

SUMMERTIME

These baking goods are always good!

RIETMANN

Lower Carb

NEW The Light Protein Bread



Less Carbohydrates
More Protein

we have the most
delicious recipes

Even more
protein?
we have it!

Protein-Wraps



Protein-Cracker



Protein-Pita



Sommer, Sun, **flat bally**
but still enjoying food!



The image features a stack of three slices of low-carb bread on the left side. The bread is dark brown, porous, and topped with sesame seeds and almond flakes. A measuring tape is draped diagonally across the bottom left corner, showing measurements from 29 to 40 inches. The background is a light blue gradient.

The Low Carb-Trend

The LowCarb trend continues unabated for years, which is reflected in countless publications of diet and cookbooks: a large online retailer has over

20.000 results with the search term „low carb cookbook“, and Google

has over **11,7 Millionen!**

It is well known that demand regulates supply, therefore it can be concluded that the demand for low carb cookbooks and products is immense.

This is the reason why we constantly develop further our innovative LowCarb products range. In this brochure we introduce our new 24/7 line, with trendy products that will delight the end customer and especially fans of LowCarb nutrition concepts 24 hours a day, 7 days a week.

These customers usually turn away from the classic range of baked goods. With our low carb concept you have the opportunity to win back this group of customers.



Pita

10



Cracker

32



Wraps

30



The New Protein Bread

6



Brownies

36



Buns

20

Bread & more

- 6 - 7 | The New Protein Bread
- 14 - 15 | Protein Sandwich Bread Mix
- 16 - 17 | The Original Protein Bread
- 22 - 23 | Protein Hearty Loaf Mix

Rolls & Baguette

- 8 - 9 | The New Protein Rolls
- 12 - 13 | Protein Sandwich-Baguette Mix
- 20 - 21 | Protein Burger Bun Mix
- 24 - 25 | Protein Toasties Mix



Snacks

- 10 - 11 | Protein Pita Mix
- 26 - 27 | Protein Pizza Mix
- 30 - 31 | Protein Tortilla Mix
- 32 - 33 | Protein Cracker



Sweets & Cereals

- 34 - 35 | Protein Crunchy Muesli
- 36 - 37 | Protein Brownies
- 38 - 39 | Protein Muffin Mix



The New Protein Bread

A new edition of our classic.

At least as tasty and with lots of protein, it is now available as a light variant. No matter whether baked in the box or as an unmolded bread: the New Protein Bread always cuts a fine figure.

69%

less carbphyrates*

✓

198%

more protein*

✓

10,9%

valuable Fiber

rich in

OMEGA-3

Fatty-Acids

*in comparison to traditional bread with seeds



Recipe

Rietmann Protein Bread „New“	10.000 kg
Yeast	0.25 kg
Water	7.60 kg
Total	17.85 kg

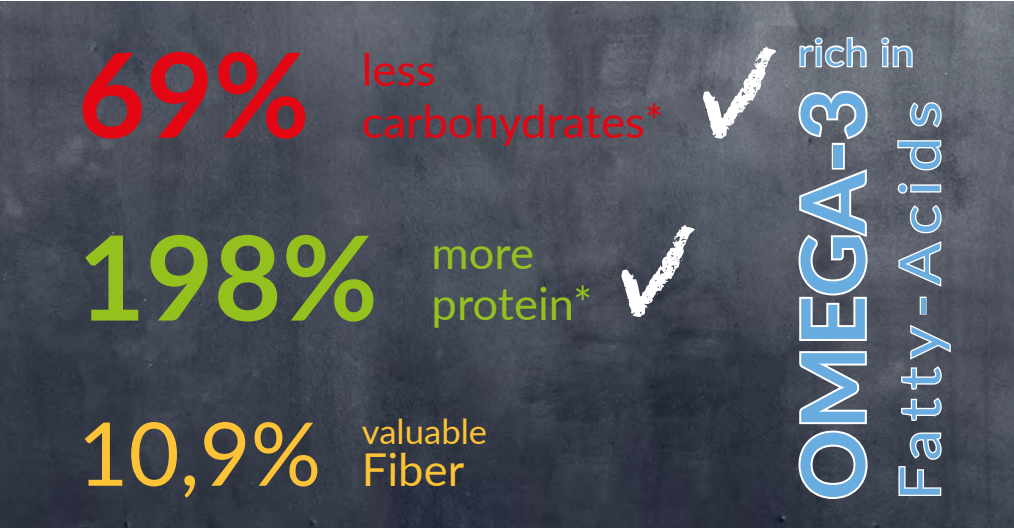
Mixing time (spiral)	approx. 12 min. 1st speed (slow) approx. 12 min. 2nd speed (fast)
Dough temperature	approx. 30 °C
Scaling weight	450 g/piece.
Topping	Linseed, sesame, sunflower seeds
Final proofing	approx. 35 - 45 min.
Baking	220 °C falling to 190 °C, with less steam. After 2 minutes open damper until end of baking time.
Baking time	approx. 50 min.





