



MULLMIX

PROFESSIONAL PASTRY AND BAKERY

"Tailors by nature."



ITALIAN
EXCELLENCE



**OUR PHILOSOPHY HAS CONSISTENTLY CENTERED
ON THE QUALITY OF RAW MATERIALS.**

We offer food products of unwavering quality. We are convinced that our success hinges on our capacity to cultivate long-term trust and loyalty among our customers. Loyal customers, or more aptly termed PARTNERS, constitute the majority of our business. In our sales operations, we consistently prioritize the needs of each individual customer. Our products exemplify the highest standards of quality and culinary expertise, showcasing optimal characteristics that cater to diverse processing requirements. Innovative Research and Development laboratories enable us to perpetually enhance our existing product range and innovate new offerings, aligning with market dynamics.



THE COMPETITIVE ADVANTAGES WE PROVIDE CAN BE ENCAPSULATED IN FIVE KEY POINTS:

Selection of optimal raw materials through meticulous supplier evaluation and stringent oversight throughout the entire supply chain.



Ongoing innovation enables us to enhance all existing products and consistently develop new ones in response to market demands.



Logistics punctuality aims to ensure timely deliveries while offering exceptional service to partners.



We are equipped to offer direct technical and application support to our customers, ensuring consistent reliance on 100% product quality.



Dedicated distributors focused on establishing a sustainable and enhancing partnership that enables us to bolster our market presence.



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BAKERY





AIDS

ASTRID

Bread-making aid

Ideal for all fundamental production types, it stabilizes leavening and ensures an improved crust appearance.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



DUVY

Bread-making aid

Outstanding performance without emulsifiers. Enzymatic formulation designed to produce breads with enhanced volume and increased crispiness.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR

EXPANSIVE

Pizza adjunct

ensures optimal development of the edge, a canotto effect, which seamlessly integrates with the contemporary requirements of the modern pizza chef.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



ISEM

Bread-making aid

Powdered baking agent with elevated malt content guarantees both volume and color.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



AIDS

MICCA

Bread-making aid

Exceptional tolerance of the dough and outstanding expansion in the oven. It imparts remarkable softness and a velvety texture.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



WIVER

Bread-making aid

Appropriate for all types of production. Minimizes processing durations. Outstanding performance in the oven.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR

ZENI

Bread-making aid

Enhances dough tolerance while simultaneously fortifying the gluten network. Perfect for demanding processes.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



ZENI SOFT

Softness assistance

ideal for enhancing the freshness, shelf life, and softness of leavened products (such as panbrioches, panettone, bread, etc.)

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



FOOD IMPROVEMENT AGENTS

CORONA

Bread enhancer

Utilized for expedited and consistent leavening, enhanced alveolation, and an aromatic crust.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR



EMUL

Enhancer for specialty breads

Powdered enhancer for specialty breads with added fat. Fortifies the dough, safeguarding the gluten. Enhances the volume of the final product.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR

SIANA

High malt enhancer

Enhances the dough, elevates the volume of the final product, and guarantees an ideal crust color. Two products in one.

FORMATS
10-25KG

DOSAGE
1% ON FLOUR





NUCLEO MIX

3 FARRI 50

3-spelt bread center

It is a blend of breads crafted from three varieties of spelt grains (spelt, einkorn, and monococcum).

FORMATS	DOSAGE
10-25KG	50%



DUSIA 50

Milk bun center

50% powdered nucleus for the preparation of soft milk rolls. These rolls are soft and delicate, maintaining their quality for several days.

FORMATS	DOSAGE
10-25KG	50%

OAT BREAD 50

Oat, seed, and honey powder blend

It is a concentrated blend for oat bread with seeds and honey in powdered form. It is also suitable for creating bread alternatives and croissants.

FORMATS	DOSAGE
10-25KG	50%



CORN BREAD 50

Corn blend, corn spheres, and honey granules

It serves as a concentrated base for extruded corn bread and honey powder, and is also well-suited for creating bread alternatives and croissants.

FORMATS	DOSAGE
10-25KG	50%



NUCLEO MIX

BLACK BREAD 30

for whole grain bread topped with toasted seeds

It represents the perfect selection for individuals seeking the robust flavor of dark bread, harmoniously blended with the elegance of Italian tradition.

