

Sugrano®

Fine Bakery Products



SUGRANO® is our concept for natural bread flavouring. It covers an assortment of naturally fermented sponge doughs and sourdoughs.

SUGRANO® is used in the production of bread premixes, bread improvers, ready mixes, and directly for the improvement of bread taste and flavour.

In addition, SUGRANO® extends the shelf life and improves the crumb elasticity and slicing stability of the bread.

SUGRANO® "Taste & Flavour" ensures a specific, natural taste and flavour profile such as a note of mild yoghurt and buttermilk, a fine yeast flavour or a full taste of rustic country-style bread.

For the traditional bread range, SUGRANO® offers "classic sourdoughs", "sourdough concentrates" and "organic sourdoughs" which meet EC-certified organic quality. Our SUGRANO® specialties are: Panettone, Dinkel, Durum and Prebiotics.

Dr. Suwelack offers a wide range of convenience products for batter & doughs, fillings & toppings and cream tart mixes. The application of these products simplifies the production of premium qualities without limiting of creative product design.

The raw material basis for the fine bakery products are the Dr. Suwelack Natural Food Ingredients such as quark and yoghurt powder, Caramilk®, freeze-dried fruit and Crispy®. Top quality raw materials guarantee the all-important one step ahead in the market.

Ingredients for Instant Meals & Baby Food



For instant meals (pasta turens, soups and sauces) as well as baby food, Dr. Suwelack offers a wide range of freeze-dried meat, cheese, egg sponge and ingredients with ethnic spices. Specialities such as vinegar powder round off the product range.

Crispy^s and Fruit



Freeze drying preserves the natural character of the fruit, its taste and natural aroma, its colour and structure, as well as its nutritional values.

Fruit Crispy[®] and Sweet Crispy[®] provide a fresh, crispy mouth feeling and an intense, natural taste to sweet and chocolate confectionery, desserts, tea mixtures, muesli and baby-food. The wide variety of flavours is the basis for ever changing new product ideas.

Caramilk[®] and Fermented Milk Products



Caramilk is a milk caramel powder with highly convenient features. It supplies a balanced milk and caramel taste and a typical caramel colour to sweet and chocolate confectionery, bakery products and desserts. Caramilk is a natural product. It is convenient and safe to use. For a long time now, Dr. Suwelack has been the leading manufacturer engaged in the fermentation and gentle drying of dairy products. The results are natural products, with excellent sensorics and organoleptics and an ideal composition of nutrients. Classical pure aroma, mild or intense aromatic taste – we offer a wide range of yoghurt, quark and sourmilk products.

Sweetener



Dr. Suwelack is a top producer of a spoon-for-spoon granular sweetener of premium quality: crystal-clear agglomerated particles, good solubility in hot and cold beverages, excellent flow qualities and virtually dust-free. Our technology is fully developed: it makes flexible service possible.

Innovations in taste and functional properties brighten up the assortment, such as Vanilla Sweetener, Sweetener brown and as well as pre biotic Sweetener.