



Tecno Bakery

Tecnología Enzimática

Products for:

Milling, Bakery and Pastries.

Enzyme applications in:

**Flours, Oils, Juices and
Vegetable Extracts.**

Pol. Ind. Famades c/ Energía 18 - 08940 Cornellà de Llobregat (Barcelona) SPAIN

Tel: +34 934 211 055 Fax: +34 934 329 592 E-mail: info@tecnobakery.es

www.tecnobakery.es Linked 

Tecno Bakery is a Company dedicated to the manufacture and distribution of ingredients for the milling industry, bakery and pastry. Our technical team specializes in enzymatic applications for the food industry (flour, oil, juices and vegetable extracts). Our company is built on three pillars.

Quality: We have the most modern technologies for the development and manufacture of our products. That allows us the proper preparation for gluten-free, organic and allergen-free. We apply rigorous quality controls to our raw materials and finished products.



Service: We provide our customers with all our experience and enthusiasm, which is backed by our laboratory and pilot plant shape the technical assistance service we pride ourselves in Tecno Bakery. Our label is characterized by a personalized and strictly confidential.



Innovation: We are constantly informed of the latest news and developments in the industry and our technical team has the training and experience to offer the best solution. We develop products tailored to optimize the result obtained by our clients in their fabrications.



INDEX

MILLING	3
Correctors	3
Coadjutants and Additives	4
BAKERY	5
Improvers	5
Mixes and Concentrate	7
PASTRIES	9
Improvers	9
Mixes and Concentrate	10
CONFECTIONARY	11
Mixes and Supplement	11
BISCUTS	13
Enzyme Complexes	13
SOFTENERS	14
INGREDIENTS	15
ENZYMES	17
ADDITIVES	19
TECHNICAL ASSISTANCE	20
Laboratory	20
Pilot Plant	20



Correctors

We have a wide range of enzyme correctors, providing the best solution for each season and time of year.

Extensibility

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TEC ENZYM SUPER EXTENS	Increases the extensibility (L) improving machinability of the dough. Ideal for bread flour.	10 – 15 g
TEC ENZYM XP	Increases the extensibility (L). Increases bread volume.	10 – 15 g
TEC ENZYM 23	Increases the extensibility (L). It provides a major oven spring and the crust color.	10 – 15 g
TEC ENZYM EXTENSOR	Extensibility corrector.	10 g
TEC ENZYM NHL	Enzymatic extensibility. L increases and improves regularity and the baking response.	10 – 15 g

Reinforcing

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TEC ENZYM FLORGLUTEN	Reinforces the flour without increasing the P / L. Recommended for both strength and baking flour.	10 – 15 g
AW-5	Considerably increases the W and P / L. It increases water absorption and stability. Ideal for weak glutens.	100 g
TEC ENZYM TROFA	Full corrector reinforcing all their baking skills increase (absorption, machinability, development).	10 – 15 g



Coadjutants and Additives

Through our processing intervener and additives we supply any deficiencies or defects which could include wheat.

Technological Coadjutants

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
GLUTEN	Wheat protein for reinforcement of flour.	500 - 1000 g
ENZYMES	Wide range of activities and different origins.	By application

Flour Treatment Agents

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
ASCORBIC ACID	Increases the extensibility (L) improving machinability of the dough. Ideal for durum flour.	By application
L-CYSTEINE	Increases the extensibility (L). Increases bread volume.	By application

Additives

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MONOCALCIUM PHOSPHATE	Reduces the problems of degradation.	100 – 250 g
FALLING UP BLAN	Reduces problems arising from germination. Increase the value of Falling Number (Hagberg).	200 – 300 g



Improvers

The basis of our improvers are enzymes that combine to optimally exploit synergies between them. Our range covers all types of bread making process.

Direct Traditional

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TECBAK L	Lecithinated improver. Provides the product machinability and volume. Perfect for low hydrated doughs and traditional process.	500 – 800 g
TECBAK 6000	DATA improver based facilitating mixing. Response safe baking and final volume.	350 – 400 g
IMPROVER A3-4444	Enzymatic improver for direct and baked bread. It provides final volume and a crispy, shiny crust.	200 – 300 g

Controlled Fermentation




PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TECBAK CONTROL LUP 3	Designed to improve dough stability in long fermentation.	1000 g
TECBAK LISSO V-11	Designed to improve dough stability in long fermentation processes. Avoid the appearance of bubbles in the crust.	700 g



