Product Catalogue
Company FoodMix is a dynamically developing confectionery and bakery ingredients manufacturer.

Our company is rapidly developing its production capacity and range of the manufacturing products, and today represented in the markets of Russia, Belarus, Kazakhstan and Armenia.

The company’s staff includes managers and production workers, but also includes technologists demonstrators and technologists developers. Demonstrators help to quickly and easily implement products in manufacturing process, and developers will be able to quickly adjust products on request or in accordance with capacity conditions of any production.

Guided by current market trends, we take into account the opinions and desires of our customers.

Our goal is to become a reliable partner for you.
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**MONTEBISKVIT**

Selection of vanilla, chocolate and poppy mixtures for simplified single-phase production of sponge cake base. Products have an airy fine-pored elastic structure and a good dough rise.

Ingredients: wheat flour, cocoa powder (for chocolate types), corn or wheat starch, dried dairy products, egg white, baking powder, emulsifiers, salt, citric acid, and aromatic additives.

Dosage of the mixture:
7-17% and 50% of the weight of the formulation components

**MONTEMIX**

Selection of vanilla, vanilla with butter, apricot, strawberry, cherry, lemon, chocolate, currant

Multifunctional mixtures for the production of a wide range of confectionery products: muffins, cookies, pies, tortes and even Viennese and Liege wafers. Products have a delicate juicy fine-pored structure, a pleasant light aroma. To give the desired color of finished products, only natural dyes are used.

Ingredients: wheat flour, sugar, dairy whey, corn starch, modified starch, gum thickeners, baking powder, acidulants, salt, as well as emulsifier, aromatic additives and colorants.

Dosage of the mixture:
10% of the weight of the formulation components

**SOFI CAKE 17/01**

Dry mix, specially developed for the production of apple pies. The finished pie has a delicate, fine-pore structure and a light apple flavor. It is ideally combined with apples and almonds.

Ingredients: wheat flour, starch, dry dairy products, dough stabilizer, vegetable fat, baking powder, salt, as well as emulsifiers, aromatic additives, vanillin and natural dye.

Dosage of the mixture:
15% of the weight of the formulation components
MONACAKE 33/15 AND MIX SACHER

Dry concentrated mixture for the production of traditional chocolate Sacher torte. The mixture gives the sponge cake necessary porosity and rich chocolate taste, common for the product, and aroma of dark chocolate. The mixture allows you to prepare sponge cake base for the torte Sacher with or without adding chocolate.
Ingredients: cocoa powder, starch, wheat flour, dry dairy products, glucose syrup, whey protein concentrate, emulsifiers, baking powder, salt, as well as aromatic additives, dough stabilizer and acidulant-citric acid.

Dosage of the mixture:
15% and 50% of the weight of the formulation components

MONTECAKE 15/10

Dry mixture for the production of confectionery products enriched with useful substances, containing whole-grain flour and rye malt, beta-carotene and carrots. A harmonious combination of bright pieces of carrot and piquant cinnamon flavor fills the products with unobtrusive taste of the autumn harvest, and a warm-yellow colour of crumb raises the mood.
Ingredients: whole wheat flour, dried carrots, whey powder, baking powder, emulsifier, salt, citric acid, gum, rye malt, ground cinnamon, aromatic additive, natural beta-carotene.

Dosage of the mixture:
13-15% of the weight of the formulation components

MONACAKE 43/25

Dry mix for the production of chocolate dessert Brownie. The finished product has a rich chocolate taste.
Ingredients: vegetable fat, wheat flour, cocoa powder, baking powder, aromatic additive “Chocolate”, vanillin, salt.

Dosage of the mixture:
25% of the weight of the formulation components
MONTECAKE 45/12
Dry mixture for the production of Viennese pies. The finished cake has a fine, fine-pore structure and milky creamy aroma.
Ingredients: wheat flour, starch, skimmed milk powder, baking powder, emulsifier, egg white, citric acid, salt, gum, flavoring agent, vanillin.

