

Making good things great



Your guide to enhanced flavour and success

BREISGAU
MANUFAKTUR



BACKMITTEL
IMPORTHAUS

**Pioneering spirit and tradition
that ensures you succeed.**

Breisgau Backmittel GmbH.



***Breisgau Backmittel GmbH is a
Family company with a long tradition.***

***We have been producing the highest quality
since 1949 products in our manufactory
heart of the Black Forest.
Already when selecting the raw materials
we attach great importance to the best
quality. The secure traceability of each
batch is always guaranteed.
We live and maintain one partnership.***

***The trust and satisfaction of our
Customers are our top priority.***

Meet Mohni...

**Mohni has lots of tips and delicious recipes for you throughout
this catalogue.**



Outstanding performance The Breisgau Backmittel.

Manufacturer of customer specific, high quality baking ingredients, fillings and improvers.

We take great care in the production of our ground and liquified products and pastes.

Our highly skilled team uses only the best ingredients.

Professional service

Especially for you, the hazelnut and almond compounds are carefully and freshly roasted and ground in our very own roasting house. Products are ground in accordance with your needs and freshly packed. If you have any specific requirements, tell us and we can help you. We will gladly provide you with detailed recipes, while further information and product specifications are available on request.



Mohni's tip:

we have specially marked our vegan and gluten-free products. Pay attention to the symbols:



GLUTEN
FREE



VEGAN

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Poppyseed products

Pastes, ground and steamed

Product no.:	Product:	Description:	Use:
900001	Poppy seed filling 12,5 Kg tub	Ready to use paste without preservatives.  	Basic poppy seed filling recipe : 1,000 Kg poppy seed filling 0,300 Kg persipan-macaroon paste 0,100 Kg whole egg 0,200 Kg sweet breadcrumbs 0,100 Kg milk <hr/> 1,700 Kg poppy seed filling
900002	Poppy seed filling 6 Kg tub		
900005	Poppy seed filling 2,75 Kg tub		
900006	Poppy seed filling 50% 25 Kg bag	Dried poppyseed filling containing 50% poppy seeds 	Basic poppy seed filling recipe : 1,000 Kg poppy seed filling 50% 1,000 Kg water <hr/> 2,000 Kg poppy seed filling
900007	Poppy seed filling 50% 10 Kg bag		
980120	Poppy seed filling 40% 10 Kg bag	Dried poppy seed filling containing 40% poppy seeds.	Basic poppy seed filling recipe: 1,000 Kg poppy seed filling 40% 0,600 Kg water <hr/> 1,600 Kg poppy seed filling
982135	Poppy seed sticks 10 Kg bag	Ground, stabilised blue poppyseeds  	Basic poppyseed filling recipe: 1,000 Kg poppy seed sticks 0,460 Kg sugar 0,200 Kg custard Powder 0,080 Kg Milan mass 0,080 Kg butter 0,240 Kg whole egg 0,800 Kg water/milk <hr/> 2,860 Kg poppy seed filling

Only specially selected poppy seeds and other high quality ingredients are used in our special process to create the best poppy seeds fillings and baking masses. Our poppy seed pastes were the first to be developed over 70 years ago



Macaroon mass

All year round

Product no.:	Product:	Description:	Use:
900008	Hazelnut-macaroon mass 10 Kg tub	Macaroon paste which can be used straight from the tub.	Spread the paste using a piping bag, onto a baking tray covered with baking paper and bake at 180°C until crisp.
900200	Hazelnut-macaroon mass 6 Kg tub	GLUTEN FREE	Tip: When the macaroons slide easily from the paper, then they are deliciously moist.
900025	Persipan-macaroon mass 12,5 Kg tub	Macaroon paste which can be used straight from the tub.	For making shelf stable pastries, fillings and Persipan-macaroons.
900026	Persipan-macaroon mass 6 Kg tub	GLUTEN FREE	Tip: Also ideal as macaroon lattice on apple pies.
900031	Milan-mass 12,5 Kg tub	Marzipan-macaroon paste which can be used straight from the tub.	For making macaroons, almond horns, almond stollen and refining individual fillings.
900032	Milan-mass 6 Kg tub	GLUTEN FREE	
900027	Coconut-macaroon mix 12,5 Kg bag	Ground mix for easy production of delicate coconut-macaroons.	Basic recipe: 1.000g coconut-mix 300g water (ca.40-45°C) 1.300g coconut-macaroon paste
900028	Coconut-macaroon mix 7 Kg bag	GLUTEN FREE	Whisk all ingredients together until smooth.