FORMATS	DOSAGE
10-25KG	30%

***ALSO AVAILABLE IN PAN BLANC VERSION**



RYE 50

Rye flour, seed mixture, and honey center

Rich in seeds and honey powder, it enables the creation of various specialty breads, even with differing usage percentages. A natural product.

FORMATS	DOSAGE
10-25KG	50%

SOY 50

Core with whole soy flour and soy grits

High in protein and containing honey powder. A natural product with a clean label, also suitable for bread and pizza alternatives.

FORMATS	DOSAGE
10-25KG	50%





FULL MIX

7 CEREALS

Ancient bread featuring seven cereals and seeds

It is a blend of grains and seeds for seven-grain bread.

FORMATS	DOSAGE
10-25KG	100%



7 CEREALS DARK

Ancient bread featuring seven cereals and dark seeds

It is a blend of ancient grains and seeds for dark seven-grain bread.

FORMATS	DOSAGE
10-25KG	100%

ANVIRA

Mix for bread and baguette

Semi-finished powder for the production of baguettes and breads in the finest French tradition, characterized by a honeycomb structure, crispiness, and lightness.

FORMATS	DOSAGE
10-25KG	100%



DUSIA

Milk Bun Blend

Semi-finished powder for the preparation of soft milk rolls. These rolls are soft and delicate, maintaining their quality for several days.

FORMATS	DOSAGE
10-25KG	100%



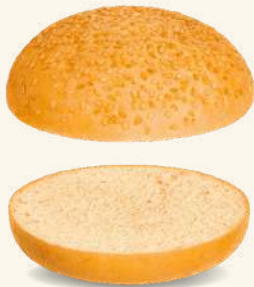
FULL MIX

FLEMISH WITH POTATOES

with potato flakes and nonfat milk powder.

Soft wheat flour derived from the milling of premium Italian and European grains (W 370; P/L 0.5)

FORMATS	DOSAGE
10-25KG	100%



HIPO

Blend for panini hamburger for the preparation of hamburger buns, hot dogs, and sandwich bread. It ensures exceptional development and a softness that endures for several days.

FORMATS	DOSAGE
10-25KG	100%

MORESCO

Abundant in grains and seeds for bread and pizza. It is a naturally clean label product that enables the baker to prepare not only bread but also pizzas, croissants, and more.

FORMATS	DOSAGE
10-25KG	100%





FULL MIX

TURMERIC BREAD

*Comprehensive blend of turmeric, lemon powder, and flax seeds.
It is a blend of turmeric, powdered lemon peel, and flax seeds.*

FORMATS	DOSAGE
10-25KG	100%



MORINGA BREAD

Blend with moringa from Salento indicated for the production of Salento moringa bread. Contains vitamins C and E.

FORMATS	DOSAGE
10-25KG	100%

VIGO

*ideal for the production of durum wheat semolina and sourdough breads
The product is ideal for the production of breads made from durum wheat semolina and sourdough.*

FORMATS	DOSAGE
10-25KG	100%



PROTEIN BREAD

*Bread mix containing 30% protein
Semi-finished powder for the production of bread or analogous protein products.
A versatile product that ensures optimal results under all conditions of use.*

FORMATS	DOSAGE
3-10KG	100%



PIZZA





LA RUSTICA

Multigrain blend for dark pizza

crafted from seven cereals, seeds, and sourdough, resulting in a rich, flavorful, and easily digestible pizza

FORMATS	DOSAGE
10-25KG	100%



MORINGA

for pizza with moringa from Salento

for MEDIUM LEAVENING PIZZA (W 280 P/L 0.55 - 0.65) CONTAINING 2.5% ITALIAN MORINGA.

FORMATS	DOSAGE
10-25KG	100%

ROMAN PINSA

Roman Pinsa Mix

The elevated water content incorporated into the dough enables the creation of a PINSA that is CRISPY ON THE OUTSIDE AND SOFT ON THE INSIDE.

FORMATS	DOSAGE
10-25KG	100%



SCHIOCCHIAPIZZA

Semi-finished product for slice pizza

ideal for producing crispy pizza on the shovel, in a straightforward manner. The elevated water content that can be incorporated into the dough enables the creation of an exceptionally light focaccia.

