



**backaldrin®**



## Berliner World

PRODUCT	Berliner Mix (2005)	Premium Berliner Concentrate (2639)	Berliner Concentrate 20% (2239)	Berliner Concentrate 10% (2214)
DOSAGE	100%	50% on flour	20% on flour	10% on flour
INGREDIENTS	wheat flour, veg. fat (palm), lactose, egg yolk powder, chicken albumen (dehydrated), sugar, emulsifier (soylecithin, E471, E472e), salt, modified starch (E1422), release agent calcium phosphate, wheat malt flour, stabilizer E466, acidity regulator (sodium bicarbonate), flour improver ascorbic acid, enzymes.	wheat flour, sugar, lactose, skimmed milk & whey powder, emulsifier (soylecithin, E471, E472e), salt, modified starch (E1422), acidity regulator: calcium phosphate and sodium bicarbonate, flour improver ascorbic acid, enzymes.	wheat flour, whey powder, sugar, lactose, egg powder, salt, emulsifier (E471, E472e), dextrose, acidity regulator (sodium phosphate, calcium phosphate), flour improver ascorbic acid, enzymes, colouring agents (E104, E110, E124).	whey powder, wheat flour, emulsifier (E471, E472e), soy flour, release agent calcium phosphate, acidity regulator sodium phosphate, flour improver ascorbic acid, enzymes.
ALLERGENS	*cereals containing gluten *milk and products thereof (including lactose) *eggs and products thereof *soybeans and products thereof	*cereals containing gluten *milk and products thereof (including lactose) *soybeans and products thereof	*cereals containing gluten *milk and products thereof (including lactose) *eggs and products thereof	*cereals containing gluten *milk and products thereof (including lactose) *soybeans and products thereof
PACKAGING	25 kg paper bag (plastic inlay)	25 kg paper bag (plastic inlay)	25 kg paper bag (plastic inlay)	25 kg paper bag (plastic inlay)



## Mini Elder Berliner

10.000 kg	<b>Berliner Mix</b>
3.600 kg	water
0.600 kg	yeast
0.200 kg	rum
0.050 kg	<b>Orange flavour</b>
<u>0.050 kg</u>	<b>Vanilla flavour</b>
<u>14.500 kg</u>	batter

### Elder Fondant:

1.000 kg	<b>Viennese Fondant</b>
0.010 kg	elder extract
<u>0.165 kg</u>	water
<u>1.175 kg</u>	elder fondant

Use 10 g elder fondant and 12 g elder confiture for each Berliner.

## Mini Coffee Berliner

20,000 kg	wheat flour
10,000 kg	<b>Premium Berliner Concentrate 50%</b>
4,700 kg	water
2,100 kg	yeast
1,750 kg	margarine
9,000 kg	egg
0,600 kg	rum
<u>0,200 kg</u>	<b>Vanilla Flavour</b>
<u>48.350 kg</u>	batter

### Coffee Cream:

1.000 kg	cold coffee
0.300 kg	nougat
<u>0.450 kg</u>	<b>Monaco</b>
<u>1.750 kg</u>	coffee cream

### Coffee Fondant:

1.000 kg	<b>Viennese Fondant</b>
0.150 kg	coffee
<u>0.002 kg</u>	dark cocoa
<u>1.152 kg</u>	coffee fondant

Use 20 g coffee cream and 10 g coffee fondant for each Berliner.

## Mini Coco Berliner

10,000 kg	wheat flour
2,000 kg	<b>Berliner Concentrate 20%</b>
4,750 kg	water
1,000 kg	egg
0,800 kg	oil
0,800 kg	yeast
<u>0,050 kg</u>	<b>Berliner Flavour</b>
<u>19.400 kg</u>	batter

### Coco Filling:

0.600 kg	water
0.400 kg	coco milk
0.150 kg	coco flakes
<u>0.350 kg</u>	<b>Monaco</b>
<u>1,500 kg</u>	coco filling

Use 40 g coco filling, 6 g **Glaze Drops** and 1 g coconut flakes for each Berliner.



