

Baking agents and baking ingredients for industrial and artisan bakeries

Product range (excerpt)



Driven by a passion for excellent baked goods.

Why BERG BACK?

- ✓ Over 400 raw materials always kept in stock
- ✓ Worldwide deliveries in containers from 70 g to 1 tonne
- ✓ Individual mixtures starting from 1.5 tonne
- ✓ Synergies in the JUCHEM GROUP
- ✓ Ongoing innovation screening by our baking studio
- ✓ Fast response and short distances
- ✓ Lean cost structure

Bread

Berg Mountain Tour Bread

Baking mix for specialty bread with melon seeds, sesame seeds, rye bran flour and dried sourdough
Product code: 5800135

Berg Meloni

Premix for melon seed bread
Dosage 50%
Product code: 5800102

Berg Potato & Quark Bread

Premix for potato & and quark bread with potato flakes, sunflower and pumpkin seeds, sourdough, linseed and spices
Dosage 50%
Product code: 5800095

Berg Malt Grain Mix

Premix for specialty bread
Dosage 30%
Product code: 5800141

Berg Spelt Crown

Baking mix for spelt wholemeal bread
Product code: 5800080

Berg Franz Josef's Bread

Baking mix for spelt & rye bread
Product code: 5800087

Berg Baroque Bread

Baking mix for special savoury bread
Product code: 5800060

Berg Parisian Baguette 10%

Baking agent for baguette production with a dosage of 10%
Product code: 5800759

Berg Stabiliser

Stabiliser for bread and rolls
Product code: 5800132

Berg Buttermilk Bake

Baking agent for buttermilk and white bread
Dosage 5%
Product code: 5800076

Berg Sourdough Combo

Combination of dried sourdough and stabiliser
Dosage 15% on rye flour
Product code: 5800113



Rolls & small pastries

Berg Meister Frost

Baking agent for the production of small bakery goods, for interrupted proofing & retarding, very high crust crack reliability

Dosage 3–4%

Product code: 5800101

Berg Parisian Baguette 3–4%

Baking agent with dried wheat sourdough for baguettes with typical pores

Dosage 3–4%

Product code: 5800059

Berg Malted Rolls

Malt & lecithin baking agent with active malt for direct dough method for the production of malty rolls

Dosage 3–4%

Product code: 5800097

Berg Malt Max

Aromatic, malty baking agent for all dough methods for the production of rolls and small pastries

Dosage 3–4%

Product code: 5800098

Berg Milk Rolls

Premix for milk rolls with delicate raising and a delicate crust, excellent volume

Dosage 10%

Product code: 5800103

Berg Rye Crust

Premix for rye rolls

Dosage 20%

Product code: 5800050

Berg Rustic

Premix for special dark rolls

Dosage 20%

Product code: 5800112

Berg Maximaltin CL

Clean Label baking agent 3–4%

Product code: 5800763

Fine baked goods

Berg Boule au beurre

Premix for moist yeast and quark pastry

Dosage 50%

Product code: 5800092

Berg Spice Cake

Premix for spice slices

Dosage 50%

Product code: 5800088

Berg Black & White Cookie Mix

Baking mix for black & white cookies

Product code: 5800061

Berg Victoria Sponge

Baking mix for all types of Victoria sponge and soft cakes

Product code: 5800065

Berg Buttermilk Victoria Sponge

Baking mix for soft slices

Product code: 5800075

Berg Chocolate Victoria Sponge

Baking mix for muffins and soft slices

Product code: 5800114

Berg Biscuit

Baking mix for sponge base and Swiss roll

Product code: 5800139

Berg Brioche

Premix for the production of brioche

Dosage 10%

Product code: 5800758

Berg Quark Balls

Baking mix for moist quark balls

Product code: 5800109

Berg Butter Doughnuts

Baking mix for premium butter doughnuts

Product code: 5800074

Berg Doughnut Popcorn

Concentrate for premium doughnut popcorn

Dosage 20%

Product code: 5800066



Fillings

Berg Exquisite Custard Cream

High-quality vanilla custard cream, baking- and thaw-stable

Product code: 5800083

Berg Hazelnut Crown

Hazelnut filling with 33% nut content

Product code: 5800090

Berg Golden Nut

Hazelnut filling with 20% nut content, baking-stable, with a hint of cinnamon

Product code: 5800089

Berg Quark Filling

Premix for the production of foolproof quark fillings

Product code: 5800049

Organic

Berg Organic Roll Grain – Light

Baking mix for organic multigrain rolls with sunflower seeds and linseed

Product code: 5800069

Berg Organic Grain – Dark

Baking mix for dark organic multigrain rolls with sunflower seeds, linseed and lupin beans

Product code: 5800071

Berg Organic Natural Malt

Label-friendly organic baking agent

Dosage 3–4%

Product code: 5800068

Specialities

Berg Rye Bran Flour

Edible rye bran (hydrothermally treated) for the production of rye bran bread variants

Product code: 5600059

Berg 8 Flakes & Seeds

Flake and seed mixture for decoration and dough

Product code: 5800056

Berg Bread Spice

Spice mix for bread

Product code: 5800072 – 5 kg tub

Berg Tyrolean Bread Spice

Spice mix with fennel for bread

Product code: 5800134 – 5 kg tub

 Délices à la française

 Premium baking mix „Die Backschwestern“ (B2C)

www.backschwestern.de www.instagram.com/backschwestern www.facebook.com/backschwestern

Our products and production processes are IFS
Version 7, RSPO and Organic (DE-ÖKO-005) certified.

Certificates