FORMATS	DOSAGE
10-25KG	100%

BAKERY



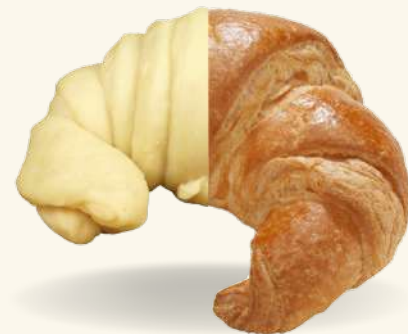


FOOD IMPROVEMENT AGENTS

POLAR 4K

*Enhancer for non-fermented and pre-fermented laminated products
It ensures remarkably high volumes even under mechanical and thermal stress.*

FORMATS	DOSAGE
10-25KG	4%



WILD

Pastry enhancer

Ideal for ensuring optimal development during leavening and baking. The enzymatic improver enhances the product's consistency, achieving a perfect balance between crunchiness and softness. It also elevates the final flavor.

FORMATS	DOSAGE
10-25KG	1% ON FLOUR



PASTRY MIX

Updated recipe



AFRICA MIX

Blend for delightful exhalations

Light whipping mix for creating soft cakes. Ensures flawless whipping and a reliable outcome.

DARK MODE AVAILABLE

FORMATS	DOSAGE
10-25KG	100%

BOOM

Mix for donuts, doughnuts, and pastries. appropriate for the production of krapfen (doughnuts), donuts, and other analogous products

FORMATS	DOSAGE
10-25KG	100%



CHOCOBUDIN

Chocolate pudding mix.

Ideal for the production of chocolate puddings devoid of preservatives.

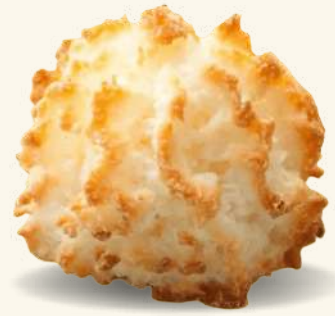
FORMATS	DOSAGE	AVAILABLE
3KG	250G UP 1 LITER OF MILK	VANILLA FLAVOR

COCCOMIX

Semi-finished product for the production of confections, coconut biscuits

Crafted from grated coconut flour, this ingredient is perfect for creating a variety of coconut-flavored biscuits, petit fours, and more.

FORMATS	DOSAGE
10KG	100%





PASTRY MIX



FLARA

Mix for the preparation of cakes, muffins, and plum cake.

Ideal for the production of all varieties of soft cakes, plum cakes, muffins, and donuts.

FORMATS	DOSAGE
10-25KG	100%

ICING FOR LARGE YEASTED CAKES

Hyper glazes for panettone, colomba, and other large leavened products in general.

Semi-finished product for the preparation of glazes for large leavened baked goods.

FORMATS	DOSAGE
3-10KG	100%



JOLLY

Batter for preparing waffles, crepes, and pancakes.

Enables the creation of three exquisite specialties from French, Belgian, and American cuisines.

FORMATS	DOSAGE
3KG	100%

LINGE'

Powdered mixture for the preparation of chocolate cakes with a rich dark center.

ideal for soufflé preparation

FORMATS	DOSAGE
10-25KG	1KG






PASTRY MIX



MAXIM

Crafted from flour and sourdough, intended for the creation of Panettone, Pandoro, and Colomba, with the inclusion of an emulsifier. It ensures softness and flexibility throughout the production process. The use of fresh sourdough is not necessary.

FORMATS	DOSAGE
10-25KG	100%

***ALSO IN BIO VERSION** 

MAXIM CLEAN LABEL

Semi-finished product derived from flour and sourdough, intended for the production of "PANETTONE, PANDORO, COLOMBA, VENEZIANA" utilizing a natural fermentation process WITHOUT MONODIGLYCERIDES. Exceptional leavening properties and prolonged freshness without the inclusion of preservatives.

