

Whatever Flour  
Whatever Process  
Whatever Need



*Belle Dame  
baguette*

My French  
Baguette,  
Anyway.

# Belle Dame baguette Concept

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



*Belle Dame*  
MIX  
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.

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*Belle Dame*  
FAST PROCESS

- 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 mechanical division**

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

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*Belle Dame*  
baguette

A typical French type baguette profile :

- **Crumb** : Honeycombed, cream colored, supple.
- **Crust** : Thin and crunchy.
- **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 !

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BAKERY  
INDUSTRY

**NEEDS STUDY :**  
Rheological optimisation  
Sensory optimisation  
Improved profitability

**DESIGN OF Belle Dame IMPROVER**  
ADAPTED TO :

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

**TECHNICAL SUPPORT**  
Technical assistance for production launch.

CRAFT  
BAKERY  
& RETAIL

**NEEDS STUDY :**  
Innovative and time saving bakery concept

**SUPPLY OF Belle Dame MIX :**

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

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

MILLING  
INDUSTRY

**NEEDS STUDY :**  
Enhancement of your flour with a new bakery concept

**DESIGN OF Belle Dame CORRECTOR**  
ADAPTED TO :

- **your flour profile** (flour analysis)
- **your sensorial needs** : taste, appearance 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.

## Millbäker

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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