deutscheback
Together. Better Baking.

TopSweet pastry goods

The availability of raw materials such as fresh eggs, dairy products and emulsifiers is just as country-specific as climatic conditions and hygiene. The overall situation determines the concentration of the baking concepts used. With TopSweet, DeutscheBack offers individual baking concentrates, baking premixes and complete mixes to meet the requirements of very different countries.

Yeast-raised pastry goods

Application	Product	Properties	Usage Level
Small yeast-raised items, plaited buns, flan bases	TopSweet Yeast Quark Dough 20 %	Very good shelf-life, fluffy crumb; contains quark powder	10–50 %
"Stollen"; heavy sweet yeast doughs	TopSweet Stollen	Good volume with heavy yeast doughs	0.5–5 %
Panettone, heavy yeast doughs	TopSweet Panettone	Improves dough stability, volume und shelf-life of the crumb	0.5–5 %
Quark dough with baking powder	TopSweet Quark Dough 50E	Good machinability with baking powder and quark powder	10–50 %
Deep-fried products	TopSweet Doughnut 10 %	Excellent dough stability – also with retarded fermentation or freezing; large volume, even texture, bland taste to enable flexible flavouring	10–50 %
	TopSweet Doughnut 3 %	Basic mix for good volume, soft crumb and long shelf-life	0.5–5 %
Croissants	TopSweet Croissant direct	Easy, reliable handling even with freezer-to-oven use	0.5–5 %
Croissants, frozen	TopSweet Croissant	All-rounder for retarded fermentation or freezing	0.5–5 %

Doughs and batters

Application	Product	Properties	Usage Level
Madeira cake	TopSweet Madeira Cake 20 %	Uniform results, succulent crumb, good shelf-life	10–50 %
Plain or fruit cake, muffins	TopSweet Muffin Soft 30 %	Very soft crumb, good shelf-life, pleasant flavour, includes egg powder	10–50 %
	TopSweet Muffin Mix 10 %	Basic mix	10–50 %
Sponges, flans	TopSweet Sponge	Very good whipping properties; fluffy, succulent crumb	10–50 %
Sponges, Madeira cake	TopSweet Sponge FM AS	Fluffy, succulent crumb, good whipping properties, includes egg powder	10–50 %
Plain or fruit cake, chocolate muffins	TopSweet Brownie 50	Strong chocolate taste, dark colour, extremely succulent with a long shelf-life	10–50 %
Choux paste	TopSweet Choux Paste Mix 100 %	Integrated compound for choux pastries, éclairs, crullers, or as a 40 % mix for quark balls	100 %
Quark balls	TopSweet Quark Ball Mix	Easy handling, uniform shape, fresh and succulent	100 %
Pancakes	TopSweet PanCake EL 5 %	Easy handling for reliable success	0.5–5 %

Prolonged shelf-life

Application	Product	Properties	Usage Level
Madeira and plain or fruit cake	TopSweet Fresh Cake TopSweet Fresh Cake Plus 24052	Enzyme system for recipes with a large proportion of fat and sugar; prolongs the shelf-life	0.5–5 %
Heavy doughs/"Stollen"	TopFresh Stollen	Enzyme compound with emulsifier for a longer shelf-life	0.5–5 %

Fillings and toppings

Application	Product	Properties	Usage Level
Apple fruit mix	Apple Fruit Mix 50	Integrated compound for tasty apple fillings with pieces	100 %
	Apple Premix	Stabilising system for use with frozen or fresh apple pieces	10–50 %
Quark filling	TopSweet Quark Filling	Baking and freeze-thaw resistant; natural, mild taste; contains quark powder	10–50 %
Cheesecake	TopSweet Cheesecake Mix S	Sliceable and freeze-thaw resistant; aromatic flavour	10–50 %
	TopSweet Cheesecake Mix HVOF	Very succulent; contains no colourants or hardened fats	10–50 %
Egg custard	TopSweet Egg custard Premix	Whippable, for use with fresh egg	10–50 %
	TopSweet Egg custard 100 %	Integrated compound, including egg powder; whippable	100 %
Flan glaze, colourless	TopSweet Flan Glaze Neutral	Capable of re-heating; freeze-thaw resistant	0.5–5 %
Juice binder	TopSweet Juice Binder	To be used cold	10–50 %
Florentines, toppings	TopSweet Florentine Mix S	Easy handling; low trans fatty acid content	10–50 %

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Creams and fresh cream stabilisers

Application	Product	Properties	Usage Level
Cooked cream	TopSweet Cooked Cream	For use with milk and sugar	10–50 %
Cold cream	TopSweet Cold Cream Powder	For use with water and sugar	10–50 %
	TopSweet Whip Fix Volume	For use with milk; whippable, freeze-thaw resistant	10–50 %
Fresh cream stabiliser, neutral	TopSweet Neutral Cream Stabiliser	Bland taste for the creative use of fruits and flavourings	10–50 %
Fresh cream stabiliser, gelatine-free	TopSweet Cream Natural GF	Reliable and universal use for stabilising dairy and vegetable cream	10–50 %