

backaldrin®



PANEUM
MUSEUM FÜR BROT

The logo for backaldrin, featuring the brand name in white lowercase letters on a red rectangular background.

Product Variety

Good things for every taste

People's tastes are as varied as the people themselves. What we like and what we do not like is often already determined during childhood, a formative time for our sense of taste. Our region and the places in which we live have a major influence on our preferences. Increasingly, healthy lifestyle and growing nutritional awareness are becoming selection criteria for what we like to eat.

Trend and classics on the test-bench

Each of our products has a long development story behind it. First of all we research, compare and experiment with different recipes. In the dialogue with our customers, we vary classic basic baking ingredients, incorporate nutrition trends or develop entirely new ideas. Only once we are entirely satisfied with the result is new product accepted into our range.

Enjoying a wide selection

The baker knows best what his customers want. With our range of over 400 products, we have exactly the right for every taste. A multitude of bakery improvers, sourdoughs, special premixes for bread rolls, biscuits and fine baked goods, flavourings, fillings and bread spices are available to choose from, with many also in organic quality, produced from regional raw materials and with great care.

Baking Improvers

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Direct Processing

K2 multi purpose improver | ProdNo: 2013

Multipurpose improver for wheat rolls and white breads. Guarantees maximum reliability in continues processing.

Dosage: 0.5 - 1.0% on flour

Packaging: 1 bag x 10kg paper bag

Baking Improvers for fermentation retardation, interruption and frozen dough pieces

Frigomalt II | ProdNo: 2088

Special improver for all types of processing, from long term dough method to fermentation retardation and interruption processes. Also suitable for the production of puff pastry products.

Dosage: 2.0% on flour.

Packaging: 1 bag x 30kg paper bag

Bread Improvers

Rogana II | ProdNo: 1290

Aromatic swelling flour for the production of bread and rolls with a rustic touch.

Dosage: 2.0% on flour

Packaging: 1 bag x 10kg paper bag

Dough Acidifiers

BAS® Light | ProdNo: 1251

Dough acidifier produced from sourdough; for highly aromatic, robust bread with longer fresh keeping. Best bread quality in direct processing.

Dosage: 5.0% on rye flour

Packaging: 12kg plastic canister





Premixes and Ready Mixes

KornMix® Direct | ProdNo: 1802

Premix with high fibre content and wonderful taste for direct dough processing of various breads or rolls e.g. Kornspitz® roll or 'Queen Bread'

Dosage: Kornspitz roll: 36% on flour: other types of bread and rolls: according to recipe

Packaging: 1 bag x 15kg paper bag

Soya mix | ProdNo: 1310

For the production of soya breads and soya rolls.

Dosage: 7kg wheat flour + 3kg soya mix

Packaging: 1 bag x 15kg paper bag

MaizeMix | ProdNo: 1312

For the production of maize bread and maize rolls.

Dosage: 7kg wheat flour + 3kg maize mix

Packaging: 1 bag x 15kg paper bag

ItalianoMix | ProdNo: 2046

Premix for the production of wheat bread and rolls with very distinctive Italian taste and aroma.

Dosage: 8kg wheat flour + 2kg Italiano mix.

Packaging: 1 bag x 8kg paper bag

Russian Mix | ProdNo: 2431

Premix for the production of special Russian bread and rolls.

Dosage: 7kg wheat flour + 3kg Russian Mix

Packaging: 1 bag x 25kg paper bag



Ciabtta Mix 5% | ProdNo: 1980

Premix for authentic Mediterranean Ciabatta.

Dosage: 5% on wheat flour.

Packaging: 1 bag x 15kg paper bag

PurPur® / Purple Wholegrain Mix | ProdNo: 2339

Premix for production of purple wholegrain bread, rolls, ciabatta, sandwiches, ect...

Dosage: 100% and refer to recipe.