Dosage of the mixture:
15-20% of the weight of the formulation components

MONACAKE 21/15
Universal mixture that is suitable for the production of honey semi-finished products. Sponge cake base has well-developed uniform porosity, good dough rise, caramel color and gentle honey aroma.
Ingredients: wheat flour, starch, glucose syrup, dry dairy products, baking powder, emulsifiers, salt, milk protein, aromatic additive, citric acid, thickeners and stabilizers: carboxymethylcellulose, gum; natural dyes.

Dosage of the mixture:
10-15% of the weight of the formulation components

PROFIMIX 25/01
Dry concentrated mixture for accelerated production of Choux pastry without the stage of cooking the dough. Allows to get products with good volume and light, delicate structure.
Ingredients: corn starch, modified starch, lactose, salt, emulsifiers, baking powder.

Dosage of the mixture:
10-15% of the weight of the formulation components
**MONABAKE 60/01**

Concentrated improver mix for various types of cookies, which provides finished product with a good structure, taste, volume and pleasant vanilla flavor. Ingredients: corn starch, wheat flour, whey powder, baking powder, glucose, salt, vanillin.

**Dosage of the mixture:**
2-5% of the weight of the formulation components

10 kg

**MONABAKE 60/03**

Selection of white, chocolate and cherry

Dry mixture for «Americano» cookies, which has a crispy surface with cracks and a soft center, as well as a number of other interesting products: shortbread cookies, oatmeal cookies, cookies with oat flakes, shortcrust pastry. It is possible to use the mixture as baking powder for various confectionery products.

Ingredients: cocoa powder (for chocolate and cherry type), wheat flour, egg and whey proteins, baking powder, glucose, whey powder, emulsifiers, salt, aromatic additives, natural dyes.

**Dosage of the mixture:**
7-10% of the weight of the formulation components

10 kg

**MONABAKE 60/04**

Selection of white and chocolate

Dry mixes for making a multi-grained cookie, which contains a lot of cereals and seeds. Finished products have a delicate friable structure. Using this mixture, you can prepare original baking with a unique taste, with a light note of malt and baked milk.

Ingredients: oatmeal flakes, rye flour, sunflower seed kernel, cocoa powder (for chocolate type), rye malt, egg and milk proteins, starch, baking powder, glucose, whey powder, aromatic additives, emulsifiers, salt, natural dye.

**Dosage of the mixture:**
20-25% of the weight of the formulation components

10 kg
**MONABAKE 60/05**

Dry mixture with vanilla flavor for the production of cookies with a lot of nuts, dried fruits and candied fruits, the composition of which you can adjust according to your taste. This mixture helps to «keep» all the pieces of dried fruits and nuts in the dough, while leaving the consistency of the cookie soft and gentle.

Ingredients: white sugar, flour: wheat, rice; baking powder, vanillin.

Dosage of the mixture:
20-23% of the weight of the formulation components

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**MONABAKE 60/07**

Dry mixture for the production of spicy ginger biscuits. The products have a crumbly structure, light brown color and a bouquet of ginger, cinnamon, clove and vanilla flavors, which warms pleasantly and resembles the taste of a holiday. This mixture can be used as a spicy additive with baking powder effect in gingerbread, cookies and sponge cakes, to create an individual unique spicy aroma.

Ingredients: wheat flour, starch, cocoa powder, dried dairy products, ground spices: cinnamon, ginger, cloves, allspice; emulsifiers, baking powder, aromatic additive «Ginger», salt, vanillin.

Dosage of the mixture:
6-15% of the weight of the formulation components

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**MONABAKE 60/10**

Mixture for fast and convenient making of brittle cookies. You can vary the taste by changing the combinations of nuts, cereals, fruits and grains. The structure of the biscuit is crispy, golden color, caramel flavored.

Ingredients: dextrose, white sugar, glucose syrup, vegetable fat, emulsifiers, milk protein, flavors.

