

Belle Dame baguette Concept

Our commitment: Your French type baguette in 2 hours, whatever flour, process or need.



Belle Dame OR CONCENTRATE

Belle Dame Mix and Concentrate are innovative bakery products combining technological potential of enzymes to sensory qualities of cereal ingredients in order to get a French type baguette in 2 hours only.





- A 2 hours long process with 20 min fermentation time (direct method)
- An extremely tolerant product adapted to all flour qualities
- 70 % hydration
- A process adapted to mecanical division

Note: Belle Dame is also also adapted to French Tradition process.





A typical French type baquette profile:

Crumb: Honeycombed, cream colored, supple.

Thin and crunchy. Crust:

Taste : Rustical with cereal delicate flavors.

Your Belle Dame baguette, Anyway.

Every customer is unique, that's why we develop tailor made solutions adapted to your needs. Discover the Belle Dame concept that suits your expectations!











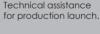


NEEDS STUDY:

Rheological optimisation Sensory optimisation Improved profitability

DESIGN OF Belle Dame IMPROVER ADAPTED TO :

- your products: frozen, pre baked etc.
- vour sensorial needs: volume, visual appearance, taste, texture
- your process: manual or mecanical, hydration increase etc.
- Certifications and requirements: organic, clean labelling etc.



TECHNICAL SUPPORT



NEEDS STUDY:

Innovative and time saving bakery concept

SUPPLY OF Belle Dame MIX:

- a typical french type baquette
- a 2 hours Fast process

MARKETING SUPPORT

Posters, flyers and goodies supply to promote Belle Dame products.



NEEDS STUDY:

Enhancement of your flour with a new bakery concept

DESIGN OF Belle Dame CORRECTOR ADAPTED TO:

- vour flour profile (flour analysis)
- your sensorial needs:
- taste, appearence and texture
- your technical needs: % of use

TECHNICAL SUPPORT

Frequent diagnosis of your flour to follow up and adjust your Belle Dame corrector to wheat quality. Ingredients supply.



Specialist in the wheat-flour-bread sector, MILLBÄKER designs and creates ingredient solutions for baking professionals, especially in the Milling and food industries. MILLBÄKER stands out for its ability to create personalised technical, sensory and nutritional solutions to meet the expectations and specifications of its clients.

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