FORMATS	DOSAGE
10-25KG	100%



MAXIMUM PLUS

Semi-finished product derived from flour and sourdough, intended for use in the evening dough for the production of "PANETTONE, PANDORO, COLOMBA, VENEZIANA" utilizing a natural fermentation process. Offers exceptional leavening and prolonged freshness without the inclusion of preservatives. LACTOSE FREE

FORMATS	DOSAGE
10-25KG	100%

MEBE

Semi-finished product for plumcake preparation

Ideal for the production of tall, soft plumcakes and other comparable products. Its yogurt-based formulation ensures a distinctive flavor and exceptional softness.

FORMATS	DOSAGE
10-25KG	100%





PASTRY MIX



MILO

Mixture for the preparation of soft brioches

Ideal for the creation of brioches, panbrioche, clouds, and other leavened confections.

FORMATS	DOSAGE
10-25KG	100%

CAPRESE MIX

Almond and chocolate powder blend to create a classic Caprese.

Almond and chocolate powder blend to create a classic Caprese.



FORMATS	DOSAGE
3KG	100%



PARADISE

Semi-finished powder for the preparation of soft cakes and doughnuts

The product is ideal for the creation of soft cakes.

FORMATS	DOSAGE
10-25KG	100%

PICIU

Preparation for the production of vegetable cream.

Perfect for embellishing cakes, semifreddo, mousse, and ice cream.



FORMATS	DOSAGE
3KG	50%



PASTRY MIX

PANNACOTTA

Panna cotta preparation mixture

Ideal for the production of panna cotta without preservatives.

FORMATS	DOSAGE
3KG	30%



RAKER

Semi-finished product for the creation of Bavarian creams

Ideal for the cold preparation of creams such as bavarois, mousses, semifreddos, panna cotta, and similar desserts.

FORMATS	DOSAGE
3KG	15%

RIVER

Semi-finished powder for the preparation of shortcrust pastry, cookies, and tarts

Ideal for the production of biscuits, tarts, shortcrust pastry, and other comparable products.

FORMATS	DOSAGE
10-25KG	100%





PASTRY MIX

ROY

Semi-finished powder for the preparation of croissants and pastries.

The product is suitable for the manufacturing of croissants and pastries.

FORMATS	DOSAGE	AVAILABLE
10-25KG	100%	CEREAL; INTEGRAL; ANCIENT



SBEE

Ideal for the preparation of American cookies.

Ideal for the production of biscuits, shortcrust pastry, aromatic, tender within, and not entirely dry.

FORMATS	DOSAGE	AVAILABLE
10KG	100%	DARK MODE

SYLLA

Semi-finished powder for the creation of tall and fluffy muffins

Ideal for the creation of tall, soft muffins and other comparable items.

FORMATS	DOSAGE	AVAILABLE
10-25KG	100%	DARK MODE





PASTRY BLEND



TALEO

Semi-finished product for sponge cake preparation

Ideal for the production of sponge cake and other comparable products.

FORMATS
10-25KG

DOSAGE
100%



DARK

RED

VELVET

PASTRY CREAMS





COLD CREAMS



EKO

Blend for crafting cold cream infused with vanilla flavor.

It possesses a subtle vanilla flavor and is ideal for standard pastry applications.

FORMATS
10-25KG

DOSAGE
400G IN 1 LITER OF WATER
350 GRAMS IN 1 LITER OF MILK

EKO TOP

Blend for crafting chilled vanilla-flavored custard

The product features a classic custard flavor, crafted without preservatives. Its formulation is low in fat.



FORMATS
10-25KG

DOSAGE
400G IN 1 LITER OF WATER
350 GRAMS IN 1 LITER OF MILK



EKO CITRUS

Lemon-flavored cold cream preparation mix

The product features a subtle lemon flavor.

FORMATS
10-25KG

DOSAGE
400G IN 1 LITER OF WATER
350 GRAMS IN 1 LITER OF MILK



COLD CREAMS



EKO BUTTER

Cold buttercream preparation mix

The product is perfect for swiftly and effortlessly preparing buttercream. Combine the buttercream mixture and water in a planetary mixer set to low speed. Whip the ingredients for a minimum of 5 minutes at maximum speed, or until a smooth and aerated cream is achieved. Allow it to rest in the refrigerator for 10 minutes.