Dosage of the mixture:
20-25% of the weight of the formulation components
MONAGRIT
in assortment
Baking powder of general purpose application. Suitable for production of a wide range of flour confectionery products. Provides a fine-pored structure, excellent volume.
Ingredients: wheat flour, starch, baking powder.

Dosage of the mixture:
0.1-3% to the flour weight

10 kg

MONTE-PASKA
Concentrated mixture for the production of Easter cakes. Additionally, it can be used as an improver for soft sweet breads. The composition of the mixture includes a set of specially selected ingredients that ease the dough process and speeds up its the fermentation.
Ingredients: wheat flour, milk whey, gluten, emulsifier, aromatic additive, acidity regulators, natural dye beta-carotene, as well as improvers of flour and bread - enzymes.

Dosage of the mixture:
5-10% per 100 kg of flour

10 kg

MONTE-DONUT
in assortment
Universal dry mixture for Berliners and doughnuts. Products have a well-developed, uniform fine-pored structure, with rich balanced taste and aroma. Finished products are well combined with a variety of fillings and decorative semi-finished products.
Ingredients: wheat flour, sugar, vegetable fat, dry dairy products, egg powder, salt, wheat starch, gluten, baking powder, emulsifiers, aromatic additives, natural dyes, as well as antioxidant, flour and bread improvers - enzymes.

Dosage of the mixture:
from 20 to 35% per 100 kg of flour depending on the product’s

10 kg
MONTEPAN LITHUANIAN GRAIN

Dry mixture for the production of rye and rye-wheat breads (malt breads). Bread has a pleasant malty aroma. Rich malt-rye taste delicately delineates the high content of sunflower seeds and spices.

Ingredients: kernel of sunflower seed, sugar, rye malt, rye flour, sourdough, vegetable fat, gluten, spices: cumin and coriander; as well as an emulsifier, an enzyme complex and an acidulant - ascorbic acid.

Dosage of the mixture:
30-50 kg per 100 kg of flour

MONTEPAN MEXICAN

Dry mixture for the production of nutritious and healthy wheaten vegetable bread, grissini. Contains a complex of dry vegetables, enriching products with vitamins, macro- and microelements. Ready-made bread has a golden crust, a bright aroma and a well-developed crumb structure.

You can use the mixture for the production of unsweetened muffins and cookies.

Ingredients: flour: wheat and soybean; gluten, dried vegetables: onions, carrots, peppers, tomatoes, celery root; sourdough, emulsifier, complex enzymes and acidulant - ascorbic acid.

Dosage of the mixture:
20-30 kg per 100 kg of flour

MONTEPAN FARM-STYLE

Dry mixture for the production of rye bread. Bread has a uniform, fine-pored, dense structure. Spices and rye malt, as a part of the mixture, complement each other in taste and give a light piquant flavor to the ready-made bread. Using this mixture you can easily cook bread, which resembles the traditional taste of Ukrainian bread.

Ingredients: rye malt, flour: rye, soybean, corn, wheat; sourdough, gluten, salt, dried dairy products, guar gum, cumin, dried garlic, emulsifiers, enzyme and acidulants.

Dosage of the mixture:
25 kg per 100 kg of flour
MONTEPAN CIABATTA LIGHT

Dry concentrated mixture for the production of delicious Italian bread, focaccia, flat cakes and pita bread. Using the mixture, you can easily prepare a dough that will have excellent rheological properties and a pleasant scent of natural sourdough. It is also possible to use the mixture to produce inexpensive, very light and simple buns without long fermentation. Finished products have a crispy golden crust and uneven large porosity of the crumb.

Ingredients: wheat flour, gluten, sourdough, emulsifier, enzyme complex and acidulant.

Dosage of the mixture:
5-10 kg per 100 kg of flour

MONTEPAN CIABATTA DARK

Dry concentrated mixture for the production of Italian «ciabatta» bread, focaccio, Italian «Lazio» rolls, flat cakes, pita breads and other products with large uneven porosity, as well as classic products with a more even pore structure. Using the mixture, you can quickly and easily prepare dough with high humidity and specific properties, bypassing the long process of fermentation. Finished products have a crispy crust, a pleasant aroma and an unforgettable taste.