## Vanilla Cherry Berliner

10.000 kg	wheat flour
1.000 kg	<b>Berliner Concentrate 10%</b>
3.300 kg	water
2.000 kg	egg
0.830 kg	oil
0.800 kg	yeast
0.600 kg	sugar
0.150 kg	salt
<u>0.150 kg</u>	<b>Berliner Flavour</b>
<u>18.830 kg</u>	batter

### Cherry Filling:

1.000 kg	<b>Vienna Pan</b>
<u>0.400 kg</u>	water (cold)
<u>1.400 kg</u>	base for cherry filling + cherries ...

Decoration: **Viennese Fondant**  
+ **Chocolate Glaze**



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## Vienna Touch

Product No.:	1192
Ingredients:	Vegetable fat (palm, colza), sugar, skimmed milk and whey powder, emulsifier (E472e, colza lecithin), dextrose, salt, flour improver ascorbic acid.
Dosage:	1 - 10% on flour
Packaging:	10 kg paper bag (33 x 10 kg bags per pallet) 30 kg paper bag (18 x 30 kg bags per pallet)
Allergenic substances:	Milk and products thereof (including lactose)

### Characteristics:

- special pastry improver for all kinds of yeast dough and yeast shortcake dough's as soft rolls, short dough pastries, brioche, Berliner etc.
- easy processing (dry dough)
- good fermentation tolerance
- good oven leavening, better volume
- steady porosity, tender crust and fine crumb structure
- beautiful colouring
- round taste and fine flavour
- long freshkeeping

# Vienna Touch - Strudel

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## Strudel:

10.000 kg	wheat flour
4.600 kg	water
0.600 kg	yeast
0.100 kg	salt
1.000 kg	sugar
1.000 kg	<b>Vienna Touch</b>
1.000 kg	margarine
0.050 kg	<b>Zitrobella</b>
0.050 kg	<b>Rum Flavour</b>
<u>18.400 kg</u>	dough weight

## Poppy Seed Filling:

1.000 kg	<b>Floriani Poppy Seed Filling</b>
0.450 kg	water (60°C)
1.450 kg	poppy seed filling



## Average caloric and nutritional values (indications calculated on 100 g):

Energy XXX.X kcal	Carbo- hydrates XX.X g XX.X %	Energy: XXX.X kcal / 100 g XXX kJ / 100 g	100 g are: X.X bread units (BE)
Protein X.X g X.X %	Fat X.X g X.X %	Protein: X.X g / 100 g	1 BE is: XX.X g
		Carbohydrates: XX.X g / 100 g	Fermentation and baking loss: XX.X %
		thereof sugar: X.X g / 100 g	Water: XX.X g / 100 g
		Fat: X.X g / 100 g	Minerals (without salt): X.X g / 100 g
		thereof SAFA: X.X g / 100 g	Cholesterin: X.X mg / 100 g
		Dietary fibres: X.X g / 100 g	
		Sodium: X.X g / 100 g	

## Allergenic substances in ready product:

XXX and products thereof.

## Anhydrous and homogeneous

Vienna Touch unifies pure fat with sugar and selected active components. When mixed with the dough, Vienna Touch creates - together with the dough fluid - a fine emulsion, which homogenizes the spreading of fat.

## Higher dough yield

Vienna Touch offers a higher dough yield. Knead the dough intensively but more soft as usual, as the dough gets a little bit stiffer after resting time.

## Higher fermentation tolerance

Vienna Touch aligns itself to your common dough processing and implicates a higher fermentation tolerance. Vienna Touch tolerates an intense fermentation process and its optimum gas retention ability results in big-volume pastries.

## Effective fat-sugar composition

Vienna Touch is a high effective fat-sugar composition. The previous fat-sugar quantities can be replaced by 2/3 of Vienna Touch.

