

TopBake bread specialities

German bread, with its diversity of specialities, is famous throughout the world. DeutscheBack offers a number of solutions for quality products made from wheat, rye and spelt, including the use of wholemeal flours. Our presence in many markets around the globe has led us to develop excellent baking concepts, for example for baguettes, tortillas and steamed buns.

Bread

Application	Product	Properties	Usage Level
Sandwich and toast bread	TopBake Bread Improver	Woolly-soft crumb with good elasticity and a fine texture	0.5–5 %
Rye bread	TopBake Bread Pure	Economical basic concentrate for optimizing dough properties	0.5– 5 %
Mixed wheat and rye bread	TopBake Brown Bread	Premium concentrate for easy handling and good volume	0.5–5 %
Bread with a high sugar content	TopBake Sugar Bread	Basic concentrate for good handling and uniform quality	0.5–5 %
Wholemeal bread	TopBake Bran Bread	Very good fermentation tolerance for doughs with a high dietary fibre content	0.5–5 %
Spelt bread	TopBake Wholemeal Spelt Mix	Efficient and simple production of a speciality	10–50 %
Rustic wheat products	TopBake Rustic 2 %	Economical basic concentrate for complex dough processes *	0.5–5 %
Protein bread	TopBake Protein Plus 50 %	Tasty spelt bread with a good 18 % protein and 25 % carbohydrate	10–50 %

* Retarded fermentation or freezing



Rolls and other small items

Application	Product	Properties	Usage Level
Hamburger buns	TopBake Bun Improver 1	Very good volume, fine texture, woolly-soft crumb	0.5–5 %
Hot dog buns	TopBake Bun Improver 2	All-rounder for optimal crumb properties in soft products	0.5–5 %
Wheat rolls	TopBake Cold Gold	Premium concentrate for complex dough processes*	0.5–5 %
	TopBake SBM	All-rounder for direct dough processes	0.5–5 %
	TopBake Rolls Pure	Enzyme system with ascorbic acid but no other additives	0.5–5 %
	TopBake Rustic 2 %	With colouring and flavouring malts for an attractive rustic note; also suitable for freezing	0.5–5 %
Rye rolls	TopBake Easy Rye	High dough stability even with over-fermented mixed wheat and rye doughs	10–50 %
Yoghurt rolls	TopBake Yoghurt Spelt 50 %	Succulent yoghurt/spelt rolls in mixtures with spelt flour type 630	10–50 %
	TopBake Yoghurt Malt Multigrain 50 %	Grains lend bite; yoghurt powder ensures a fresh taste when combined with wheat flour	10–50 %
Protein rolls	TopBake Protein Wheat Rolls 50 %	Tasty protein/wheat rolls with approx. 20 % protein and a good 30 % carbohydrate	10–50 %

* Retarded fermentation or freezing



International specialities

Baguettes

Application	Product	Properties	Usage Level
Traditional	TopBake Baguette TKS Basic	Basic concentrate for optimal stability with long dough processes	0.5–5 %
	TopBake Baguette TKS	All-rounder for reliable production of typical French baguettes	0.5–5 %
Wholemeal, rye, malt etc.	TopBake Gold Baguette Dark	For complex applications with wholemeal or rye flours etc. *	0.5–5 %

* Retarded fermentation or freezing

Ciabatta

Application	Product	Properties	Usage Level
Ciabatta	TopBake Ciabatta 2 %	Good gas retention for typical texture with long dough processes	0.5–5 %

Flat bread

Application	Product	Properties	Usage Level
Pizza	TopBake Pizza Improver	Shape and dough stability for American-style pizzas; contains emulsifiers	0.5–5 %
	TopBake Pizza Gourmet	Shape and dough stability for traditional Italian pizzas	0.5–5 %
Tortillas	TopBake Tortilla E	Enzyme system for freshness and elasticity	0.5–5 %
	TopBake Tortilla S	Better water binding for a longer shelf-life, elasticity and rolling properties	0.5–5 %
Flat bread (Turkish)	TopBake Relax Flat Bread 1 %	Good shaping properties, gas retention and dough stability	0.5–5 %

Steamed bread/fried products

Application	Product	Properties	Usage Level
Steamed bread / steamed noodles	TopBake Steamed Buns	Good volume; very fine, bright crumb	0.5–5 %
Beignet	TopSweet Beignet	Easy handling for uniform quality	0.5–5 %
Mandazis	TopSweet Mandazi	Easy handling for uniform quality	0.5–5 %

Frozen dough pieces

Special processes need special products. That includes freezing of dough pieces that are to be stored for three to six months before being baked off as fresh bread. The TopBake Frozen product

series is specially designed for long-term freezing and stabilizing of dough pieces in order to meet the requirement of uniform quality.

Application	Product	Properties	Usage Level
Rolls	TopBake Frozen Roll	Enzyme system with ascorbic acid for clean-label recipes	0.5-5 %
Baguettes	TopBake Frozen Baguette	Enzyme system with ascorbic acid for clean-label recipes	0.5-5 %
Croissants	TopSweet Frozen Croissant	Enzyme system with ascorbic acid for clean-label recipes	0.5-5 %



Gluten-free bakery products

TopBake Rice and TopSweet Rice are based on rice products, hydrocolloids and enzymes; from integrated compounds to “on top” treatments they are tailor-made baking concepts for all manner of

different products. The product line is ideal for the production of gluten-free baked goods and consists entirely of raw materials guaranteed to contain less than 20 ppm gluten.

Application	Product	Properties	Usage Level
Bread	TopBake Rice Bread	With roasted seeds for rice bread with a typical bread taste	100 %
	TopBake Rice Bread AF	Allergen-free rice bread	100 %
	TopBake Rice Bread Premix 50	Premix for mixing with gluten-free flours	10-50 %
	TopBake Rice Bread AF Premix 50	Allergen-free premix for mixing with gluten-free flours	10-50 %
Prolonged shelf-life	TopBake Fresh 100 (Rice)	Enzyme system for a long-lasting soft and succulent crumb	0.2-0.5 %
Plain or fruit cake	TopSweet Cake Mix Rice	Madeira cake, muffins, light wafers and short-pastry biscuits	100 %
Sponges	TopSweet Sponge Cake Rice	Light, fluffy sponge bases	100 %

