



# PRODUCT RANGES

**TAILOR MADE DEVELOPMENT :**  
design your solution

Our solutions can be adapted according to your specifications :  
clean label, conventional or organic version

## MIXES & PREMIXES



## DIETARY RANGE

A range adapted to everyone's needs

LOW GLYCAEMIC INDEX

GLUTEN FREE

NUTRITIONAL CLAIMS



## SPROUTED SEEDS IN SOURDOUGH

Germinov The Original with 4 sprouted seeds  
Germinov Sprouted Rye  
Germinov Sprouted Wheat



## CUSTOMIZING BLENDS

To customize your regular products

SWEET VERSION

SAVOURY VERSION

TOPPINGS



## BAKERY IMPROVERS

FOR INDUSTRY

FOR CRAFT

Softness / elasticity /  
freshness / volume /  
tolerance / efficiency /  
precooked / frozen / raw

Anti-blisters / direct  
or controlled proof /  
taste / softness



## FLOUR CORRECTORS

Tailor made solutions to optimize the  
functional profile of the flours

TECHNOLOGICAL

SENSORY

Flour adjustments according  
to the quality of the wheat and  
the customer specifications

Aromatic  
Colors

## TECHNOLOGICAL INGREDIENTS

Raw material with targeted actions on flours,  
doughs and finished products:

- Enzymes
- Emulsifiers
- Thickeners

## CEREAL INGREDIENTS

- Flours, semolinas, gluten
- Seeds and flakes
- Malts and sourdoughs
- Organic ingredients



You can find all our products on [www.millbaker.com](http://www.millbaker.com).



## CONTACT :

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**DESIGNER AND MANUFACTURER OF  
INGREDIENT SOLUTIONS FOR FOOD INDUSTRY,  
WHEAT - FLOUR - BAKERY SECTOR**





## MILLBÄKER, YOUR RELIABLE PARTNER

**MILLBÄKER** is a **100% FRENCH COMPANY** located in Champagne region, close to Troyes and specialist in the Wheat- Flour – Bread sector.



### OUR MISSION

We develop and enhance the potential of ingredients and their synergies. From raw material to ready-to-use solutions, we are working with you on each step on your market through **qualitative** and **trustful** services.

Thanks to our **technological**, **sensorial** and **nutritional** solutions, you add value to your **know-how** and your **products**.



### EXPERTISE

Formulation and design of

#### TECHNOLOGICAL, SENSORY AND NUTRITIONAL INGREDIENTS SOLUTIONS

for the professionals of the sector

#### INNOVATIVE INGREDIENT DESIGN

coming particularly from our know-how on germinated seeds

#### FLOUR CORRECTION

Diagnosis and advice on wheat and flour, from the milling diagram to the tailor made formulation of corrector

#### R&D SOURCING

Sustainable ingredients selection, adapted to new consumers' trends

#### PROCESS IMPROVEMENT

Improve formulation for craft as well as industrial processes (conventional, organic, additive free, palm free)



#### 1 MIXING CENTER

With different kinds of blenders in order to fit your requirements

HACCP procedure and quality management

Allergens control



#### 2 ANALYSIS LABORATORY

Member of BIPEA network

Wide selection of services : mycotoxins detection, farinograph, Chopin alveograph, wheat milling on Bühler



#### 3 TECHNICAL CENTER

Member of BIPEA network

Research tax credit (RTC)\*\* accredited

Certified for professional training\*\*\*

\*\*By the Ministry for Higher Education and Research  
\*\*\*By the French Ministry for the Economy, Industry and Employment

### QUALITY & CUSTOMER SATISFACTION

Quality and food safety are standing at the heart of our daily work to give you complete satisfaction.

In order to promote our know-how in terms of quality management, we are IFS\* certified.



To meet the increasing demand of organic products, we are also certified by Ecocert FR-BIO-01.



\*Products sold in big bag or bulk are not concerned by the IFS certification

### OUR SERVICES

- Chemicophysical and rheological **ANALYSIS**
- Bread making **CONTROLS**
- DIAGNOSIS AND ASSISTANCE** on wheat and flour, wheat blends recommendations
- Industrial **PROJECTS DEVELOPMENT**
- Technical **ASSISTANCE**
- Marketing **SUPPORT**
- TRAINING**



### A COMMITTED COMPANY

For years, Millbaker has been committed for **humans** and **environment**. That is why we have had a **Corporate Social Responsibility** since 2014. The latter is focused on 5 fundamentals:

- CUSTOMER SATISFACTION
- LOCAL DEVELOPMENT AND TERRITORIAL VALORISATION
- ENVIRONMENT

- HUMAN CAPITAL VALUATION
- FAIRNESS OF THE PRACTICES AND GREEN PURCHASING