Precooked and Frozen Dough

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MEJORANTE BASIC	Improver especially suitable for precooked baguette.	500 – 800 g
TECBAK PRECO PG	Enzymatic improver. Conditions the dough and adds shine and crispy crust	1000 - 2000 g
TECBAK PRECO DF-14J	Improved machinability of the dough. Resulting bread with good maintenance of freshness.	800 – 1000 g
TECBAK PRECO MIX	Full improver reinforcing flour and water absorption increases. Response safe baking and final volume.	2000 g

Specials

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
ECOBREAD  	Organic improver. Suitable for all types of processes. Improves the stability of the dough and final product.	1000 g
CELIAC IMPROVER 	Gluten free improver for preparing baked goods without gluten, including pastries. Increases volume and product shelf life.	200 g
TECBAK PZ A-1	Especially for pizzas improver. Improved machinability of the dough and crisp.	500 g
TECBAK ROSQ	Enzymatic improver specially designed for the production of “rosquilletas”.	30 g



Mixes and Concentrates

We have a variety of ingredients that form our bakery specialties. Our mixes are characterized by their versatility and flavor that allow provide a distinct touch to the final product.

Flakes and Seeds

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX MULTICEREALS CORN	Product made from seeds, cereals and flakes that gives the flavor and nutritional properties of each seed.	10 -50 kg
TOPPING SEEDS TB10	Prepared seeds that can be added both bulk and as a decoration.	c/s
MIX ANDINO BREAD	Made with quinoa and chia seeds. Bread excellent taste and nutritional properties.	100 kg
MIX SOY 30%	Prepared for making soy bread.	30 kg

Healthy Breads

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX BREAD OMEGA 3	Concentrate valid for the development of specialties "source of omega-3" and "high in omega 3".	5 - 15 kg
MIX FIBER BREAD	Concentrate valid for the development of specialties "source of fiber" and "high fiber content".	5 - 15 kg


Special Flours

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
RÚSTICO MONTEFRÍO	Prepared from malt toasted flours from barley and rye. It provides the typical flavor of rustic bread	3 kg
ESENTIAL FLOUR	Mix flour from different cereals and dried sourdough bread. Provides a unique and distinctive flavor.	50 – 100 kg
TECBAK BAVARIAN	Prepared for the development of german dark bread type.	40 kg

Extra Tender Breads

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX MOLDE 10% PR	Prepared highly enriched for the production of bread. Large volume and an extra smooth texture is obtained.	10 kg
BURGUER-CACHORRO 15%	Concentrate for making buns and hot dog bread.	15 kg
MIX SPONGE BREAD	Mix ingredients and spices that allows the development of a bread crumb fluffy and juicy other than the traditional bread.	50 kg

Special Label

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX BREAD GLUTEN FREE 	Fully prepared to make bread without gluten. Slightly dark color and flavor to traditional bread.	100 kg

PASTRIES



Improvers

We have extensive experience in formulating specific improvers for bakery. Conditioned mass and minimize losses resulting from the freeze / thaw.

Traditional and Frozen

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
PASTRY F-5	DATA based improver for dough high in sugars and fats.	1500 - 2000 g
PASTRY I	Easy use improver for traditional pastries.	500 - 800 g

Prefermented

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TECBAK PASTRY PLUS	Improver specially formulated for processes fermented frozen pastries. Increases the stability of the product once frozen improving the bottom line.	4000 g

Bake Up

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TECBAK SUPER EXPRESS 2	Prepared designed to prepare for direct cooking frozen pastries without fermentation. Minimizes transportation costs by reducing the volume of the frozen pieces.	6000 g




Mixes and Complements

We have prepared a range of high quality pastries and specific products to facilitate and improve various parameters.

Mixes and Concentrates

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX BRIOCHE 15% CONC	Prepared for the preparation of brioche pastries.	15 kg
CONCENTRATE LM 30% P4	It allows obtaining berlinas and chuchos soft and melting texture. Minimizes the amount of fat absorbed by the fried pieces.	30 kg

Supplements

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
NATUR EXTENS	Relaxing for masses without additives. Indicated to reduce toughness of laminated pastries.	200 g
TEC ENZYM K SG 	Relaxing for mass gluten.	20 – 40 g
COLD GELATIN	Gelatin in cold direct application. It facilitates painted parts pastries not requiring thermal pretreatment.	c/s
COTTON MEAT	Concentrated meat for the production of fillings for pastries. Mild flavor and melting texture.	c/s



Mixes and Complements

We have a wide range of mixes and gasifying various performance ranges for optimum results in terms of product requirements.