FORMATS

3-10KG

DOSAGE

1 KG 350 OF
WATER



HOT CREAMS



GOMEZ

Mix for custard preparation, utilizing a cream cooker, heated.

suitable for standard pastry preparations. Its formulation features a low fat content.

FORMATS
10-25KG

DOSAGE
120 GRAMS IN 1 LITER OF MILK

GRERO

Powdered mixture for the preparation of hot custard.

The product possesses the characteristic flavor of pastry cream and is ideal for the preparation of hot creams.



FORMATS
10-25KG

DOSAGE
400G IN 1 LITER OF WATER
350 GRAMS IN 1 LITER OF MILK



MILK CREAM

Preparation of powder for hot cream

Indicated for the preparation of hot cream, it serves as a substitute for milk in the traditional recipe, thereby decreasing both preparation times and the amount of egg yolks required. Additionally, it extends the cream's shelf life.

FORMATS
3-10KG

DOSAGE
100 GRAMS IN 900 GRAMS OF WATER

RILUMA

Blend of starches for the formulation of hot creams

A blend of corn starch, potato starch, and rice starch, ideal for conventional pastry preparations.



FORMATS
10-25KG

DOSAGE
10-12%



HOT CREAMS



POD

Semi-finished powder for the preparation of hot chocolate sauce.

The product features the characteristic flavor of cocoa cream found in pastry shops and is ideal for creating cocoa-based creams.

FORMATS
10-25KG

DOSAGE
400G IN 1 LITER OF WATER

COMPLEMENTARY FOOD





COMPLEMENTARY FOOD



GALAXY

Sponge cake and whipped egg pasta

Incorporate the amount into the ingredients that constitute the dessert, not exceeding 1% of the total weight. Always seal the package after each use.

FORMATS	DOSAGE
10KG	1%

KARMA

Cold-soluble thickening agent for tomato and fruit purees, pulps, and juices.

The product is designed for thickening purposes. It effectively prevents syneresis and moisture evaporation during cooking. It is also resistant to freezing.

FORMATS	DOSAGE
3KG	3-5%



MALTO

Malted soft wheat flour

Malted flour, also known as diastatic malt, is a product derived from a natural and physical process.

FORMATS	DOSAGE
1KG	0,5-2%

RIA

Anti-filament and anti-mold agents for pastry and bakery products

Intended to prevent mold growth and microbiological changes in baked goods. It is not suitable for direct consumption.

FORMATS	DOSAGE
10-25KG	0,5%





COMPLEMENTARY



ROA

Semi-finished powder for the formulation of glaze for baked goods

It possesses a subtle vanilla sugar flavor, making it suitable for enhancing croissants. It is ideal for achieving a consistently shiny, crispy, and golden surface.

FORMATS
3KG

DOSAGE
UTILIZE AS NECESSARY.

DOMINO BAKING

Active dry yeast

Instant yeast for soft and fluffy cakes rises immediately with the heat of the oven.



FORMATS
3-10-25KG

DOSAGE
UTILIZE AS NECESSARY.

A close-up photograph of two golden-brown, round buns topped with oat flakes and seeds. The buns are arranged on a rustic wooden cutting board. The background is a dark, textured wooden surface with scattered oat flakes and seeds. The lighting is warm and directional, highlighting the texture of the bread and the natural grain of the wood.

FLAKES & SEEDS



DECORATIONS



DECOR MIX

A blend of seeds and flakes for embellishing multigrain bread.

Ingredients: Dark flaxseeds, oat flakes, sunflower seeds, sesame seeds

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.

DECOR SUN

A blend of seeds and flakes for embellishing multigrain bread.

Ingredients: Yellow flaxseeds, oat flakes, sunflower seeds, millet.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.



CHIA AND QUINOA

Seed blend for embellishing multigrain bread.

Ingredients: Chia seeds and quinoa

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.

DECOR MAIS

Ground extruded corn granules. Perfect for enhancing our CORN BREAD 50.

Ingredients: Extruded maize

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.





FLAKES, SEEDS AND POWDERING



OAT FLAKES

Rolled and dehydrated oat flakes.

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.

SUNFLOWER SEEDS

Shelled sunflower seeds.

