

# FROM FLOUR TO FINAL

 **deutscheback**  
Together. Better Baking.

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## THE EXPERTS IN THE STERN-WYWIOL GRUPPE

From single ingredients to functional systems

Alone we are good, together we are unbeatable! DeutscheBack is a member of the globally active and owner-operated Stern-Wywiol Gruppe in Hamburg.



## FROM FLOUR TO FINAL

From the raw material to the finished baked product



DeutscheBack has access to a high-performance team consisting of 100 technologists, master bakers, flour technologists, enzyme experts and cereal scientists. At our **Stern-Technology Center** we develop functional systems and intelligent active compounds for your applications and processes. The synergies with our sister companies **Mühlenchemie**, global leader in flour standardization and **SternEnzym**, specialist team for enzyme systems, secure us a knowledge edge which benefits you, as our customer.

This shared expertise is reflected in our successful concepts. We are familiar with both the challenges of the sector, and the trends and local market requirements of the baking industry. This is apparent from our **TopBake** and **TopSweet** product ranges and our customer-driven solutions for the cost-effective production of premium bakery products that we develop in a close dialogue with you.

## Working together creating solutions

**hydrosol**  
THE STABILISER PEOPLE

Stabilising and  
Texturing  
Systems



**Mühlenchemie**  
Understanding Flour

Flour Improvers



**deutscheback**  
Together. Better Baking.

Baking  
Ingredients



**SternEnzym**  
The Enzyme Designer

Enzyme Systems

**hs additive**  
CREATING MEAT SOLUTIONS

Functional  
Meat Systems



**olbrichtarom**

Flavourings  
and Citrus  
Peel Pastes

**sternlife\***  
Inspiring nutrition

Functional  
Foods

**HERZA**  
CHOCNOLOGY

Chocolate  
Pieces

**SternMaid**  
contract manufacturing service

Blending  
and Processing  
Technology



**Berg+Schmidt**  
Functional Lipids

Lipids

**STERNVITAMIN**  
Micronutrients for a Healthy Life

Micronutrient  
Premixes

**Sternchemie**  
Lipid Technology

Lecithins

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## MULTIPLE EXPERTISE FROM ONE SOURCE



## KNOWLEDGE ADVANTAGE



**100 years'  
flour improvement**

Mühlenchemie



**50 years'  
enzyme research**

SternEnzym



### Consistent flour quality:

We know how to improve the unique and most commonly used base of baked goods in the world, and how to ensure consistently high quality – quality you can taste.

### Enzymes – miracles of nature:

We develop customized active complexes that optimize processes, doughs and final baked goods – in a targeted and cost-effective manner.



## TOGETHER FOR YOUR SUCCESS



**Concepts for success**

Geared to your baked goods

**Flour improvement, customized enzyme design and innovative concepts for success for the baking industry:**

these are our core competences that make us truly unique. Thanks to our threefold specialization we are in a position to secure the global success of our customers true to the motto "From flour to final".



**Improved efficiency**

Raw material optimization

**Innovative and profitable concepts for success from one source:**

We increase the efficiency of your production and ensure first-class products, customer-oriented and tailor-made.





## YOUR CHALLENGES. OUR COMPETENCES.

For solutions that  
show a superior impact



DeutscheBack combines tradition with modernity. As part of an internationally successful and owner-operated corporate group, we have been familiar with the global markets and the challenges of the baking industry for many decades. Together with you, we develop and produce active ingredients to compensate **raw material fluctuations** and design efficient **production processes**. You benefit in particular from our experience in the use of complex enzyme systems.

In a market environment that is changing faster and faster, we also find the **right answers** to mounting expectations and increasing pressure to innovate. Whether it's a matter of using an ancient cereal, gluten-free products, fresh keeping, protein enrichment, clean label or other requirements and preferences – we are fully versed in the trends and country-specific demands. Our experts support you on site.