Mohni's Tip:






We use only the highest quality ingredients in our macaroon fillings. The nuts used in the hazelnut-macaroon mass are always freshly ground prior to processing. This is how the fillings achieve their unmistakable aroma. Try them for yourself.










Macaroon mass

Christmas products

Product no.:	Product:	Description:	Use:
900014	Chocolate-hazelnut-macaroon mass 6 Kg tub	Macaroon paste for use straight from the tub. 	Spread the paste using a piping bag, onto a baking tray covered with baking paper and bake at 180°C until crisp.  Tip: When the macaroons slide easily from the paper, then they are deliciously moist.
900198	Almond-macaroon mass 12,5 Kg tub	Dark macaroon paste from whole, dark almonds. For use straight from the tub.	Spread the paste using a piping bag, onto a baking tray covered with baking paper and bake at 180°C until crisp.
900199	Almond-macaroon mass 6 Kg tub		Tip: When the macaroons slide easily from the paper, then they are deliciously moist.
900501	Pistachio-almond macaroon mass 6 Kg tub	Pistachio-almond paste for use straight from the tub. 	Spread the paste using a piping bag, onto a baking tray covered with baking paper and bake at 180°C until crisp. Tip: When the macaroons slide easily from the paper, then they are deliciously moist.
900503	Cinnamon-almond macaroon mass 6 Kg tub	Dark macaroon paste from whole, dark almonds. For use straight from the tub. 	Spread the paste using a piping bag, onto a baking tray covered with baking paper and bake at 180°C until crisp. Tip: When the macaroons slide easily from the paper, then they are deliciously moist.



Hazelnut compounds

Product no:	Product:			Description:
Plain, brown, unroasted				
910007	Hazelnuts, whole, plain 25 Kg bag	 GLUTEN FREE	 VEGAN	Whole hazelnuts cal. 11/13, 13/15
910053	Hazelnut semolina, plain 2mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground, unroasted hazelnuts Finely ground up to 2mm
910054	Hazelnut semolina, plain 2-3mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground, unroasted hazelnuts Medium ground 2-3mm
910055	Hazelnut semolina, plain 4mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground, unroasted hazelnuts Course ground up to 4mm
Brown, fresh roasted				
910003	hazelnuts, whole, roasted 10 Kg bag	 GLUTEN FREE	 VEGAN	Whole, freshly roasted hazelnuts cal. 11/13, 13/15
910159	hazelnuts, whole, roasted 25 Kg bag	 GLUTEN FREE	 VEGAN	Whole, freshly roasted hazelnuts cal. 11/13, 13/15
910050	Hazelnut semolina, roasted 2mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground and roasted hazelnuts Finely ground up to 2mm
910071	Hazelnut semolina, roasted 2mm 20 Kg bag			
910051	Hazelnut semolina, roasted 2-3mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground and roasted hazelnuts Medium ground up to 2-3mm
910072	Hazelnut semolina, roasted 2-3mm 20 Kg bag			
910052	Hazelnut semolina, roasted 4mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground and roasted hazelnuts Coarse ground up to 4mm
910073	Hazelnut semolina, roasted 4mm 20 Kg bag			
910047	Hazelnut semolina, roasted 5-6mm 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly ground and roasted hazelnuts Extra coarse ground up to 5-6mm
910065	Hazelnuts, roasted & chopped 10 Kg bag	 GLUTEN FREE	 VEGAN	Freshly roasted and chopped hazelnuts
910065a	Hazelnuts, roasted & chopped 20 Kg bag			
910069b	Hazelnuts, roasted & crushed 25 Kg bag	 GLUTEN FREE	 VEGAN	Freshly roasted and crushed hazelnuts
910075	Hazelnut-Mix, roasted & ground 6 Kg bag	 GLUTEN FREE	 VEGAN	Freshly roasted and ground hazelnuts 1/3 fine, 2/3 coarse ground
910076	Hazelnut-Mix, roasted & ground 10 Kg bag			

