



TopSweet Doughnuts 12.5 % & TopSweet Choux Paste Mix

Reliable results and flexible production

Practically all bakeries know the problem:

where the purchase of raw materials is concerned, all manner of different requirements have to be reconciled. For reasons of economy it is advisable to buy the necessary raw materials in bulk in order to minimize logistics costs and standardize warehousing as far as possible. On the other hand, customers look for a wide variety of products in the range – an expectation that generally means keeping

a stock of numerous single constituents. The TopSweet premixes from DeutscheBack offer a practical means of achieving a wide selection of products while meeting warehousing requirements. Top priority is always given to producing baked goods of superior, uniform quality while keeping the process simple and safe.

Benefits

- Use of the bakery's own ingredients
- Easy handling
- Optimum quality
- Flexible flavouring
- Warehousing according to needs



TopSweet Doughnuts 12.5 %

Variable combination of ingredients

The motto for developing this concentrate was "less is more". By making the usage level only 12.5 % our applications technologists enable bakeries to use their own raw materials such as flour, sugar, salt, yeast and whole egg.

The choice of fat is left to the bakery, too: whether butter, baking margarine or vegetable oil is used, production of the deep-fried goods is always trouble-free and safe.

Doughs resistant to stress

The dough is remarkable for its stability. The products retain their large volume, even texture and typical white "belt" whether made by the straight method or with retarded fermentation or freezing.

Individual choice of flavourings

Our applications technologists deliberately added no flavourings to this premix. That allows each bakery to add a note of its own to the products with an individual flavour.

One premix, many variants

TopSweet Doughnuts 12.5 % is not only suitable for deep-fried products like doughnuts; it can also be used for plaited yeast buns and sheet cake or small pastries made with yeast and topped with fruit, quark, poppy seeds or other decorations.



TopSweet Choux Paste Mix

Integrated compound for choux pastry – no need for roasting!

TopSweet Choux Paste Mix is an all-rounder for making fried pastry, profiteroles or éclairs. Being a ready-mixed flour with standardized whole egg powder it is easy to handle and highly reliable: only water has to be added to achieve bakery products of consistently good quality. Fried pastries are particularly succulent after storage in the deep-freeze.

Scope for creativity

Another example of a possible application is juicy quark balls. In this case only 40 % TopSweet Choux Paste Mix is used; by adding flour, sugar, quark, whole egg, vegetable oil and water, the quark balls can be produced simply and efficiently.

As in the case of deep-fried products, DeutscheBack does not add flavourings to this mix. That allows scope for the baker's own creativity. Each bakery can give its pastries a characteristic note and stand out from its competitors by adding vanilla, lemon or other flavourings.

Trend products without hardened fats

For consumers who prefer bakery products without hardened fats and oils we can supply the variant TopSweet Choux Paste Mix HVOF – a modern alternative that can serve as a strong incentive to buy if suitably advertised.

Use the flexibility of our TopSweet Premixes to implement your own ideas and create exciting new specialities. Our baking technicians will be pleased to help you adjust your recipes.