## YOUR BENEFITS



Profitability coupled  
with consistent  
quality



Competitive  
edge



Optimization to  
handle raw material  
fluctuations



Responses  
to changing  
markets



Superior innovative  
strength



Trend  
scouting



## YOUR DEMANDS. OUR SOLUTIONS.

Proven concepts for success  
or customer-driven products –  
we can do both



### CONCEPTS FOR SUCCESS

Thanks to our wide range for bread and pastry goods, you will be able to make fresh premium products every day. Tailored to line production requiring no retrofitting, our products can be easily incorporated into your environment. A high-grade and efficient range that has proven its worth time and time again in practice.

### PERFECT MATCH

DeutscheBack, your competent and preferred partner, comes up with answers to country-specific preferences and quality that are in a league of their own. In addition to our concepts for success, we offer regional adjustments and support in the development of product innovations. Our experienced developers and local application technicians design customized functional systems and all-round carefree solutions geared to our customers' processes.





# TopBake

Bread, rolls and baked goods

International specialties

Gluten-free baked goods

Frozen dough applications

Enzyme systems and compounds

Fresh keeping

Gluten reduction

Improvement of water absorption

Cost optimization

Trends and seasonal concepts

## TOPBAKE

Bread and rolls are our tradition, technological strength is our greatest asset



DeutscheBack is **close at hand on markets around the globe**. This is also reflected in our TopBake portfolio: Whether it's for tasty German rye rolls, French baguette, Italian ciabatta, Mexican tortillas or Chinese steamed buns – we supply **concentrates, premixes and special flours** for all manner of applications. This enables us to come up with suitable solutions to all requirements.

Our solutions for the industrial and artisan production of bread are as diverse as our offering: baked in a pan or as hearth bread, made from wheat, rye or spelt flour, yeast-raised, with sour dough or gluten-free alternatives, too. Furthermore, we supply a comprehensive range for the production of small baked goods such as rolls or hamburger buns.





Concepts and premixes  
for pastry goods



In our TopSweet product portfolio we supply individual premixes for the production of all kinds of **pastry goods**. We pay as much attention to country-specific requirements, such as climatic or hygiene conditions, as we do to the availability and price of raw materials. This includes, for instance, developing practical solutions for the partial or complete replacement of eggs or suitable stabilizing systems for fillings and toppings.

For the production of fine yeast doughs for doughnuts, panettone & Co we particularly recommend our concentrates and premixes. They are the guarantee for **improved volume**, **optimum stability** and **long-lasting freshness**. Sponges or pound cakes, muffins, biscuits or pancakes succeed easily and surely with our mixes and full compounds for batters and doughs.

**Stabilizing systems** for fillings, toppings and flan glazes are likewise part of our TopSweet range. As are high quality and gelatin-free fresh cream stabilizers and creams that can be enhanced with fresh fruit, fruit purees, flavorings and even our own premium citrus peel pastes.

# TopSweet

Yeast-raised pastries

Sponges, pound cakes  
and muffins

Fresh keeping

Fillings and toppings

Creams and  
fresh cream stabilizers

Trends and  
seasonal concepts





## OUR EXPERTS. YOUR LOCAL PARTNERS.

We are close to you – worldwide




Given the global dimension to our corporate group, we have a wide network of international affiliates and state-of-the-art application laboratories – our **Stern-Technology Center** – and production sites in Germany, Turkey, the USA, Mexico, Russia, China and Malaysia. Our team is at home in bakeries around the globe, and is familiar with markets, country-specific preferences and the most diverse production processes.

### How can we make your products even better?

We look forward to an intensive exchange and partnership-based cooperation.

 Production facilities

 Stern-Technology Center

Share your experience  
#togetherbetterbaking



# TOGETHER. BETTER BAKING.

Share your experience  
#togetherbetterbaking



  
Chicago

  
Mexico

  
Hamburg / Ahrensburg

  
St. Petersburg

  
Çiğli / Izmir

  
Mumbai

  
Singapur

  
Wujiang



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