Almond compounds

Product no.:	Product:	Description:
Plain, brown, unroasted		
910001	Almonds, whole, plain 25 Kg bag	Whole, plain almonds (size varies according to availability)
910001a	Almonds, whole, plain 22,68 Kg bag	
910059	Almond semolina, plain 2mm 10 Kg bag	Freshly ground, unroasted almonds Finely ground up to 2mm
910060	Almond semolina, plain 2-3mm 10 Kg bag	Freshly ground, unroasted almonds Medium ground up to 2-3mm
910061	Almond semolina, plain 4mm 10 Kg bag	Freshly ground, unroasted almonds Coarse ground up to 4mm
Brown, fresh roasted		
910056	Almond semolina, roasted 2mm 10 Kg bag	Freshly roasted and ground almonds Finely ground up to 2mm
910057	Almond semolina, roasted 2-3mm 10 Kg bag	Freshly roasted and ground almonds Medium ground up to 2-3mm
910058	Almond semolina, roasted 4mm 10 Kg bag	Freshly roasted and ground almonds Coarse ground up to 4mm
910082	Almonds, roasted & chopped 20 Kg bag	Freshly roasted and chopped almonds
910082b	Almonds, roasted & crushed 25 Kg bag	Freshly roasted and crushed almonds

Basic recipe, nut/almond filling:

1.000g freshly roasted & ground hazelnuts/almonds
 250g sugar
 200g persipan-macaroon pastry
 100g whole egg
 250g sweet breadcrumbs
 500g milk or water

 2.300g nut/almond filling



Mohni's Tip:
 Every filling achieves an unmistakable
 flavour through our freshly roasted
 hazelnuts and almonds.



Did you know?



Our hazelnut and almond compounds are only roasted and/or ground once you place an order. Furthermore, we use only the highest quality kernels with the same calibration from the current harvest.

Roasting process:

We roast with particular care at low temperatures. Our cold roast process allows optimal development of flavours. By the way: a roasted hazelnut has 47 different flavours. Unroasted, it has only 38.

Blanched? – No way!

We roast with the skin. That way the roasting process creates delicate flavours.

Vacuum packing?

We don't do that! The compression of ground kernels means loss of smell and taste, since it's the outer part of the kernels where most of the flavour comes from. We package our compounds loose and airy in a special paper bag with coated inlay.

This unique freshness and unbelievable flavour will burst through into your products.

You'll be impressed!

Small containers of 2-3 kg we can also deliver. Contact us.