The New Protein Rolls

The New Protein Bread processed as delicious rolls. Whether as a warm snack, as a sandwich or just as garnish - our protein-rich and low-carbohydrate bun has many talents: excellent nutritional values, a balanced taste and versatility.



*in comparison to traditional rolls with seeds



Recipe

Rietmann Protein Bread „New“	10.000 kg
Yeast	0.25 kg
Water	7.60 kg
Total	17.85 kg

Mixing time (spiral)	approx. 10 min. 1st speed (slow) approx. 10 min. 2nd speed (fast)
Dough temperature	approx. 26 - 28 °C
Scaling weight	75 - 85 g/piece.
Topping	Linseed, sesame, sunflower seeds
Final proofing	approx. 35 - 45 min.
Baking	230 °C falling to 180 °C, with less steam. After 2 minutes open damper until end of baking time.
Baking time	approx. 20 - 25 min.







Protein Pita Mix

Whether in the Greek style or as a doner kebab: our mix for pita bread not only surprises with excellent nutritional values. Typical for Rietmann, the taste is also delicious. This ensures variety in your snack counter.

38% less carbohydrates* ✓

251% more protein* ✓

8,79% valuable Fiber

*in comparison to traditional pita

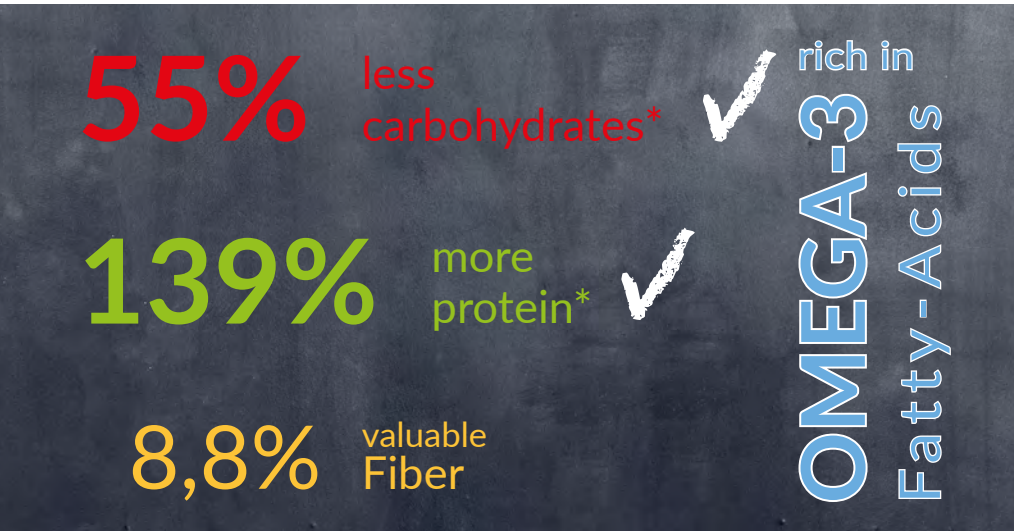
Recipe

Rietmann Protein Pita Mix	10.000 kg
Oil	0.600 kg
Yeast	0.200 kg
Water	8.000 kg
Total	18.800 kg

Mixing time (spiral)	approx. 2 min. 1st speed (slow) approx. 3 min. 2nd speed (fast)
Dough temperature	approx. 26 - 28 °C
Scaling weight	approx. 90-100 g/piece.
Final proofing	no proofing necessary, for direct further processing via a head machine or dough sheet
Baking	260 °C, top / bottom heat
Baking time	approx. 2,5 - 3 min.

Protein Sandwich Baguette Mix

A bake mix for the perfect grab-and-go sandwich. Rich in protein yet soft and tasty. With a healthy percentage of whole wheat flour and rich omega 3 fatty acids. This product is both versatile and internationally popular. Extremely good.