Ingredients: wheat flour, gluten, rye malt, sourdough, emulsifier, enzyme complex and acidulant - ascorbic acid.

Dosage of the mixture:
around 10 kg per 100 kg of flour

MONTEPAN GRAIN LIGHT

Dry grain mixture for the production of wheat bakery products. A wide range of grains enriches the products with food fibers, vitamins, macro- and microelements. Ready-made breads have an excellent porous crumb structure, crisp crust, unforgettable taste and aroma of grains.

Ingredients: gluten, flakes: corn, wheat, oats, rye and barley; sunflower seeds and flax; flour: wheat, wholegrain, rye, flax and corn; gluten, sourdough, corn grits, millet, wheat malt, sesame, as well as emulsifier, salt, enzymes and acidulant - ascorbic acid.

Dosage of the mixture:
25-30 kg per 100kg of flour
MONTEPAN
Grain dark
Dry concentrated mixture for the production of rye-wheat products with high biological and energy value. Using the mixture, you can quickly prepare a dough that does not require long fermentation, which is economically profitable for production. Finished products have well-developed crumb, a pleasant aroma of rye malt and a taste of grains.
Ingredients: gluten, rye and wheat malt, flakes: wheat, barley, rye and corn; seeds: sunflower, flax and sesame, sourdough, millet, as well as emulsifiers, enzyme complex and acidulant - ascorbic acid.

Dosage of the mixture:
25-30 kg per 100 kg of flour

MONTEPAN
Spicy-grain light
Dry mixture for the production of light spicy-grain bakery products. Finished products have an excellent porous crumb structure, a crisp crust and a specific rich smell and flavor of Mediterranean spices.
Ingredients: gluten, flakes: corn, wheat, oats, rye and barley; sunflower seeds and flax; flour: wheat, wholegrain, corn, rye and flax; fiber, sourdough, corn grits, millet, lactose, wheat malt, sesame, Mediterranean spices and herbs, as well as emulsifier, salt, enzymes and ascorbic acid.

Dosage of the mixture:
25-30 kg per 100 kg of flour

MONTEPAN
Spicy-grain dark
Dry mix with high energy and biological value. Using the mixture, you can quickly get a dough with good acidity, which does not require long fermentation and is immediately ready for forming, which is economically profitable for production. Bread has good porosity, light spicy flavor.
Ingredients: gluten, rye and wheat malt; flakes: wheat, barley and rye; seeds: sunflower, flax and sesame; sourdough, cornflakes and cornballs, millet, cumin, coriander, enzyme complex and ascorbic acid.

Dosage of the mixture:
25-30 kg per 100 kg of flour
**MONTEPAN MALT RYE**

Universal dry concentrated mixture for the production of different types of malt rye bread. Using this mixture, it is possible to prepare a number of products without boiling step. Carefully selected ingredients of the mixture provide a bright strong aroma of rye malt to the ready-made bread.

Ingredients: sugar, rye malt and rye flour, sourdough, vegetable fat, gluten, as well as emulsifier, enzyme and acidulant - ascorbic acid.

**Dosage of the mixture:**
25 kg per 100 kg of flour

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**MONTECORN IODINE PLUS**

The mixture for the production of wheat bread of a unique recipe using kelp. It is distinguished by a large content of nutrients that promotes memory development, increase mental capacity. Finished products are distinguished by the specific taste and aroma of seaweed. In addition to the classic yeast products, there are possible varieties of unsweetened confectionery products, such as muffins or biscuits.

Ingredients: wholemeal flour: wheat and rye, soybean; sunflower seeds, kelp, dairy products, flax seeds, gluten, sourdough, onion, dill greens, emulsifiers, enzyme complex and acidulants.