## Translation of the previous fat-sugar quantities and Vienna Touch:

Calculated on 1 kg flour respectively 1 l liquidity

fat-sugar composition			Vienna Touch	
fat	sugar	improver	Vienna Touch	sugar
50 g	50 g	30 g	60 g	20 g
100 g	100 g	30 g	120 g	40 g
150 g	150 g	30 g	180 g	60 g
200 g	200 g	30 g	240 g	70 g
250 g	250 g	30 g	300 g	80 g
300 g	300 g	30 g	360 g	60 g
350 g	350 g	30 g	420 g	30 g
400 g	400 g	30 g	480 g	--
500 g	500 g	30 g	540 g	--





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## Floriani® Walnut & Hazelnut Filling

Product No.:	1439 Floriani® Walnut Filling 1441 Floriani® Hazelnut Filling
Ingredients 1439:	Sugar, walnuts 35%, wheat swell flour, skimmed milk powder, albumen powder, cocoa, vanillin, citric granulate, cinnamon.
Ingredients 1441:	Sugar, roasted hazelnuts 35%, wheat swell flour, soy flour, albumen, cocoa, cinnamon, salt, vanillin.
Dosage:	1.000 kg Floriani® Walnut / Hazelnut Filling + 0.300 kg water
Packaging:	10 kg paper bag (63 x 10 kg bags per pallet) 30 kg paper bag (21 x 30 kg bags per pallet)
Allergenic substances:	Cereals containing Gluten, Eggs, Tree Nuts, Soy beans and products thereof

## Floriani® Hazelnut Filling

For the production of Strudel, Danish pastry and puff pastry products.

1.000 kg	<b>Floriani® Hazelnut Filling</b>
0.300 kg	water, approx. (approx. 40 °C)
<u>1.300 kg</u>	hazelnut filling

### Average caloric and nutritional values (indications calculated on 100 g):

<b>Energy</b> XXX.X kcal	<b>Carbo- hydrates</b> XX.X g XX.X %	Energy:	XXX.X kcal / 100 g XXX kJ / 100 g	100 g are:	X.X bread units (BE)
<b>Protein</b> X.X g X.X %	<b>Fat</b> X.X g X.X %	Protein:	X.X g / 100 g	1 BE is:	XX.X g
		Carbohydrates:	XX.X g / 100 g	Fermentation and baking loss:	XX.X %
		thereof sugar:	X.X g / 100 g	Water:	XX.X g / 100 g
		Fat:	X.X g / 100 g	Minerals (without salt):	X.X g / 100 g
		thereof SAFA:	X.X g / 100 g	Cholesterin:	X.X mg / 100 g
		Dietary fibres:	X.X g / 100 g		
		Sodium:	X.X g / 100 g		

### Allergenic substances in ready product:

XXX and products thereof.

#### Characteristics:

- efficient and secure recipes
- particular aromatic roasted Levantine hazelnuts
- mild and nutty taste with cinnamon and cocoa
- high share of nuts
- freeze stable, well-suited for deep freeze storage
- no hollow spaces - increased product quality in Strudel, Danish pastry and puff pastry products

## Floriani® Walnut Filling

For the production of Strudel, Danish pastry and puff pastry products.

1.000 kg	<b>Walnut Filling</b>
0.300 kg	water, approx. (approx. 40 °C)
<u>1.300 kg</u>	walnut filling

#### Characteristics:

- mild and round taste
- very time saving
- no baking (not seasonal)
- freeze stable
- simple application
- let swell, immediate application





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## Apple Fillings, Vienna Pan & Poppy Seed Filling

Product No.: 1443 Apple slices  
 1447 Apple Ready Filling  
 2220 Vienna Pan  
 1444 Floriani® Poppy Seed Filling

### 1443 Apple slices

**Ingredients:**  
 Dehydrated apple slices, food preservative sulphur dioxide.

**Packaging:**  
 2 x 5 kg PE bag in a cardboard box (8 x 10 kg bags per pallet)

**Allergenic substances:**  
 Sulfur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>

### 1447 Apple Ready Filling

**Ingredients:**  
 Dehydrated apple slices (sulfurized) 48%, sugar, modified starch (E1414), potato starch, acidifier citric acid, flavour.