*in comparison to traditional baguettes with seeds

Recipe



Rietmann Sandwich-Baguette Mix	10.000 kg
Yeast	0.300 kg
Water	8.300 kg
Total	18.600 kg

Mixing time (spiral)	6 min. 1st speed (slow) approx. 8 min. 2nd speed (fast)
Dough temperature	approx. 26 - 28 °C
Scaling weight	150 - 180 g/piece.
Topping	Sesame
Intermediate proofing	10 min.
Final proofing	approx. 40 - 45 min.
Baking	230 °C falling to 180 °C, with less steam. Open damper after 1-2 minutes and let it open until end of baking time.
Baking time	approx. 25 min.





Also available as frozen goods

Packing and palletizing frozen goods

Pieces per box	60
Weight per box	6.000 g
Boxes per pallet	20
Boxes per layer	4
Layers per pallet	5
Pallet height	175 cm
Pallet weight net	120 kg

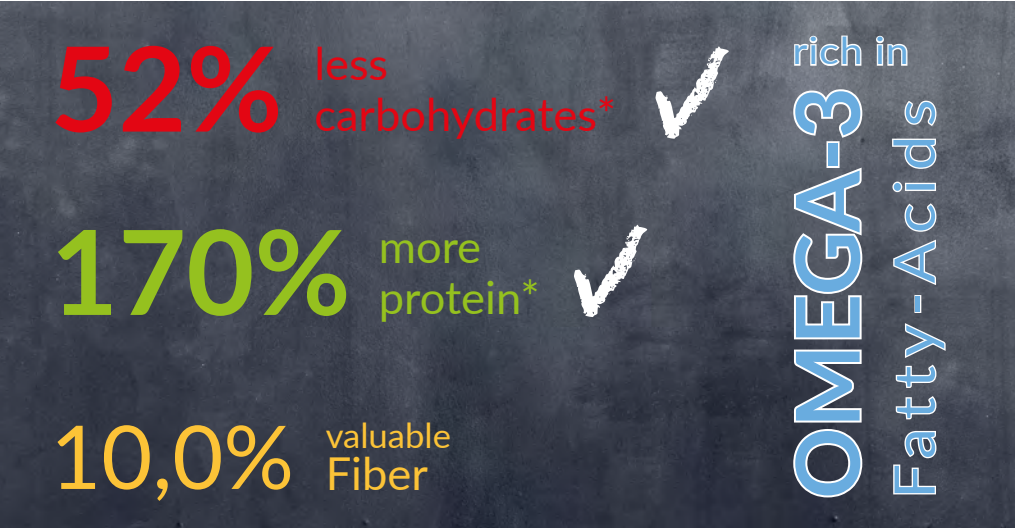






Protein Sandwich Bread Mix

It looks like traditional Sandwich, and is so in its structure and taste. The new LowCarb Sandwich Bread Mix from Rietmann, the sandwich experts! Available as a mixture or concentrate with whole wheat flour, oats, bran, soy and flaxseeds. Reduced carbohydrates and high in protein products are interesting for the masses, not only for the low carb lifestyle.



*in comparison to traditional sandwich bread



Recipe

Rietmann Low Carb Sandwich Bread Mix	10.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
Water	7.500 kg
Total	18.200 kg

Processing

- customary manufacturing process

 Also available as frozen goods

Packing and palletizing frozen goods

Pieces per box	15
Weight per box	6.000 g
Boxes per pallet	40
Boxes per layer	4
Layers per pallet	10
Pallet height	165 cm
Pallet weight net	240 kg