Nut compounds, nougat and chocolate filling

Bake stable and freezable

Product no.:	Product:	Description :	Use:
900017	Hazelnut paste, fine 9 Kg tub	Made from freshly roasted hazelnuts, roasted by traditional methods in our own roasting house.	For creating and flavouring fillings, desserts, mousse, cream and ice cream. Unmistakable taste.
900018	Hazelnut paste, fine 5 Kg tub		
900019	Hazelnut paste, fine 2 Kg tub		
900011	Ready nut filling 10 Kg tub	Ready to use nut filling for baking and freezing.	For filling danish and other pastries, fruit cakes and buns.
900012	Nut filling 26% traditional 25 Kg bag	Nut filling, powder containing 26% freshly roasted hazelnuts. Bake stable and freezable.	Basic recipe: 1.000g nut filling mix 600g water or milk 1.600g nut filling
900013	Nut filling 26% traditional 10 Kg bag		Whisk all ingredients together for approx. 2 minutes until smooth.
900041	Nut filling 26% gold 25 Kg bag	Nut filling, powder containing 26% freshly roasted hazelnuts. Bake stable and freezable.	Basic recipe: 1.000g nut filling mix, gold 600g water or milk 1.600g nut filling
900042	Nut filling 26% gold 10 Kg bag		Whisk all ingredients together for approx. 2 minutes until smooth.
900050	Nut mix filling 10 Kg bag	Nut/almond filling, powder containing 36% freshly roasted hazelnuts and almonds with golden brown caramel flavour. Bake stable and freezable.	Basic recipe: 1.000g nut mix filling 600g water or milk 1.600g nut filling Whisk all ingredients together for approx. 2 minutes until smooth.
1011039	Chocolate cream filling 24 Kg tub	Ready to use chocolate cream, bake stable and freezable.	For filling croissants, Danish and other pastries, as well as shelf stable products.
1011040	Nougat-cream 23% 10 Kg tub	Ready to use nougat-cream, with 23% hazelnuts, bake stable and freezable.	For filling croissants, Danish and other pastries, as well as shelf stable products.
1011041	Nougat-filling Gianduia 24 Kg tub	Ready to use nougat-cream, with 13% hazelnuts, bake stable and freezable.	For filling croissants, Danish and other pastries, as well as shelf stable products. Mohni's tip: Also ideally suited for filling donuts.

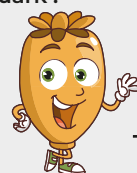


Mohni's tip:
If you require more than 26% nut content in your filling, you can choose your required amount on page 9.





Quark, fruit and savoury fillings

Product no.:	Product:	Description:	Use:
930001	Cherry filling 5 Kg tub	Delicious cherry filling containing 70% fruit.	Perfect for filling strudel, pastries and Danish.
940002	Pizza-sauce 5 Kg tub	Fruity, aromatic pizza sauce.	Baking sauce for making pizza and snacks.
981051	Quark-mix 25 Kg bag	Stabiliser for baking quark and fillings with fresh quark .	Basic recipe Quarkfilling: 1,000 Kg quark 0,250 Kg whole egg 0,250 Kg sugar 0,150 Kg quark-Mix 0,050 Kg water <hr/> 1,700 Kg quarkfilling
981050	Quark-mix 10 Kg bag		








Glaze, jelly, apricot glaze, decorations

Product no.:	Product:		Description:	Use:
900029	Cold jelly glaze 12 Kg tin		Neutral jelly, can be used cold. Perfect for delicate fruits. Includes activator: fruit acid solution.	Use: Stir one tea spoon fruit acid solution into 250g and pour immediately onto the cake.
900030	Cold jelly glaze 6 Kg tin			
985200	Gel-Fix-Apriko 12 Kg Bag in box		Premium quality spray glaze. Apply direct with a glaze sprayer or simply heat in a pan for use.	Use: Apply with a glaze sprayer or heat in a pan to approx. 85°C and apply with a brush. Mohni's tip: A glaze sprayer makes light work.
985201	Gel-Fix-Red 12 Kg Bag in box			
985202	Gel-Fix-Neutral 12 Kg Bag in box			
910083	Chopped pumpkin seeds 10 Kg bag		Freshly chopped. Perfect for use as raw ingredient or for decorating your bakery products.	Mohni's tip: Chopped pumpkin seeds are best steeped. This makes your products juicier and longer lasting.