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.



SESAME SEEDS

NATURAL Sesame Seeds

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.

FLAX SEEDS

BROWN flax seeds

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.





FLAKES, SEEDS AND POWDERING



PUMPKIN SEEDS

SHELLED PUMPKIN SEEDS

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.

BARLEY FLAKES

Rolled and desiccated barley flakes

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.



POWDERING

A blend of durum wheat semolina and rice flour, perfect for dusting.

Instructions for use: Utilize as customary.

FORMATS
3 - 10 KG

DOSAGE
UTILIZE AS NECESSARY.



THE YEASTS





Our selection of sourdough starters distinguishes itself by offering a harmonious aromatic profile that balances acetic, lactic, and butyric acids.

It enhances the flavor and aroma of your products. It also ensures an extended shelf life for your preparations.

The incorporation of type 1 soft wheat flour and wheat germ not only contributes to its composition but also guarantees leavening stability, thereby enhancing the efficacy of the brewer's yeast.

MATER

Semi-finished product derived from natural yeast designed to standardize production processes, ensuring the volume and aroma characteristic of natural fermentation. Particularly effective under temperature stress conditions.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR



MATER *active*

A semi-finished product derived from natural yeast of soft wheat that enables, in a single solution, the replacement of fresh yeast, improvers, sourdoughs, and bigas.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR

MATER *plus*

A semi-finished product derived from natural yeast of soft wheat and rye, designed to replace fresh yeast, improvers, and sourdoughs in a single solution.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR





ACID PASTES



Sourdough is produced through the fermentation of wheat, durum wheat, or rye flour, to which specific bacteria and yeasts (starter) are introduced. This fermentation process yields distinctive sensory characteristics. Its incorporation into the bread-making process (2-5%) enhances the dough's stability and water absorption. The resulting product possesses a rich fragrance and aroma.

YEAST

Semi-finished product of inactive sourdough made from soft wheat type 1. It imparts a distinctive aroma and extended freshness to the final product. Ideal for rustic and traditional breads.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR



YEAST *active*

Semi-finished product derived from active sourdough of soft wheat type 1 combined with brewer's yeast. It imparts a distinctive aroma and extended freshness to the product, making it ideal for rustic and traditional breads.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR

YEAST *plus*

Dried sourdough crafted from type 1 soft wheat and rye imparts a distinctive aroma to the product, making it suitable even under temperature stress conditions.

FORMATS	DOSAGE
3 - 10 KG	FROM 3% TO 5% ON FLOUR



PROTEIN LINE





The protein and low-carbohydrate line is ideal for athletes, fitness enthusiasts, and individuals seeking a balanced diet. Each product has been meticulously formulated to contain:

+ PROTEIN
- CARBOHYDRATES

MIX FOR PANCAKE

Mullmix pancake mix provides a well-balanced formulation featuring 37% protein and a lower carbohydrate content. Ideal for individuals seeking a nutritious and light breakfast, this mix enables the preparation of fluffy and delicious pancakes in mere minutes.



FORMATS
10 -25 KG

*IN 100g OF PREPARATION:
35 GRAMS OF CARBOHYDRATES
37 GRAMS OF PROTEIN

*in comparison to the conventional product

MIX FOR BREAD AND BUNS

With an impressive 53% protein content and merely 28.5g of carbohydrates per 100g of mix, this blend is ideal for crafting bread and rolls that boast a soft texture and exceptional flavor. Additionally, this product is vegan.



FORMATS
10 -25 KG

*IN 100g OF PREPARATION:
28.5 GRAMS OF CARBOHYDRATES
52.8 GRAMS OF PROTEIN

*in comparison to the conventional product

MIX FOR FLUFFY CAKES

An option that distinguishes itself not only through its high protein content but also due to its vegan profile, thereby addressing the increasing demands of individuals adhering to specific dietary preferences. It is also well-suited for muffins and plumcakes.



FORMATS
10 -25 KG

*IN 100g OF PREPARATION:
250 GRAMS OF CARBOHYDRATES
24 GRAMS OF PROTEIN

*in comparison to the conventional product







MULLMIX

PROFESSIONAL PASTRY & BAKERY



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EXCELLENCE

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