**Dosage of the mixture:**
25 kg per 100 kg of flour

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**MONTECORN CHEESE AND ONION**

Mixture for the production of wheat bread with crispy crust. Delicate onion flakes and cheese fill ready-made products with appetizing aromas, and a little of paprika will emphasize the feeling of warmth and comfort. Balanced complex of enzymes and emulsifiers will help to shorten technological process of preparation and get a gentle elastic crumb. In addition to the classic yeast products, there are possible varieties of unsweetened confectionery products, such as muffins or biscuits.

Ingredients: wheat flour, onion flakes, sourdough, dry dairy products, paprika, emulsifier, aromatic additive «cheese», enzyme complex and acidulant - ascorbic acid.

**Dosage of the mixture:**
25-30 kg per 100kg of flour
MONTECORN RYE EXTRA

Dry mixture for the production of rye bread. The recipe for black rye bread goes back to the Middle Ages. But up to this day it is one of the most important products in every home. Using this mixture, you can easily prepare crispy black bread and other types of rye products with a slight aroma of cumin and coriander.

Ingredients: sugar, dairy products, whole wheat flour, sourdough, gluten, rye flour and malt, apple powder, natural colorant, spices: coriander and cumin; thickener, enzymes and acidulants: ascorbic and citric acids.

Dosage of the mixture:
20 kg per 100 kg of flour
10 kg

MONTECORN MORNING

Dry mixture for the production of rye-wheat breads. The secret of bread lies in the properly selected number of grains and cereals, and an original note of sweet apples and sun-warmed tomatoes. The production technology is simple and allows to get delicious, nutritious bakery products in a short time. Recommended for breakfast.

Ingredients: oats flakes and flour, rye and wheat malt, sunflower seeds, corn grits, sourdough, confectionery poppy seeds, corn and potato flakes, millet, gluten, peanut flour, onion, tomatoes, apples, enzyme complex and acidulant-citric acid.

Dosage of the mixture:
25 kg per 100 kg of flour
10 kg

MONTECORN MALT AND HONEY

Mixture for the production of both dessert and traditional breads. Whole rye flour and specially selected malt and sourdough give the product a bright rye flavor, and the aroma of honey complements its piquancy. A complex of enzymes will provide a soft and firm enough crumb structure.

Ingredients: whole rye flour, sugar, wheat bran, rye and wheat malt, dairy products, sourdough, potato flakes, natural colorant, apple powder, aromatic additive «Honey», thickener, enzyme complex and acidulant - ascorbic acid.

Dosage of the mixture:
25 kg per 100 kg of flour
10 kg
MONTECORN MUSTARD
Mixture for the production of aromatic wheat bread with a crispy crust. Mustard, combined with sesame and whole wheat flour, gives the bread a sweetish taste and an appetizing golden crumb. Ingredients: whole wheat flour, sugar, wheat bran, sesame, wheat malt, corn balls, natural sourdough, dairy products, millet, mustard powder, gluten, parsley, ground pepper, emulsifier, natural colorant, enzyme complex and acidifier - ascorbic acid.

Dosage of the mixture:
20 kg per 100 kg of flour

MONTECORN POTATO
Dry mixture for the production of delicate wheat potato bread. Ideal for production of spicy aromatic toast bread, which remains fresh for a long time. Ingredients: potato flakes, flour: wheat and corn; dairy products, sourdough, gluten, onion flakes, dill greens, black pepper, aromatic additives, acidulants: citric and lactic acid, as well as emulsifiers and enzyme complex.

Dosage of the mixture:
20 kg per 100 kg of flour

MONTECORN TYROLEAN
Dry mixture for the production of original wheat bread made of combination of different varieties of wheat flour. The composition includes a large number of seeds and pieces of carrots, so this bread enriches the diet. Ingredients: carrot pieces, seeds: sunflower, pumpkin and sesame; dairy products, flour: wheat, corn, oat; gluten, flakes: wheat, rye, oat; sourdough, natural colorant, acidulants: lactic and ascorbic acid; as well as emulsifiers and enzymes complex.

