

Designer and manufacturer of ingredient solutions  
for the Food Industry



Naviguer dans notre plaquette à l'aide des flèches

# Expertise

## Skills and techniques

- Formulation and design of ingredient solutions with technological, sensory or nutritional purposes for professionals of the wheat-flour-bread sector and the Food Industry.
- Design of innovative ingredients based on our skills and understanding of cereal malting and fermentation



## Services

- Physicochemical and rheological analysis of wheat and flour
- Bread-making checks and tests
- Wheat and flour diagnosis and assistance, wheat model recommendations
- Technical assistance
- Marketing support
- Training



Are you looking for an approved wheat and flour testing laboratory?

Are you waiting for a tailor-made ingredient solution?



## Our commitment

We develop and maximize the potential of ingredients and their synergies.

From raw materials to turn-key solutions, we guide you through your projects and markets with high quality services.



## Our innovation policy

We invest in innovation and development across the board, from the plant through cereal malting and fermentation right up to the development of technologically advanced ingredient resources.

## Our values

Rapid response, openness and high performance are at the heart of what we do. As a key partner of your projects, we are committed to your success. We aim to work together for a successful long-term relationship.



Find out about our tailor-made services

a production adapted to your requirements

an attentive team



## Our product ranges

- Bakery improvers
- Flour correctors
- Mixes and premixes
- Dietary range
- Malted and fermented cereal sourdoughs
- Customising ingredients
- Technological ingredients
- Cereal ingredients

# Production

# Meeting your needs

We provide technological, sensory and nutritional ingredient solutions to help you optimize your skills and products, all the way from wheat to bread

**Flour Correction**

Wheat milling

Physicochemical and rheological wheat and flour analysis

Wheat and flour diagnosis and recommendations

Corrector formulation

**New bakery products**

Mix and premix formulation for bread and confectionery

Consumer brand-concept creation

Sensory analysis

**Process improvement**

Flour improver formulation for craft and industrial processes

Technical assistance

**Innovative concept**

Research & development of innovative concepts using fermented malted cereals



**Physicochemical analysis laboratory:**

- Member of the BIPEA network
- Wide selection of services: damaged starch, mycotoxin detection, Farinograph...

**Technical Center : bread making development & testing**

- Member of the BIPEA network
- Research Tax Credit (RTC)\* accredited
- Certified for professional training\*\*

**High-volume mixing center:**

- HACCP procedure and quality management
- Certified for organic production

**More than 5 000 wheat & flour analysis every year**

**More than 1500 ingredients and formulae**

**Research Tax Credit certified**



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## Traceability

Production capacity  
10 000 T per year

Rapid response  
Flexibility

Competitiveness, cost effectiveness, new product applications. Every customer is unique, that's why our ingredient solutions are tailor-made to meet all your requirements and constraints, both in France and overseas.



Tailor-made solutions specially adapted to your processes, helping you boost your performance

**Industry**  
moistness / softness / freshness / volume  
hydration / pre-baked / frozen pre-baked / frozen unbaked / organic etc.

**Craft bakery**  
anti-blistering / direct and controlled proofing  
resting / speciality bread / taste / moistness / organic etc.



Tailor-made solutions optimizing flour functional profile.

Correctors that enable you to balance your flours according to:

- Wheat quality (new harvest)
- Mill characteristics (diagram)
- Customers' expectations (strength, softness)

**Technological and/or Aromatic**  
Correctors for flavor optimization. A wide range of aromatic notes: fruity, sour, toasted, buttery etc.

Mixes & Premixes	Dietary range	Malted and fermented cereal sourdoughs	Customising ingredients	Technological ingredients	Cereal ingredients
<ul style="list-style-type: none"> <li>• Bread: - Speciality bread - Extra-flavor baguettes</li> <li>• Confectionery</li> <li>• Pastry</li> </ul>	<ul style="list-style-type: none"> <li>• Gluten and lactose free products</li> <li>• Low glycemic index products</li> <li>• Products with nutritional claims</li> </ul>	<ul style="list-style-type: none"> <li>• Tendrarom 100% wheat sublimated sourdough</li> <li>• 4 seeds malted and fermented sourdough - Wheat, rye, lens, hemp</li> </ul>	<ul style="list-style-type: none"> <li>• Sweet range</li> <li>• Savoury range</li> <li>• Aromatic concentrates</li> <li>• Topping</li> </ul>	<ul style="list-style-type: none"> <li>• Raw materials with targeted actions on flour, dough and finished product : - Enzymes - Emulsifiers - Thickeners - Anti-oxidants, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Flour, semolina, gluten</li> <li>• Seeds and flakes</li> <li>• Malts and sourdoughs</li> <li>• Organic ingredients</li> </ul>

We can also supply tailor-made organic and "Clean Label" products\*\*\*

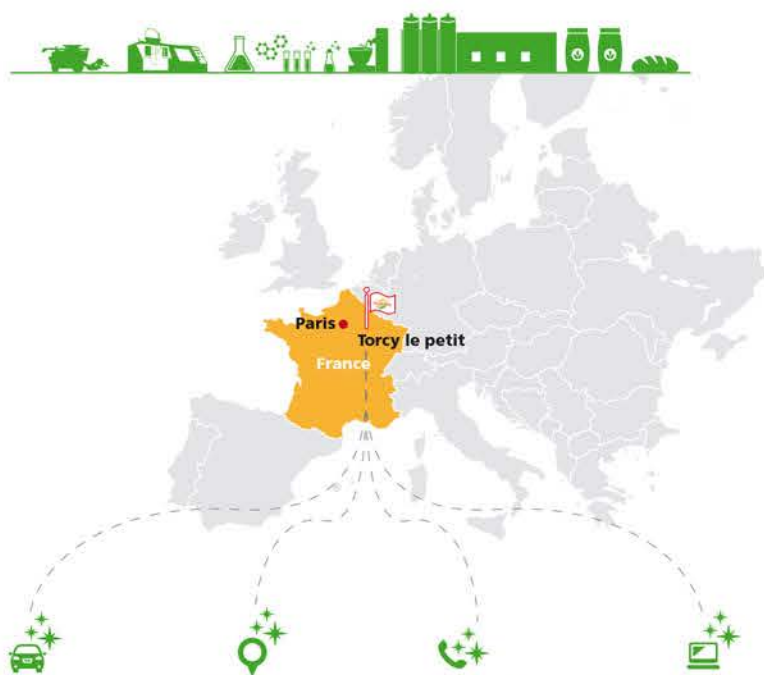
Our product ranges

\* by the Ministry for Higher Education and Research  
\*\* by the French Ministry for the Economy, Industry, and Employment

\*\*\*Products designed without additives



How to find us



**Come and see us**

GPS coordinates  
Latitude : 48.526809 - 48°31'37"  
Longitude : 4.187513 - 4°11'17"  
Motorway : A 26 > Exit 21

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