**Packaging:**  
 10 x 1.25 kg paper bag (32 x 12.5 kg bags p. pallet)

**Allergenic substances:**  
 Sulfur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>

### 2220 Vienna Pan

**Ingredients:**  
 Sugar, vegetable fat, lupine flour, lactose, modified starch, rice flour, glucose syrup, whey powder, skimmed milk powder, dehydrated albumen, sorbitol, dextrose, emulsifier E472b, salt, thickening agent E466, flavour.

**Packaging:**  
 15 kg PE bag in a cardboard box

**Allergenic substances:**  
 Cereals containing gluten, eggs, lupine, milk (incl. lactose) and prod. thereof

### 1444 Floriani® Poppy Seed Filling

**Ingredients:**  
 Poppy seed 50%, sugar, maltodextrin, potato swell flour, albumen, cinnamon, flavour.

**Packaging:**  
 8 kg paper bag with PE inlay (63 x 8 kg bags p. pallet)  
 25 kg paper bag with PE inlay (21 x 25 bags p. pallet)

**Allergenic substances:**  
 Cereals containing gluten, eggs and products thereof

## Apple slices

1.000 kg	<b>Apple slices</b>
4.500 - 5.000 kg	water
<u>5.500 - 6.000 kg</u>	apple filling

### Characteristics:

- no sugar added

## Apple ready filling

1.250 kg	<b>Apple ready filling</b>
4.250 kg	water, approx. (approx. 25°C, resting time over night)
<u>5.500 kg</u>	apple filling

### Characteristics:

- cold application (approx. 20 °C) over night --> fresh apple taste
- warm application (approx. 70 °C) 1 hour --> steamed apple taste
- simple preparation
- very time saving (no cleaning, peeling, cutting, ...)
- bake and freeze stable filling
- may be refined with citric flavour, rum, raisins, hazelnuts etc.

## Vienna Pan

For the production of bake and freeze stable fillings.

1.000 kg	<b>Vienna Pan</b>
0.400 kg	water
<u>1.400 kg</u>	filling

### Characteristics:

- simple and quick usage
- versatile as topping / base for Danish pastry, puff pastry, quark pastry and batters
- possible to combine with fruit fillings
- bake and freeze stable
- fine round taste

## Floriani® Poppy Seed Filling

For the production of fine poppy seed pastries e.g. Strudel, snail shaped pastries, Danish pastry and cakes.

1.000 kg	<b>Floriani® Poppy Seed Filling</b>
0.450 kg	water
<u>1.450 kg</u>	poppy seed filling

### Average caloric and nutritional values (indications calculated on 100 g):

Energy: XXX.X kcal	Carbo- hydrates XX.X g XX.X %	Energy: XXX.X kcal / 100 g XXX kJ / 100 g	100 g are: X.X bread units (BE)
Protein: X.X g X.X %	Fat: X.X g X.X %	Protein: X.X g / 100 g	1 BE is: XX.X g
		Carbohydrates: XX.X g / 100 g	Fermentation and baking loss: XX.X %
		thereof sugar: X.X g / 100 g	Water: XX.X g / 100 g
		Fat: X.X g / 100 g	Minerals (without salt): X.X g / 100 g
		thereof SAFA: X.X g / 100 g	Cholesterin: X.X mg / 100 g
		Dietary fibres: X.X g / 100 g	
		Sodium: X.X g / 100 g	

### Allergenic substances in ready product:

Cereals containing gluten, eggs and products thereof.

### Characteristics:

- bake & freeze stable
- quick preparation
- stable quality





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## For the production of custard creams, fillings, Berliner, Eclair, Bee sting cake

Product No.: 2282 La Ola  
1422 Cortina  
2447 Monaco  
2043 Viennese Dessert Cream

### 2282 La Ola

**Ingredients:**

Sugar, modified starch E1414, whey powder, skimmed milk powder, dextrose, vegetable fat, thickening agent E401, starch syrup, emulsifier (E471, E472b), flavour, colouring agent (E102, E110, E122).