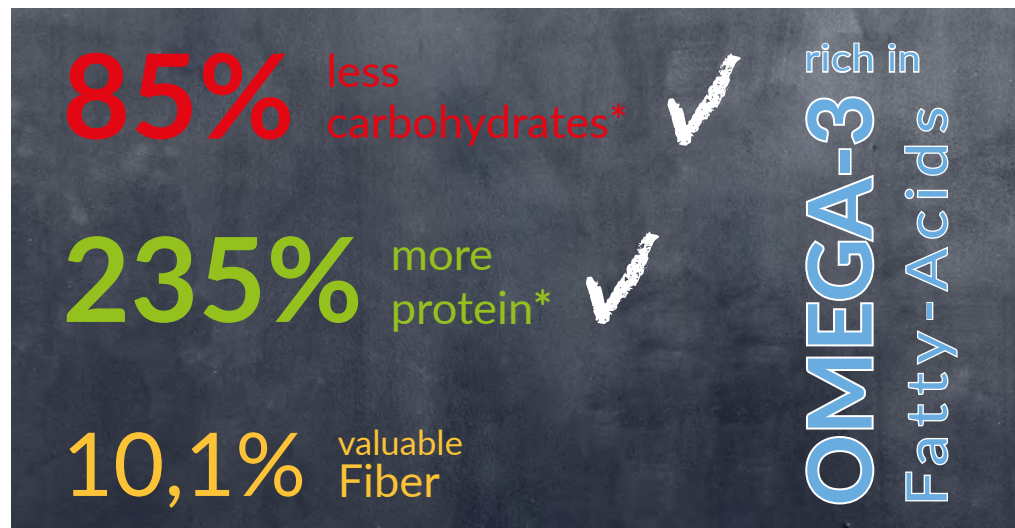




The Original Protein Bread

Our classic tried and tested recipe with a new design. Available as a full mixture or concentrate for a delicious bread with a high percentage of soy, rich flaxseeds as well as sunflower seeds.

The often copied, but never achieved state of the art product with its unrivaled taste and rich in omega 3 fatty acids.



* in comparison to traditional bread with seeds



Recipe

Rietmann Original Protein Bread 100	10.000 kg
Yeast	0.350 kg
Water	8.300 kg
Total	18.650 kg

Mixing time (spiral)	approx. 12 min. 1st speed (slow) approx. 12 min. 2nd speed (fast)
Dough temperature	approx. 30 °C
Scaling weight	450 g/piece
Topping	Linseed, sesame, sunflower seeds
Final Proofing	approx. 35 - 45 min.
Baking	220 °C falling to 190 °C, less steam. After 2 minutes open damper until the end of baking time.
Baking time	approx. 50 min.



Comer pan y perder peso es posible

85% menos de carbohidratos

Fuente de ácidos grasos insaturados

3 veces más de proteínas

2 veces más de fibras



BAKINGEUROPE

Summer 2015

OBESITY

is it now the turn of baker's yeast to stand in the dock?

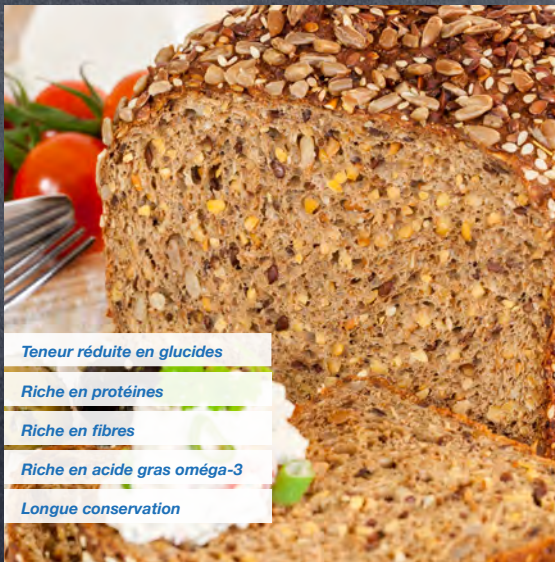
NTNU Norway presents their case for the prosecution

Also inside:

- SENSORY PROFILING
- MICROBIOLOGICAL SAFETY
- PLANT STEROLS
- ENERGY EFFICIENCY
- BARCODING

RIETMANN Original protein bread

www.bakingeurope.eu



Teneur réduite en glucides

Riche en protéines

Riche en fibres

Riche en acide gras oméga-3

Longue conservation

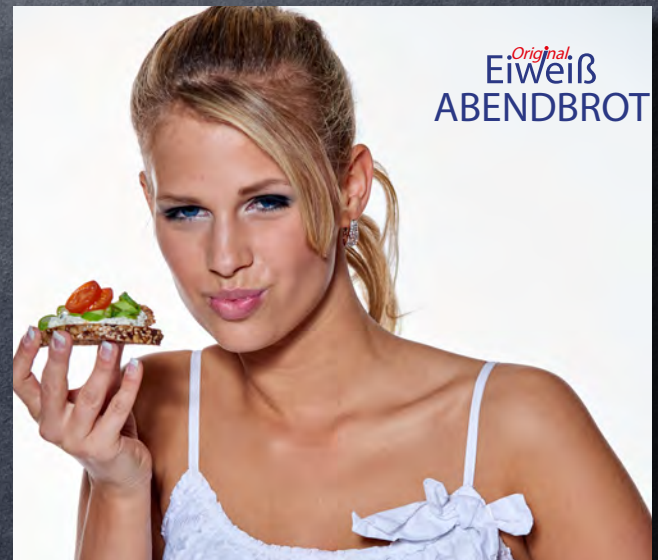


energus10

Plus qu'un pain, une révolution nutritionnelle!