Baking Powder

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
IMPULSOR TB 	Gasifying intermediate standard action.	3 – 6 kg
IMPULSOR TR 	Fast acting leavening.	3 – 6 kg
IMPULSOR RT 	Slow acting leavening. Reserve gasification much for baking.	2 – 4 kg

Complements

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
FONDANT KELMY	Wide range of colors (white, black, red, yellow, blue, green, brown, gray, fuchsia, etc.)	c/s
PASTRY CREAM	Preparation custard cold. Suitable for toppings and fillings.	According to recipe
COLD GELATINE	Gelatin to apply cold. It has excellent brightness and good transparency.	c/s
SUGAR MOISTURE	Powdered sugar to decorate pieces. It remains stable. Melts in the mouth.	c/s



Mixes and Concentrates

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MIX MUFFIN 100%	Fully prepared for making muffins. Juicy texture and excellent flavor.	100 kg
MIX MUFFIN CHOCOLATE 100%	Fully prepared for the production of chocolate muffins.	100 kg
MIX PETISU	Prepared for making Petisu in cold process. You only need to add oil, water and eggs.	100 kg
MIX SPONGE BISCUIT	It allows to prepare a great sponge biscuit fluffiness. Mass of low density and very stable. Ideal for cakes and cup cakes.	100 kg
MIX PLANCHAS (SWISS ROLL MIX)	Only add water and egg for a plate of fluffy cake. Very flexible and tear resistant.	100 kg
TARTA DE SANTIAGO 100%	Ready to develop typical almond cake.	100 kg
MIX BROWNIE	Result juicy and intense chocolate flavor.	100 kg
MIX PANCAKE	Fully prepared to make the real American pancakes. Only water is needed for preparation.	100 kg
MIX CREPE	Fully prepared for making crepes. Only water is needed for preparation.	100 kg

BISCUITS



Enzyme Applications

We have a wide range of mixes and gasifying various performance ranges for optimum results in terms of product requirements.

Healthy Improvement

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
SHAPEIT BISCUIT From Novozymes	Bacterial protease allowing partial or total replacement of sodium metabisulfite in biscuits.	10 – 20 g
ACRYLAWAY From Novozymes	Significantly reduces acrylamide content of biscuits without altering their other properties.	According recipe

Process Optimize


PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
SHAPEIT WAFER From Novozymes	Concentrate based xylanase enzyme that reduces the baking time.	5 – 50 g
TEC ENZYM WAFER	Enzyme preparations of protease and xylanase to improve the texture wafers and reduces the appearance of lumps in the batter.	10 – 30 g



Softeners

We specialize in the development of enzyme applications to increase and maintain soulful tenderness in all kinds of products.

Bakery and Pastries (bread, buns, brioche, croissant, etc.)

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TECNOSOFT 14	Touching enzyme with emulsifiers. It provides a more fluffy texture, tenderness and prolong the product.	1000 g
TECNOSOFT 14 CONC	Touching enzyme without additives. Provides a smoother texture tenderness extends the product. Excellent resilience.	500 g
TEC ENZYM FRESH K	Touching enzyme without additives. Provides a lower resilience to product but a greater sense of juiciness.	50 – 150 g
TEC ENZYM TIERNO EXCEL	Touching high-end enzyme with a smoother and more melting texture is obtained.	25 – 75 g
SOFT SIN 	Touching gluten and numbers E. Increases tenderness and lasts longer.	200 g

Pastry (type batters biscuit, muffin, muffins, plum cake, etc.)

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
TEC ENZYM SOFT CAKE	Specially designed to apply batters. Improving product freshness and keeps longer.	1000 g

INGREDIENTS



Ingredients

We have a wide variety of natural and technological high quality ingredients for customization and development of bakery products, pastries and cakes.

Flakes and Seeds

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
SEEDS	Sunflower seeds, brown linseed, flaxseed, sesame, chia, quinoa, blue poppy, millet, buckwheat and chopped soy.	c/s
FLAKES	Oats, wheat, rye and potatoes.	c/s
MIX	Standardized and customized all kinds of seeds and flakes.	c/s

Yeast and Sourdough

PRODUCT	SPECIFICATIONS	DOSAGE(100kg flour)
INTANT DRY YEAST	Yeast lyophilized rapid activation. Long life without need for refrigeration.	c/s
YEAST GOLD	Lyophilized yeast for sugar masses. High fermentative power in bread and pastries. There needs to be kept in a refrigerator.	c/s
ESPECIAL SOURDOUGH	Exclusive sourdough and rye dehydrated. It brings a touch of acidity and subtle notes of nuts.	0,5 – 3 kg
RYE SOURDOUGH	Dehydrated rye main mass intense flavor and slightly acid.	0,5 – 3 kg