Fine baking mixes

Product no.:	Product:	Description:	Use:
900110	Meringue egg white basic mix 1 Kg tub	Basic mixture for meringue filling Perfect for meringues, pies and as topping for cakes containing fruits.	Basic recipe: 0,100 Kg meringue mix 1,000 Kg water 1,800 Kg sugar <hr/> 2,900 Kg meringue mass
900111	Meringue egg white basic mix 2,5 Kg tub	 	Mohni´s tip: Also ideal for using in Christmas products
900112	Meringue egg white basic mix 10 Kg bag		
910044	Egg white powder 10 Kg bag	 100% powdered egg white, spray dried and cultured, from free range eggs.	Alternative to liquid egg white. Whisk 1 part egg white powder to 7 parts water.
900140	Linz nut mix 10 Kg bag	Basic mix for traditional Linz cakes and other shelf stable pastries. Made with freshly roasted hazelnuts.	Basic recipe Linz pastry: 2,000 Kg Linz nut mix 0,600 Kg water 0,150 Kg whole egg <hr/> 2,750 Kg linz pastry dough
900141	Linz almond mix 10 Kg bag	Basic mix for traditional Linz cakes and other shelf stable pastries. Made with freshly roasted almonds.	Basic recipe Linz pastry: 2,000 Kg Linz almond mix 0,600 Kg water 0,150 Kg whole egg <hr/> 2,750 Kg linz pastry dough
900145	Nut triangle mix 10 Kg bag	Basic mix for traditional nut triangles and other shelf stable pastries. Made with freshly roasted hazelnuts.	Basic recipe nut triangle: 1,500 Kg nut triangle mix 0,300 Kg water <hr/> 1,800 Kg nut triangle base
980001	Cheesecake gourmet 10 Kg box	Stabilising agent for thick and flat cheesecakes Mohni´s Tip: Orange juice instead of water/milk gives the cheesecake a fruity note.	Basic recipe cheesecake filling: 1,000 Kg cheesecake gourmet 2,400 Kg fresh quark 1,300 Kg water/milk 0,500 Kg whole egg 0,125 Kg vegetable oil <hr/> 5,325 Kg cheesecake filling




















Waffle mixtures

Product no.:	Product:	Description:	Use:
900060	Premium waffle mix 10 Kg bag	Basic mix for delicate waffles. Simply mix with water and oil.	Basic recipe: 1.000g premium waffle mix 780g water 280g veg. oil/melted butter <hr/> 2.080g waffle base Whisk all ingredients together for approx. 2 minutes until smooth.
900061	Veggie waffle mix 10 Kg bag	 Basic mix for delicate vegan waffles. Simply mix with water and oil.	Basic recipe: 1.000g veggie waffle mix 550g water 180g vegetable oil <hr/> 1.730g vegan waffle base Whisk all ingredients together for approx. 2 minutes until smooth.  Mohni´s tip: Tastes even better with oat or almond milk instead of water.

Would you like your own waffle recipe supplied as a baking mix? No problem!
 We can develop a mixture according to your specifications.
 This will allow you to make your waffle mixture easily and quickly.
 Just tell us what you want.



Basic ingredients

Product no.:	Product:	Description:	Use:
910010	Marzipan raw mass 12,5 Kg block	  Raw mass in M0 quality	For fillings and shelf stable cakes. Use as cake topping and for moulding and garnishing.
910020	Persipan raw mass 12,5 Kg block	  High quality raw mass from apricot seeds.	For fillings and shelf stable cakes.
910038	Pectin 2 Kg tub	  Pectin from citrus fruits	For general use in jams and jellies.
910039	Carob gum 2 Kg tub	  Heat swelling thickener	For thickening fillings, ice cream and much more.
910040	Tara gum 2 Kg tub	  Heat swelling thickener	For thickening fillings, ice cream and much more.
910042	Guar gum 2 Kg tub	  Cold swelling thickener	For thickening fillings, ice cream and much more.
910043	Inulin 10 Kg bag	 	Gives ice cream a creamy texture.
910103	Glucose syrup 7 Kg tub	 Glucosesyrup 43°	The main stay for confectionery and patisserie.
910135	Baking powder 2 Kg tub	  Baking powder	Measure: 30g/kg flour





Baking paper and wax

Product no.:	Product:	Description:	Use:
400001	Premium baking paper Box of 500 sheets	780 x 570 mm, Double sided.	 Mohni's tip: Ideal for lye pastries and pretzels.
920050	Trenn-Waxx 10 L. can	 Baker's wax for baking trays and moulds. Very economical	Suitable for all baking trays and moulds