Packaging: 1 bag x 25kg paper bag

Mamma Mia® Mix | ProdNo: 2903

Premix for the production of Mamma Mia formulated specifically call to meet the nutritional needs of women. Specially fortified with the vitamins and minerals women need most. Suitable for any kind of process. (direct, retarded fermentation, interrupted fermentation)

Dosage: refer to recipe.

Packaging: 1 bag x 25kg paper bag

Rye Flour type 960 | ProdNo: 1984

Special rye flour for production of bread and rolls.

Dosage: 100%

Packaging: 1 bag x 25kg paper bag

Instant Dry Yeast | ProdNo: 2020

Packaging: 1 ctn x 20 pouches x 500g

Confectionery - Pastry Products

Backaldrin Cake Mix | ProdNo: 0370

Premix of production of sponge cake.

Dosage: 1kg cake mix + 0.65kg egg + 0.20kg water

Packaging: 1 bag x 10kg paper bag

American Brownie Mix | ProdNo: 2035

Premix for the production of luscious brownies with typically rich chocolate taste. Wide range of application.

Dosage: 2kg brownie mix + 0.55kg water + 0.35kg egg + 0.75 oil + 0.50kg walnuts.

Packaging: 1 bag x 10kg paper bag

Red Velvet Mix | ProdNo: 0487

Premix for production

Dosage: 1kg red velvet mix + 0.35kg egg + 0.30kg oil + 0.22kg water

Packaging: 1 bag x 10kg paper bag

Vienneses Linzer Mix | ProdNo: 1453

Premix for the production of varieties of the distinctively Austrian 'Linzer' tart and other cake specialities.

Dosage: 100% refer recipe

Packaging: 1 bag x 15kg paper bag

Muffin Mix | ProdNo: 0333

Premix for production of muffins

Dosage: 100% refer to recipe

Packaging: 1 bag x 10kg paper bag

Muffin Chocolate | ProdNo: 0334

Premix for production chocolate muffin.

Dosage: 100% refer to recipe.

Packaging: 1 bag x 10kg paper bag

American Cookies | ProdNo: 3330

Baking premix for the production of cookies. Variable handling make minor changes for different result, from soft and chewy to crispy and crunchy. Suitable for the production of long-life baked goods.

Packaging: 1 bag x 10kg paper bag

Donut Mix | ProdNo: 1824

Ready mix for the production of donuts.

Dosage: 1kg donut mix + 0.40kg water + 0.02kg dry yeast

Packaging: 1 bag x 25kg paper bag.

Macaron Mix | ProdNo: 3044

Ready mix for the production of macarons.

Dosage: 1kg macaron mix + 0.18kg warm water 45°C

Packaging: 1 bag x 10kg paper bag

Crispy Mix | ProdNo: 2638

Ready mix for the production of Florentine biscuits.

Dosage: 100%

Packaging: 10 pouches x 500g aluminium bag in cardboard box



Filling and Glazing

Hazelnut Filling | ProdNo: 1854

Excellent base for the production of hazelnut filling and topping, e.g: for strudel, Danish pastry ext. Bake, freeze and thaw stable.

Dosage: 1kg hazelnut filling + 0.30 water

Packaging: 1 bag x 10kg paper bag

Loto Biscotti Spread | ProdNo: 0891

Excellent ready to use spread for cakes, cookies, waffles, donuts, macarons and ext...

Packaging: 1 tub x 5kg plastic canister

Sahnissimo® Neutral | ProdNo: 2478

Sahnissimo® Chocolate | ProdNo: 2894

Sahnissimo® Strawberry | ProdNo: 2893

Cream and mouse stabiliser with different flavours for the production of cream specialties. Excellent stability and sliceability of the whipped cream. Good freeze thaw properties. Very good natural flavour, no artificial colours and flavour agents.

Packaging: 1 kg tin in resealable cardboard box

Cold Glaze Neutral | ProdNo: 1000230

Jelly glaze for all types of pastry eg; fruit cakes, Danish pastry, application; spray or brush. Natural taste.

Packaging: 7kg PE bucket