Dosage of the mixture:
25 kg per 100kg of flour
MONTE-SOFT SWEET BREADS PLUS
Universal concentrated mixture is an improver that is ideally suited for production of all kinds of soft sweet bakery products. Can be used in technological process with the stage of semi-finished products freezing. It is also convenient to use both with and without pre-fermentation production.
Ingredients: wheat flour, emulsifiers, nutritional supplements for yeast, flour improvers - enzymes, antioxidant - ascorbic acid.

Dosage of the mixture: 0.3-1.0 kg per 100 kg of flour

MONTE-SOFT SWEET BREADS CHOCOLATE
Innovative mixture for the production of chocolate soft and sweet breads. It allows to obtain products with increased specific volume, good porosity, rich chocolate taste and aroma. The mixture provides constant high stable quality of the products, strengthened gluten dough frame, accelerated process of fermentation of the dough and its increased water-absorbing capacity.
Ingredients: wheat flour, cocoa powder, gluten, starch, salt, dairy whey powder, baking powder, emulsifying agents, flavouring agent, enzyme complex and ascorbic acid.

Dosage of the mixture: from 20 kg per 100 kg of flour

MONTE-CROISSANT PLUS
A universal concentrated mixture is an improver for yeast puff pastry. Strengthens gluten, improves the form-stability of the dough, improves the volume and appearance of finished products.
Ingredients: wheat gluten, wheat flour, emulsifier, ascorbic acid.

Dosage of the mixture: 1-3 kg per 100 kg of flour
**MASTERMIX-BURGER**

Dry improver for preparation of soft American rolls, hamburgers and all kinds of toast loaves. Provides a dense small-pore crumb structure, allows you to get a thin, soft, golden crust of finished products.

**Ingredients:** wheat flour, calcium carbonate, emulsifier, enzymes and ascorbic acid.

**Dosage of the mixture:**
0.5-1.0 kg per 100 kg of flour

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**MASTERMIX-ANTICABO**

Dry improver against potato disease. Suitable for both prevention and elimination of potato disease, does not affect the taste and color of the finished product.

**Ingredients:** sodium diacetate and calcium carbonate.

**Dosage of the mixture:**
- For prevention: 0.05-0.1 kg per 100 kg of flour
- For elimination: 0.2-0.3 kg per 100 kg of flour

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**MASTERMIX-VOLUME**

A universal improver for increasing the volume of simple-recipe wheat or rye products, such as: formed bread, hearth bread, loaf. Advantages of use: improves form stability; increases volume of the products; gives a uniform fine-pore structure of the crumb; intensifies fermentation process of the dough; allows to get rye products with a beautiful, elastic, even crust.

**Ingredients:** wheat flour, calcium carbonate, enzyme complex, ascorbic acid.

**Dosage of the mixture:**
0.1-0.3 kg per 100 kg of flour

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*Selection for wheat and rye types of products*
GARLIC WITH GREENS

Dry flavor mixture for making spicy garlic filling. The finished filling gives bakery and puff pastries an interesting taste of garlic with greens. The filling can be used both before and after baking the product.

Ingredients: dried garlic, glucose, thickeners, salt, parsley, dried onion, flavor enhancer, garlic aromatic substance.

Dosage of the mixture:
30-50 g per 1000 g of butter
10 kg

VITADECOR-PIQUANT

Topping for decorating the surface of bakery products. The flax seeds, flakes, dried vegetables and greens included in the composition will give your product not only an appetizing appearance, but also original light piquant flavor and taste.

Ingredients: potato flakes, flax seeds, dill, cumin, ground paprika, coconut fat, ground garlic, salt.

Dosage of the mixture:
Optional
10 kg

TOMATO-BASIL

Dry mix for making spicy thermostable tomato fond-sauce. The finished fond has an intense aroma and taste of tomato, basil and other spices. It is used both for semi-finished dough and for finished products: pizza, focaccio, grissini, mini loaves, ciabatta, hamburgers, buns and other products.