"J'aime manger ce pain et en plus il me fait du bien"

Jean-Michel COHEN, auteur des livres „Savoir manger“ et „Savoir maigrir“



Original Eiweiß ABENDBROT



Jordi Cruz, chef & estrella Michelin

pan runner

El pan para deportistas y personas que se cuidan

“Elijo este pan porque lo tiene todo:”



BURGER

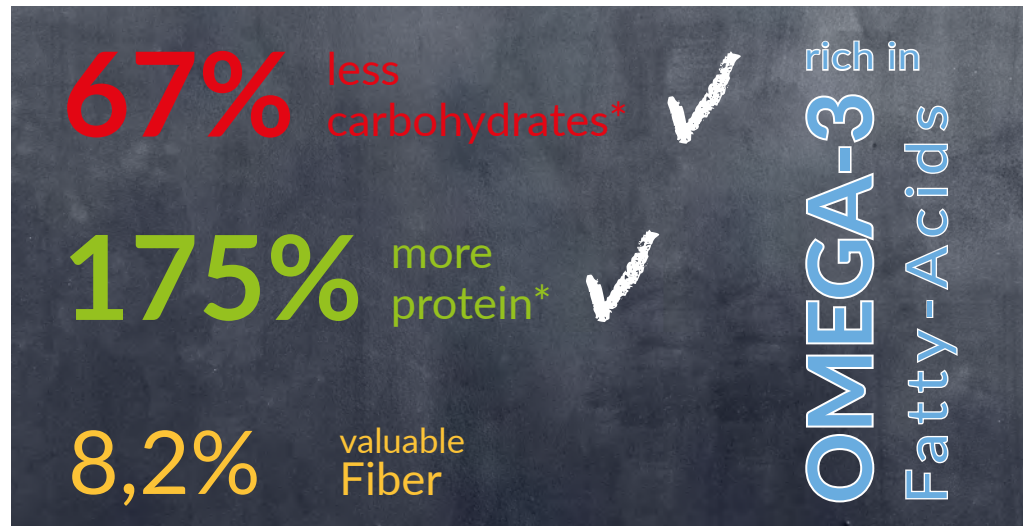
FRENCH FRIES

FRENCH FRIES

HotDog

Protein Burger Bun Mix

Finally a burger bun for the low carb fans! The bakery mix with whole wheat flour, flaxseeds and soy for a reduced carb, high protein burger bun. This trendsetting burger doesn't miss a beat with its nutritional values without skipping out on great taste. Burgers are a staple at home on the grill, as street food or in a well established restaurant. Burger without the bun (to avoid the carbs) has met its end.



*in comparison to traditional burger buns



Recipe

Rietmann Low Carb Burger Bun Mix	10.000 kg
Yeast	0.170 kg
Water	8.000 kg
Total	18.170 kg

Processing

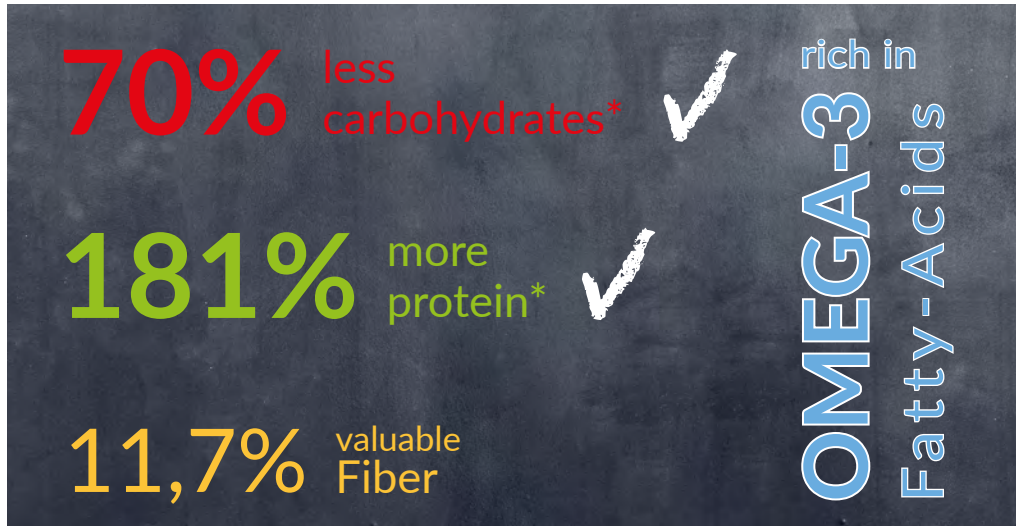
- Processing via bread roll line!
- Set down on perforated sheets!
- Baking in the rack oven!
- Low oven temperature!
- Slightly longer baking time!