Chocolate products

Product no.:	Product:	Description:	Use:
960001	Milk chocolate drops 5 Kg box	Calibration: 16.000/1.000 bake stable. 	Ideal for use in doughs and sponge mixtures.
960002	Dark chocolate drops 5 Kg box	Kalibrierung: 22.000/1.000 bake stable. 	Ideal for use in doughs and sponge mixtures.



irca **IRCA/Cesarin products**
 SINCE 1919
Cesarin Selection of products from our long standing partners
 1950

Product no.:	Product:		Description:	Use:
1010162	Chocobake Chocolate 5 Kg tub		Bake stable and freezable chocolate filling.	For filling croissants and other cakes and pastries prior to baking.
1010722	Nougaty Gianduia 5 Kg tub		Bake stable and freezable nougat filling containing 10% hazelnuts.	For filling croissants and other cakes and pastries prior to baking.
1010958	Chococream Pistaccio 5 Kg tub		Freezable filling with pistachios.	For filling croissants and other cakes and pastries after baking.
1030279	Fruttidor Mela 5 Kg tub		Fruit filling containing 70% fruit.	For filling croissants and other cakes and pastries prior to baking.
1060197	Pasta Dama TOP 5 Kg tub		Fondant roll, white.	For covering and decorating cakes and showpiece creations.
1980142	Mandorglass Quick SP 10 Kg bag		Almond topping for panettone whitout palmoil.	For covering panettone and other Italian pastries.
1070116	Dolce Forno 25 Kg bag		Baking mix for Italian yeast pastries.	For Panettone and other Italian pastry specialities.
1070489	Imperiale 10 Kg bag		Vanilla custard powder, bake stable and freezable.	For filling before or after baking.
1070508	Lilly Neutral 6x1 Kg bag		Neutral cream stiffener.	For thickening cream and desserts Mohni´s tip: We also supply all other cream stiffeners to order.
620152100	Cesarin Lemon Peel 4x4 10 Kg box		Finest Italian lemon peel 4x4mm.	For panettone, christmas stollen and gingerbread
620153100	Cesarin Lemon Cubes 6x6 10 Kg box		Finest Italian lemon peel 6x6mm.	For panettone, christmas stollen and gingerbread
620175040	Cesarin Lemon Peel 9x9 5 Kg box		Finest Italian lemon peel 9x9mm.	For panettone, christmas stollen and gingerbread
620012100	Cesarin Orange Peel 4x4 10 Kg box		Finest Italian orange peel 4x4mm.	For panettone, christmas stollen and gingerbread
620013100	Cesarin Orange Cubes 6x6 10 Kg box		Finest Italian orange peel 6x6mm.	For panettone, christmas stollen and gingerbread

IRCA products



IRCA offers a variety of other products.
Simply give us a call!

RENO chocolate coatings:

- milk chocolate
- dark chocolate
- white chocolate

NOBEL/Nives fat glazes:

- milk chocolate
- white chocolate



COVERCREAM:

Chocolate glaze cream for glazing profiteroles, cream puffs and gateaux. Ideal for desserts

COVERDEKOR:

Finest glazes for donuts, crullers and pastries

MIRROR: Reflective glazes for gateaux and desserts

- neutral
- dark chocolate
- milk chocolate
- strawberry
- tropical
- kiwi
- raspberry
- caramel



FRUTTIDOR fruit fillings:

- apple
- pear
- raspberry
- orange
- amarena
- strawberry
- blueberry
- mango
- tropical
- wild berry



LILLY cream stiffeneres:

- neutral
- raspberry
- maracuja
- tiramisu
- caramel
- dark chocolate
- milk chocolate

JOYPASTE - ice cream paste

JOYCREAM - ice cream toppings



... and much more



Your notes:

Your notes:

BREISGAU
MANUFAKTUR



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