Ingredients: tomato powder, glucose, thickeners, spices, sugar, salt, citric acid and natural coloring matter.

Dosage of the mixture:
200 g per 1000 g of water
10 kg

10 pcs, 1 kg each
**LONGIMIX**

*in assortment*

Improver to extend the freshness and shelf life of finished products. The mixture is a complex of preservatives, antioxidants and moisture-binding substances that have a synergistic effect in suppressing the growth of a wide range of microorganisms. Does not affect the organoleptic characteristics of products.

Ingredients: glucose, preservatives, antioxidants, moisture-retaining additives, flour improvers.

**Dosage of the mixture:**

depending on the mixture name

10pcs, 1 kg each

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**POPPY FILLINGS**

*selection of: extra, standard, premium, econom, with cinnamon*

Dry mixes for quick cold preparation of poppy fillings, with crushed or whole grains of poppy. Ideal for filling pastry, cakes and other products.

Ingredients: poppy food grade, sugar, glucose, thickeners: modified starch, fiber; milk whey, vanillin.

**Dosage of the mixture:**

1000 g per 650-800 g of water

10 kg

10pcs, 1 kg each

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**SUGAR PASTE**

*selection of white and various colors*

Ready-made sugar paste/dough is a plastic mass for covering cakes, making décor and flowers, which can be further used for decorating confectionery and bakery products. Sugar paste is a wonderful material that will help to make an ordinary product a masterpiece of confectionery art. Our sugar paste has different consistency and plasticity so that each client can find the perfect variant of sugar paste for their use.

Ingredients: sugar, glucose syrup, vegetable fat, water, thickeners, water-retaining agent, emulsifier, citric acid, flavoring agents and dyes.

**Dosage of the mixture:**

Optional

1 kg
**CREAM-SOUFLÉ**

Concentrated mixture for easy and quick cold preparation of soufflé, creams and mousses. The finished soufflé is strong in consistency, delicate in taste with a bright creamy aroma. By adding gels, syrups and jams of different tastes and flavors to the soufflé, a wide variety of flavors can be achieved.

Ingredients: sugar, glucose, gelatin, milk protein, emulsifier, salt, citric acid, vanillin, aromatic additives and preservative.

Dosage of the mixture:
500 g per 500 g of warm liquid (water/milk)

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**CUSTARD**

Dry mixes for easy and quick cold preparation of classic custard. The structure of the finished cream is gentle, creamy, regulated by the dosage of the mixture. There are several types of creams in the assortment, they differ in thermal stability characteristics, color and flavor. The finished cream is ideal as a filler for cakes, tortes, soft and sweet breads, puff pastries, semi-finished products, donuts, etc.; It goes well with vegetable fat based cream.

Ingredients: sugar, thickener, modified starch, sodium alginate, carrageenan, dry dairy products, dry fat, flavor, dye.

Dosage of the mixture:
300-400 g per 1000 g of liquid (water/milk)

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**MONTEFIX**

Dry thickener mixture for quick preparation of thermostable fruit, dairy and cottage cheese fillings (cold way). The finished fillings are resistant to freezing and defrosting. The density of the filling can be adjusted by the amount of the mixture added.

Ingredients: modified starches.

Dosage of the mixture:
around 8% of the weight of the formulation components.
SUGAR FONDANT
selection of white, chocolate, various colors

Dry mixes for quick preparation of sugar fondant of various colors, with the relevant taste and aroma. Ideal for decorating and glazing of various confectionery and bakery products.
Ingredients: sugar, cocoa powder and vegetable fat (for some types), glucose syrup, maltodextrin, dyes (for multi-colored types), citric / tartaric acid, aromatic additives.