Protein Hearty Loaf Mix

Our classic concentrate available for a longer shelf-life loaf of bread. Our tested and approved protein mix, soy and oats make this original hearty loaf a product of years of know-how and ingenuity. With top nutritional values, a harmony of flavors while still staying fresh.



*in comparison to traditional bread with seeds



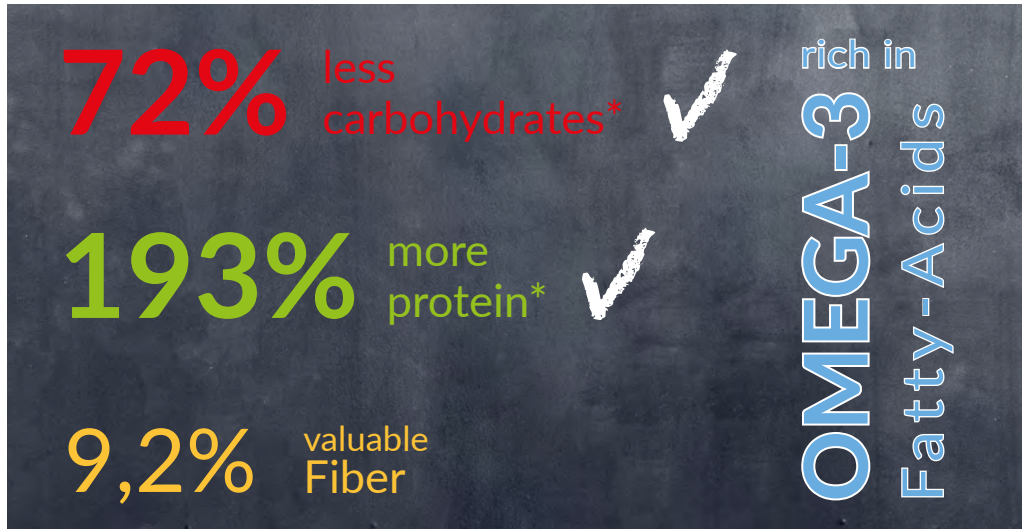
NOTES:





Protein Toasties Mix

A darker, richer version of our Toast Bread, the Toasties make a delicious addition to any sandwich or snack- with barley, malt and rye. Low carbohydrate and protein rich, just as good as the low carb sandwich.



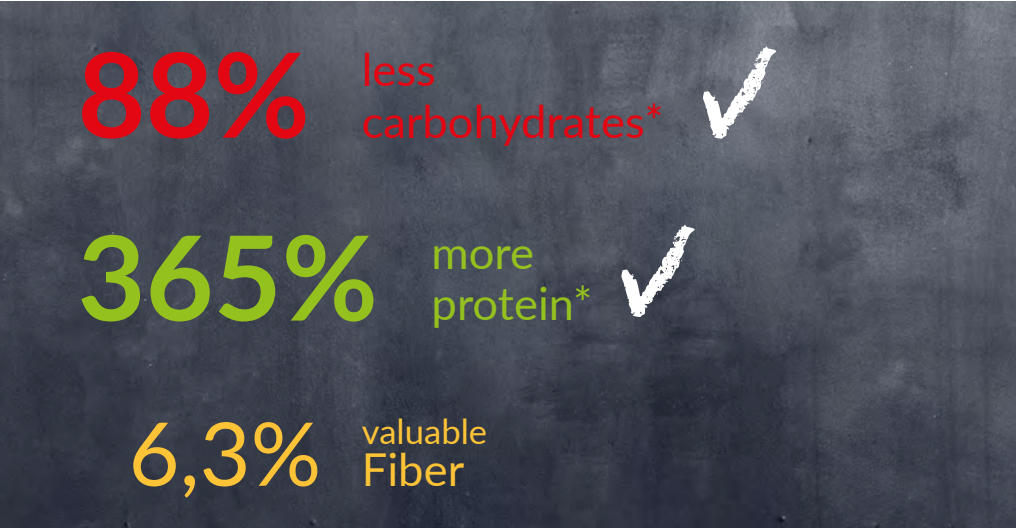
*in comparison to traditional, similar rolls



