours and Clean Label seed adhesives

Our release flours generate significantly less dust than conventional flour. In 2010, our product PING-PONG 500 was awarded the BGN Prevention Award because of this characteristic. In 2015 all our release flours were nominated for and received the German Safety-at-Work-Prize.





10. Process flours

10.1 Low-dust release flours and Clean Label-seed adhesives

No./Sales unit	Article		
935906 — — — 25 kg	PING PONG 500	PING-PONG 500 and PING-PONG 500 Bio (Organic) are high performance release flours used for the make-up of dough by hand or machine. They contain a very small amount of fine dust particles and therefore provide preventive protection against baker's asthma. The German Accident Prevention and Insurance Association awarded this characteristic a prize in 2010.	
144306 — — — 25 kg	PING PONG 500 Bio	Labelling: Wheat flour Labelling: Organic wheat flour	
936212 — — — 25 kg	TIP-TOP Ultra Clean	Low-dust process and decoration flour for the make-up of dough. The microorganisms inherent in flour are inactivated via very specific technology; this prevents the formation of mould and mildew spots on machine parts and proofing boards. The lotus effect of TIP-TOP Ultra Clean and TIP-TOP Ultra Clean Bio (Organic) reduces cleaning efforts and thus lowers the operating costs.	
931112 — — — 25 kg	TIP-TOP Ultra Clean Bio	Labelling: Wheat flour Labelling: Organic wheat flour	
936512 — — — 25 kg	TIP-TOP Ultra Clean Spezial	Extremely low-dust process flour for mechanical dough processing. High potential savings compared to conventional flours because it prevents the formation of mould and mildew spots on proofing boards. Added to that, it reduces the cleaning and maintenance work due to reduced airborne dust load.	
	Ultra Clean Spezial	Labelling: Wheat flour	

10.1 Low-dust release flours and Clean Label-seed adhesives

No./Sales unit	Article		
936112 — — — 25 kg	TIP-TOP Ultra Clean RYE	Release and decoration flours for rye, mixed rye and mixed wheat dough. High functionality guarantees reliable handling of soft dough. Compared to native rye flour, dust development is reduced by 80%. TIP-TOP Ultra Clean RYE and TIP-TOP Ultra Clean RYE Bio (Organic) deliver active protection against baker's asthma. When used for decoration, the surface of the baked goods shows a typical, rustic appearance.	
936612 — — — 25 kg	TIP-TOP Ultra Clean RYE Bio	Labelling: Rye flour Labelling: Organic rye flour	
921714 — — — 10 kg	GECKO Ultra Saatenkleber	GECKO Seed Adhesive is mixed with water and the suspension is then applied to bread and small baked goods. The raw material is subjected to a specific refining process, which activates the adhesive properties of the grain. Seeds adhere strongly to the baked good.	
	Seed Adhesive	Labelling: Wheat flour	



Here, you will find the right person to contact regarding your queries or suggestions.

Do you want to visit us? This is how to find us.

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