### 1422 Cortina

**Ingredients:**

Sugar, modified starch E1414, whey powder, skimmed milk powder, dextrose, vegetable fat, thickening agent E401, starch syrup, emulsifier E471, flavour, colouring agent (E160b and E101).

### 2447 Monaco

**Ingredients:**

Sugar, modified starch, whey powder, skimmed milk powder, dextrose, vegetable fat, thickening agent (E401), dehydrated glucose syrup, emulsifier (E471, E472b), flavour, colouring agent (E160b, E101).

### 2043 Viennese Dessert Cream

**Ingredients:**

Sugar, modified starch E1414, skimmed milk powder, vegetable fat (partly hardened), dextrose, dehydrated glucose syrup, whey powder, thickening agent (alginate, carrageenan, phosphate), gelatine, flavour, emulsifier (E471, E472b), colouring agent (E160b, E101).

Packaging: 15 kg paper bag (45 x 15 kg bags per pallet)

Allergenic substances: Cereals containing Gluten, Milk (including lactose) and products thereof

## La Ola

For the production of custard cream and filling.

0.300 - 0.470 kg	<b>La Ola</b>
<u>1.000 kg</u>	water
<u>1.300 - 1.470 kg</u>	cream

## Cortina

For the production of custard cream, filling and pudding.

<b>As filling cream:</b>	
0.300 - 0.400 kg	<b>Cortina</b>
<u>1.000 kg</u>	water
<u>1.300 - 1.400 kg</u>	cream

<b>As baking cream:</b>	
0.400 - 0.420 kg	<b>Cortina</b>
<u>1.000 kg</u>	water
<u>1.400 - 1.420 kg</u>	cream

### Characteristics:

- no cooking - prompt availability
- wide field of application
- bake and freeze stable
- steady quality
- beautiful natural colour
- very good round taste

## Monaco

For the production of fillings and baking creams.

<b>As filling cream:</b>	
0.300 - 0.400 kg	<b>Monaco</b>
<u>1.000 kg</u>	water (milk)
<u>1.300 - 1.400 kg</u>	cream

<b>As baking cream:</b>	
0.400 - 0.450 kg	<b>Monaco</b>
<u>1.000 kg</u>	water (milk)
<u>1.400 - 1.450 kg</u>	cream

### Characteristics:

- the universal cold baking cream for fillings, wide field of application i.g. cream puff, Berliners, bee sting cake, cream slices, Esterhazy-slices, Eclairs and butter creams.
- excellent round vanilla taste
- bake and freeze stable
- fluffy and soft baking cream

## Viennese Dessert Cream

For the production for Berliners, bee sting cakes, Eclairs, etc.

0.200 kg	<b>Viennese Dessert Cream</b>
<u>0.500 kg</u>	water
<u>0.700 kg</u>	cream

### Characteristics:

- delicious round taste of vanilla
- freeze stable
- fluffy and soft baking cream
- excellent shape
- very stable and cut resistant
- simple and secure handling
- economic dosage
- may be refined with cream, fruits, flavours etc.





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## Fruit Jelly neutral, apricot, strawberry

Product No.: 1461 Fruit Jelly strawberry  
1462 Fruit Jelly apricot  
1463 Fruit Jelly neutral

Ingredients 1461: Sugar, water, starch syrup, gelling agent pectin, acidifier citric acid, food preservative sorbic acid, flavour, colouring agent E129.

Ingredients 1462: Sugar, water, starch syrup, gelling agent pectin, acidifier citric acid, food preservative sorbic acid, flavour, colouring agent (E102, E110).

Ingredients 1463: Sugar, water, starch syrup, gelling agent pectin, acidifier citric acid, food preservative sorbic acid.

