



TopBake Premixes and Concentrates for Rustic Rolls

As much as necessary, as little as possible...

Rustic bread specialities are very popular with consumers.

For bakeries that take up this trend and wish to use their own basic raw materials in production, the innovative premixes and concentrates from our TopBake line offer an optimum means of reconciling profitability with product safety and creativity.

Benefits:

- *Use of the bakery's own flours, grains and seeds*
- *Easy handling*
- *Optimum product safety*
- *Diversity on the shelves*
- *Trend products as a new incentive to buy*



An ideal combination: own flour, mixed with functional ingredients

When developing the compounds, the DeutscheBack applications technologists kept the interests of bakeries firmly in mind: "As much as necessary, as little as possible" was their motto. Not least for reasons of economy, most bakeries attach importance to using their own flour and existing grain and seed mixtures for the greater part of their range, so they prefer not to use ready-mixed flours when launching new products. Nevertheless, the production process must be smooth, efficient and standardized.

Standardization or a high degree of flexibility: just as needed

Our TopBake premixes developed specially for rustic bread rolls meet the requirements of product safety, time saving and stock reduction in a number of ways. The way they are used differs, depending on their composition. In the case of premixes, production is fairly standardized – only flour, water and yeast have to be added – whereas the baking concentrates leave more scope for individual recipes and ideas for creative products.

TopBake Rustic 2 %

This mix is an ideal concentrate for wheat-based products. Carefully selected colour and flavour malts lend the bread an attractive, rustic note in appearance and taste. The enzyme complex is suitable for the production of loaves and rolls, even when the dough is frozen.

TopBake Easy Rye

"Easy Rye" is a flexible, ten-percent premix for small baked products made with equal parts of wheat and rye flour. The functional ingredients of the premix ensure good stability of the dough even for products with long or retarded fermentation like baguettes or rolls. One fast-selling variant is savoury rye-based snacks such as rye rolls baked with cheese on top, rye rings with cheese or ham inside or rye baguettes with crisp fried onions.

TopBake Yoghurt Malt Multigrain 50 %

This 50 % premix consisting of oat, rye and spelt flakes is supplemented with malt, yoghurt powder, sunflower seeds and linseeds. By mixing it with wheat flour, the baker can produce appetizing rolls with a succulent crumb. The seed mixture ensures a good "bite", while the yoghurt gives the products a fresh flavour. The enzyme system, which is also designed to permit freezing, gives the dough good stability and a large volume. This premix is also recommended for long fermented baguettes that require high final proofing tolerance.

TopBake Yoghurt Spelt Rolls 50%

This 50 % premix is mixed with spelt flour Type 630 to make succulent yoghurt spelt rolls. Combined with the spelt flour, the yoghurt powder contained in the premix permits the sales designation "yoghurt spelt rolls". The doughs are dry and silky and have good machinability. Since the ancient cereal spelt is becoming increasingly popular, the combination with yoghurt creates an interesting incentive to buy for health-conscious consumers.

TopBake Protein Wheat Rolls 50 % and TopBake Protein Wheat Rolls Dark 50 %

Less carbohydrate, more protein: that is the trend followed by protein wheat rolls. With a protein content of only 20 % and around 25 % carbohydrate, this product differs significantly from conventional wheat rolls. The 50 % premix is mixed with wheat flour and contains linseeds, sunflower seeds and wheat germ. The finished product has a soft, succulent crumb and a full-bodied flavour. The "Dark" variant containing malt can be used to produce a darker-coloured crumb.

Has our selection of products stirred your curiosity? If so, we would like you to contact us. Our bakers and applications technologists will be pleased to advise you and help you start using the products at your factory.



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