

Information for the Press

Premixes for protein bread and rolls

DeutscheBack GmbH & Co KG has made a name for itself internationally with individually developed bakery premixes, baking ingredients and convenience products. These are steadily gaining significance, since they allow efficient and cost-effective production of baked goods. The German market, especially, is well known for its wide diversity of bread and rolls. The use of wheat, rye, spelt and barley flour and the wholemeal products from these cereals permit a wide range of bread and rolls from mild to savoury. In Germany the nutritional trend “less carbohydrate, more protein” has developed particularly well. Protein loaves and rolls take account of this trend. DeutscheBack offers three premixes for making these special bakery products containing high-protein and low-carbohydrate linseeds, sunflower seeds and wheat germ. With about 20 percent protein and only a good 25 percent carbohydrate they differ considerably from ordinary wheat bread.

For bread production there is the premix TopBake Protein Plus 50; mixed with an equal amount of spelt flour, it creates a tasty loaf. For the production of rolls, two special premixes for mixing with wheat flour have been developed. TopBake Protein Wheat Rolls is used for making light-coloured protein wheat rolls. The variant TopBake Protein Wheat Rolls Dark has added malt, which gives the crumb a darker colour. The premixes are suitable for both rounded and square rolls and are the ideal compromise between ready-mixed flour and the weighing in of individual components. The excellent level of product safety and the reduced need for storage capacity are further

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advantages. Handling is simple and results in protein-rich baked goods with a fluffy, succulent crumb and a full, rich flavour.

Your will find DeutscheBack on the Internet at
www.deutscheback.de/