Dosage of the mixture:
1000 g per 150-160 g of warm water

MONTE-JELL

Dry mix for making a universal transparent decorative gel that improves the appearance of the finished product: cakes, pastries, rolls, etc. The finished gel prevents crusting, oxidation, loss of moisture and juiciness of berries and fruits on the product. It gives the finished product a gloss and an attractive appearance. Gel resistant to cutting and low temperatures.
Ingredients: glucose, gelling agents: carrageenan, gums; acidity regulators: potassium chloride, sodium pyrophosphate, citric acid, sodium citrate.

Dosage of the mixture:
100 g per 350g of sugar and 1000 g of liquid (water/juice/nectar/milk)

NONMELTING SUGAR FONDANT DALLY-SWEET

Dry sugar fondant is used as a topping for decorating a wide range of pastries and desserts. Its main properties are: thermal stability, even on warm products; does not absorb moisture from the air and product; and retains its snow-white appearance for a long time. It helps to create an elegant appearance and keep an appetizing look of any products.
Ingredients: grape sugar, white sugar, vegetable fat, starch.

Dosage of the mixture:
Optional

10 kg
**Montefilling 10/20**

Dry mix for the preparation of a thermostable cottage cheese filling, which can be used in the production of cakes, pastry and puff pastries. It gives a uniform delicate structure, light vanilla and creamy taste and aroma to the fillings. Can be made as grainy or more creamy consistency.

**Ingredients:** thickener modified starch, sugar, vegetable fat, dried dairy products, glucose syrup, milk and egg proteins, fruit fibers, emulsifiers, preservative and flavor.

**Dosage of the mixture:**
15-30% of the weight of the formulation components

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**Cream Stabilizer Fonds**

Concentrated fonds for easy and fast preparation of various creams based on whipped cream. Fonds are characterized by good stabilizing ability, as they contain gelatin in their composition, which has a positive effect on the appearance of finished products.

**Ingredients:** sugar, glucose, thickeners-stabilizers: modified starch, gelatin, gums; natural powders: yoghurt, cottage cheese, cheese, fruit (according to the name of the fond); salt, citric acid, flavor identical to the natural “Yogurt”.

**Dosage of the mixture:**
10-20% of the weight of the formulation components

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**Albumix**

Dry confectionery mix of stabilized dried chicken egg-white. It is widely used for the production of egg-white-whipped creams, zephyr, meringues, Macaron cakes, Bird’s Milk torte, icing, soufflé, marshmallows, creams, Esterhazy torte, and in any other products and desserts where egg-white is used. Advantages of use: there are no risks associated with the deterioration of liquid chicken egg white; there is no risk of infection with salmonellosis products; convenient to use and does not require refrigeration chambers during storage; facilitates and accelerates the process; high and stable quality in foaming ability and foam stability.

**Ingredients:** dried egg white desaccharified (fermented), sugar, citric acid, xanthan gum, vanilla.

**Dosage of the mixture:**
100 g of the mixture per 800-1000 g of water at room temperature
Dry mixes for the production of ice cream, milkshakes and frozen desserts. Universality and originality of the mixtures allow you to make several different ready-made treats from one type of the mixture. Main advantages: fast and convenient method of preparation, long shelf life, no special conditions are required for storage, suitable for all types of freezers and granitors, a wide range of flavors, do not contain preservatives, using the water for dilution, you can get the final product with low cost, convenient packaging allows you to eliminate the stage of measurement and weighing in the production.

Technology of the production: mix the dry mixture with the liquid phase prepared in advance, leave for maturation and swelling in a cool place, better in the refrigerating chamber, then load into the freezer / granitor / shaker and prepare the final product. Cooking time depends on the equipment used.

Ingredients: dry milk products, sugar, glucose, consistency stabilizers, acidity regulators, flavor and coloring additives. For economy types of mixtures, in addition, vegetable fats and emulsifiers are used.

**Dosage of the mixture:**

for ice-cream and desserts: 1 kg per 3 L of liquid (water/milk)
for milkshakes: 1 kg per 3-4 L of liquid (water/milk/whey/juice)

10pcs, 1 kg each
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