Dosage: 1.000 kg Fruit Jelly  
0.400 – 0.600 kg water

Packaging: 7 kg PE bucket (60 x 7 kg PE buckets per pallet)

Allergenic substances: Cereals containing gluten and thereof

## Fruit Jelly neutral, apricot, strawberry

1.000 kg **Fruit Jelly apricot**  
 0.500 kg water  
 1.500 kg dough weight

### Average caloric and nutritional values (indications calculated on 100 g):

Energy XXX.X kcal	Carbo- hydrates XX.X g XX.X %	Energy: XXX.X kcal / 100 g XXX kJ / 100 g	100 g are: X.X bread units (BE)
Protein X.X g X.X %	Fat X.X g X.X %	Protein: X.X g / 100 g	1 BE is: XX.X g
		Carbohydrates: XX.X g / 100 g	Fermentation and baking loss: XX.X %
		thereof sugar: X.X g / 100 g	Water: XX.X g / 100 g
		Fat: X.X g / 100 g	Minerals (without salt): X.X g / 100 g
		thereof SAFA: X.X g / 100 g	Cholesterin: X.X mg / 100 g
		Dietary fibres: X.X g / 100 g	
		Sodium: X.X g / 100 g	

### Allergenic substances in ready product:

XXX and products thereof.

### Characteristics:

- Fruit Jelly for glazing, isolating and gelatinizing of fruit cakes, sweet pastry products, Danish Pastries etc.
- dilutable with water; water is replaceable by diverse fruit juices or wine
- able for spreading, pouring, spraying and brushing
- no 'slip off' when using canned fruits
- good fresh-keeping without food preservatives
- freeze stable and resistant to cutting; good stability even by thick topping
- steady quality
- simple processing
- optimum gloss - improves visual effect
- residues are recyclable





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## Geleti, Glaze Drops & Viennese Fondant

Product No.: 1431 1434 Geleti green, red  
1621 Glaze Drops  
2485 Viennese Fondant

### 1431, 1434 Geleti green, red

Ingredients:  
Sugar, water, starch syrup, acidifier citric acid, gelling agent alginate, natural orange flavour, colouring agent (red: E124; green: E104 and E131).

Packaging:  
1.5 kg PE can, 6 kg PE bucket

Allergenic substances:  
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### 1621 Glaze Drops

Ingredients:  
Sugar, vegetable fats (partly hardened), cocoa powder, emulsifier soy lecithin, flavour.

Packaging:  
10 kg cardboard box with PE inlay (40 x 10 kg bags per pallet)

Allergenic substances:  
Soybeans and products thereof

### 2485 Viennese Fondant

Ingredients: Sugar, glucose syrup.

Packaging:  
10 kg paper bag  
(63 x 10 kg bags per pallet)

Allergenic substances:  
Cereals containing Gluten and products thereof

## Geleti green, red

Decoration, according to requirements.

Dosage: according to requirements

### Characteristics:

- available in green and red
- halved or quartered round balls
- bake and freeze stable
- pleasant, tartish taste

## Viennese Fondant

Fondant powder for the production of fondant, glazing paste, dunking paste, fillings etc.

### Fondant for spreading:

1.000 kg **Viennese Fondant**  
0.160 kg water, approx. (50°C)  
1.160 kg Fondant

### Fondant for dunking:

1.000 kg **Viennese Fondant**  
0.180 kg water, approx. (50°C)  
1.180 kg Fondant

### Fondant for Sprinkling:

1.000 kg **Viennese Fondant**  
0.120 kg water, approx. (50°C)  
1.120 kg Fondant

### Characteristics:

- easy dosage / handling
- ideal for dunking, glazing, brushing, sprinkling
- dries off evenly without getting fragile
- no crystallization - very solid
- reusable at any time
- ideal for Sacher cakes
- very suitable for cake decorations and icings

## Glaze Drops

For the production of chocolate glaze of bakery products.

Dosage: 100%

### Characteristics:

- no exact tempering necessary
- immediate availability
- may be diluted with oil, coconut oil, butter or milk
- beautiful gloss
- good taste

