



PRODUCT RANGES

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

**TAILOR MADE
DEVELOPMENT :**
design your solution

MIXES & PREMIXES

Bakery

**Bäker
mixes**

Pastry

*Brioche
Top Stak*

Gourmet

Fondesse

DIETARY RANGE

A range adapted to everyone's needs

GLUTEN FREE



NUTRITIONAL CLAIMS

SPORTAIN



Peprane

SPROUTED SEEDS IN SOURDOUGH

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

GERMINOV
Graines germées

CUSTOMIZING BLENDS

To customize your regular products

SWEET VERSION

SAVOURY VERSION

TOPPINGS



BAKERY IMPROVERS

FOR INDUSTRY

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

FOR CRAFT

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

Rhéol

FLOUR CORRECTORS

Tailor made solutions to optimize the
functional profile of the flours

TECHNOLOGICAL

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

SENSORY

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.



CONTACT :

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Find our corporate movie on Youtube by
scanning this QR code.



**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

