PRODUCT RANGES

MIXES & PREMIXES

TAGSホーム MIXES & PREMIXES

DIETARY RANGE

A range adapted to everyone's needs

LOW GLUCOSE INDEX

GLUTEN FREE

NUTRITIONAL CLAIMS

SPROUTED SEEDS IN SOURDOUGH

Germinos: The Original with 4 sprouted seeds

Germinos Sprouted Spelt

Germinos Sprouted Wheat

CUSTOMIZING BLENDS

To customize your regular products

SWEET VERSION

SAVOURY VERSION

TOPPINGS

BAKERY IMPROVERS

FOR INDUSTRY

Softness / elasticity / featheriness / volume / tolerance / efficiency / precoked / frozen / raw

FOR CRAFT

Ant-oxidant / direct or controlled proof / taste / softness

FLOUR CORRECTORS

Tailor made solutions to optimize the functional profile of the flours

TECHNOLOGICAL

Sensory

Aromatic

COLORS

TECHNOLOGICAL INGREDIENTS

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

Enzymes

Emulsifiers

Thickeners

NATURAL INGREDIENTS

Flours, semolines, gluten

Seeds and flaxseeds

Malt and sourdoughs

Organic ingredients

You can find all our products on www.millbaker.com.

CONTACT:

Address

MILLBAKER

2, LA FONDERIE - BP 39

10700 FORCY LE PETIT

FRANCE

Tel: +33 (0)3 25 57 79 37

Fax: +33 (0)3 25 57 56 61

Mail: ingredient@millbaker.com

Web: www.millbaker.com

Social networks:

FRENCH COMPANY

DESIGNER AND MANUFACTURER OF INGREDIENT SOLUTIONS FOR FOOD INDUSTRY, WHEAT - FLOUR - BAKERY SECTOR
MILLBAKER, YOUR RELIABLE PARTNER

MILLBAKER 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

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

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.

A COMMITTED COMPANY

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

AUVRE

CUSTOMER SATISFACTION

HUMAN CAPITAL VALUATION

LOCAL DEVELOPMENT AND TERRITORIAL VALORISATION

ENVIRONMENT

**By the French Agency for Higher Education and Research.**

**By the French Ministry for the Economy, Industry and Tourism.**

*Products action display in this are not connected to the certifications.