Special Flours

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MALT FLOUR	Malted flour high enzyme activity. Increases the fermentative power of the mass	c/s
GOLDEN MALT FLOUR	Lightly toast. It provides a distinctive flavor and crunchy texture in the crust.	c/s
ROASTED MALT FLOUR	Toast moderate. It adds flavor and color to bread	c/s
HARD ROASTED MALT FLOUR	Malt flour higher roasting. It darkens the crumb and provides an intense flavor of toasted.	c/s
ROASTED RYE MALT FLOUR	It provides a distinct and more intense than the rest of malt flour taste.	c/s
ROASTED CORN FLOUR	It gives the typical taste and aroma of roasted corn.	c/s
SOYBEAN FLOUR	Both defatted and active.	c/s
BEAN FLOUR	Whitens the crumb giving a more appetizing.	c/s

Others

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
MICRONIZED FIBERS	Vegetable fibers of different origins high in dietary fiber. Ideal for healthy products.	c/s
VITAL GLUTEN	Vital wheat gluten high protein content	c/s
VITAMINES	Vitamin C and B vitamins (B1, B2, B9) complex.	By application
FLAVORS	Butter, lemon, chocolate, etc.	By application



Enzymes

We have a wide range of activities and backgrounds. Allow the elimination of E numbers in a variety of products and processes.

Flours

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
AMYLASES	Fungal amylase, bacterial amylases, maltogenic amylases and glucoamylase.	By application
HEMICELULASES	Fungal xylanases, bacterial xylanases, Trichoderma xylanase and pentosanase.	By application
LIPASES	Lipases, phospholipases, and galactolipasas lipoxygenase.	By application
TRANSGLUTAMINASE	Transglutaminase.	By application
OXIDASE	Glucose oxidase.	By application
PROTEASE	Fungal protease, bacterial protease.	By application

Starches and Sugars

PRODUCT	SPECIFICATIONS	DOSAGE (100kg)
AMYLASES	Fungal amylase, bacterial amylases, glucanase, glucoamylase.	By application
BETA-GLUCANASE	Beta-glucanase.	By application
INVERTASE	For the manufacture of invert sugar from sucrose.	By application



Oils

PRODUCT	SPECIFICATIONS	DOSAGE
PRESS	Enzyme preparations of pectinases that facilitates the extraction of olive oil.	By application

Beer

PRODUCT	SPECIFICATIONS	DOSAGE
AMYLASES	Bacterial amylase for liquefaction and glucoamylase to hydrolyze grains dextrins getting glucose.	By application
BETA-GLUCANASE	Improves filtration	By application
PAPAIN	Plant protease.	By application

Juices

PRODUCT	SPECIFICATIONS	DOSAGE
PECTINASES	Pectinases for clarification and to improve color extraction.	By application
PECTIN METIL ESTEARASA	It allows firm the fruit.	By application

Vegetable extracts

PRODUCT	SPECIFICATIONS	DOSAGE
PECTINASES AND HEMICELULASES	Improves the extraction of compounds from plants and vegetables in general.	By application
PECTIN METIL ESTEARASA	It allows firm the fruit.	By application

ADDITIVES



Additives

Variety of additives application in milling, bakery, pastries and cakes.

PRODUCT	SPECIFICATIONS	DOSAGE (100kg flour)
EMULSIFIERS	Soybean and sunflower lecithin (E-322), distilled monoglyceride (E-471), DATA (E-472e) and SSL (E-481).	By application
HYDROCOLLOIDS	Guar gum (E-412), xanthan gum (E-415), tara gum (E-417), carrageenan (E-407), pectin (E-440), CMC (E-466), HPMC (E-464) and gelatin (E-441).	By application
PRESERVATIVES	Calcium propionate (E-282), potassium sorbate (E-202) coated and sorbic acid (E-200).	By application
ANTIOXIDANT	Ascorbic acid (E-300), citric acid (E330) and BHA (E-320)	By application
SWEETENER	Sorbitol (E-420), maltitol (E-965) y sucralose (E-955).	By application
FOOD COLORING	Beta carotene (E-160), Riboflavin (E101) and tartrazine (E-102)	By application



Laboratory

We have a full laboratory that we provide our customers with the latest in rheological analysis.

ALVEOGRAM

GLUTEN WET/DRY

FALLING NUMBER

AMYLOGRAM

FARINOGRAM

RHEOFERMENTOGRAM

MALTOSE INDEX



Pilot Plant

Our pilot plant is equipped to perform testing of any type of bakery product pastries and cakes.

