

Délices à la française

Baking mixes for original French speciality pastries & baked goods.



A French gourmet experience.

French cuisine is the epitome of luxury, indulgence and joie de vivre. Baguettes, brioche and desserts, for example, are extremely popular, serving as everyday moments of self-indulgence for discerning connoisseurs all over the world. Make these authentic delights available to your customers – simply use Délices à la française, the high-quality baking mixes for original French speciality pastries & baked goods from BERG BACK.



Baguette Parisienne _____ 4



Boule au beurre _____ 5



Brioche _____ 6



Sponge cake _____ 7



Crème formidable _____ 8



Further product range _____ 9



Quality _____ 10



About us _____ 11



Baguette Parisienne

Baguette flour for making a French baguette.

Authentic, according to original French recipe: the premium baking mix for genuine French baguettes from BERG BACK.

Appealing volume, high percentage of crust, large-pored crumb and full, expressive taste: these are the typical characteristics of a perfect French baguette, all of which are sure to be present with this baking mix, despite the efficient processing. Available in different dosages.



Boule au beurre

Concentrate from making yeast quark dough.

Reliable and straightforward processing: the premixed product for making a yeast quark dough for diverse French treats from BERG BACK.

Moist and tender, with the freshness of quark and large volume: the secret to successful sheet cakes, plaited loaves and moulded biscuits made with this concentrate. Furthermore, just by adding a few ingredients you can create utterly irresistibly sweets such as boule au beurre or chocolate buns



Brioche

**Concentrate for making yeast pastries
with high egg and fat content.**

Typically French and deliciously irresistible: the premix for making brioche, beignets and tarte tropezienne from BERG BACK.

Seductively soft and airy with an intensive taste of butter and egg – the authentic French brioche, which is easy to make with our premix and can be presented in all kinds of forms.



Sponge cake

Baking mix for making light and airy sponges.

Traditional basis for rolls, cakes and tarts: the baking mix for making a classic sponge cake dough from BERG BACK.

The sponge cake is renowned as a light and airy basis for a wide range of speciality sweets – in France, for example, for classic Swiss rolls, the traditional *Bûche de Noël* or cakes, made even more deliciously tempting with this baking mix.



Crème formidable

**Dry mixture for making a cold cream
for all types of fillings and desserts.**

Simple to make and incredibly versatile: the crème patissiere from BERG BACK for all kinds of indulgent delights.

With this cream, which remains stable when baked or frozen, fillings, coatings and decorations can be made in no time at all. With vanilla flavour or in any other flavours simply by adding additional ingredients and flavourings.

Baking mixes & baking agents

High-quality products for excellent baked goods. Easy to work with. For consistently top results.

- Baking agents for bread rolls
- Baking premix for small baked goods and speciality rolls
- Premixes for multigrain rolls and loaves
- Baking agents and baking premixes for bread
- Ingredients for special bread types
- Grain mixtures for wholemeal and multigrain bread
- Convenience products like cold-cream powder and nut fillings
- Concentrates for sweet yeast doughs
- Complete flour mixes and concentrates for doughnuts
- Complete mixes for a variety of sponge doughs
- Baking mixes for waffles, muzenmandeln or crêpes
- Baking mould release agents
- Organic products





Certified quality. For the best ingredients and healthy foods.

Responsible use of natural resources and the production of the best baking mixes and baking agents are essential to the work we do. This is reflected in our ongoing, in-house quality management process and regular inspections of our processes and products by independent third parties.

For an up-to-date overview of our certifications and quality seals, simply scan the following QR code.

Certificates





Felix Büch, CEO Berg Back GmbH

The best mixtures and baking agents. Inspired by a passion for excellent baked goods.

BERG BACK developed its first malt flour back in 1900. And we have remained closely involved in the baking trade to this day.

As part of the JUCHEM GROUP, we are a reliable partner to SME bakeries and to leading companies in the food industry, in Germany and abroad. We supply fine baking mixes, baking agents and raw materials for cost-effective production of tasty loaves, rolls and sweets of the highest quality.

A portion of our extensive portfolio has traditionally been devoted to authentically French products. This is the result of our use of French flours in our baking mixes and the many French employees at our company. As well as our closeness to our western neighbours, our shared history and the influence of the French culture of fine cuisine on our home country in the heart of Europe.

This is reflected in particular in our high-quality Délices à la française baking mixes for original French speciality pastries & baked goods.

Are you interested in our **Délices à la française** products?
Please ask us for extensive information and zero-obligation advice.
Simply give us a call or send us an e-mail.

Berg Back GmbH
Juchem-Straße 1
66571 Eppelborn
Germany

www.bergback.de
E. info@bergback.de
T. +49 (0)6881 800 0