NOTES:

Protein Pizza Mix

Pizza... a pizza best seller! An important aspect for a good pizza is a good crust. The premix for LowCarb Protein Pizza is made up of a complex mixture with just the right amount of soy, oat and wheat flour for optimal results- a delicious pizza crust that is crispy on the outside and light and fluffy on the inside.



* in comparison to traditional pizza bases



Recipe

Rietmann Low Carb Pizza Mix	5.000 kg
Wheat Flour	5.000 kg
Yeast	0.300 kg
Water	7.300 kg
Total	.17.600 kg

Mixing time (spiral)	approx. 5 min. 1st speed (slow) approx. 8 Min. 2nd speed (fast)
Dough temperature	approx. 26 - 28 °C
Scaling weight	170 g/piece
Floor time	approx. 5 min.
Intermediate proofing	approx. 15 min.
Final Proofing	approx. 15 min.
Baking	200 °C
Baking time	approx. 12 - 15 min.







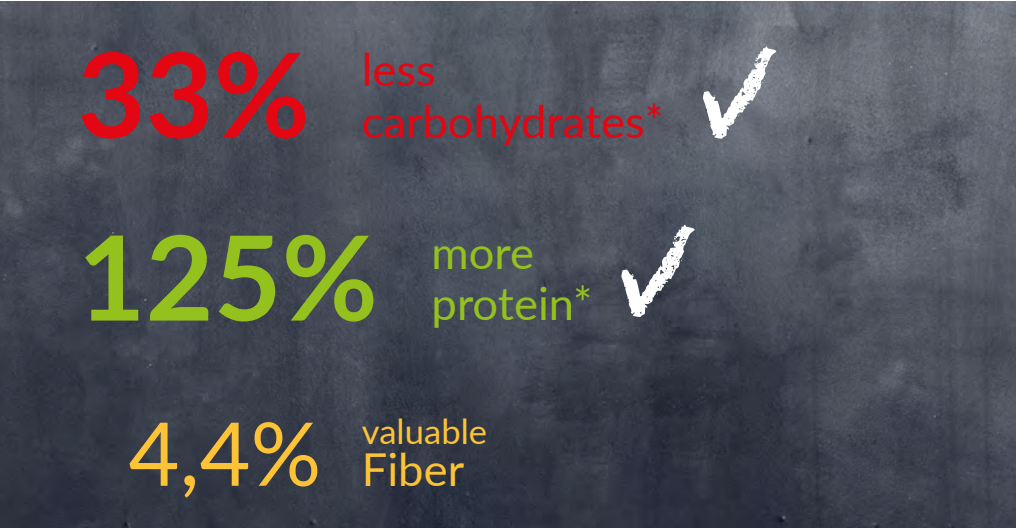
Also available
as trading
product!





Protein Tortilla Mix

The perfect snack for your counter. Whether as a classic wrap or topped like a pizza and baked in the oven, it not only tastes delicious, it also cuts a fine figure. With the 24/7 Low Carb Pizza Wrap, a variant for a low-carbohydrate, high-protein diet is finally available. Our product does not differ in taste or handling from the standard product!



*in comparison to traditional wraps



Packing and palletizing

Packaging unit	8 Wraps
Packaging weight	320 g
Packaging per cardboard box	10
Cardboard boxes per pallet	90
Cardboard boxes per layer	6
Layers per pallet	15
Pallet height	180 cm
Pallet weight net	288 kg
Gross pallet weight	350 kg



Protein Pizza-Wrap

Nährwertinformation / Nutritional values

Energie / Energy
Fett / Fat
davon gesättigte Fettsäuren / of which saturated
Kohlenhydrate / Carbohydrates
davon Zucker / of which sugars
Ballaststoffe / Fiber
Eiweiß / Protein
Salz / Salt

	pro / per 100 g	pro / per Tortilla-Wrap (40g)
Energie / Energy	1317 kJ/313 kcal	527 kJ/125 kcal
Fett / Fat	9,2 g	3,7 g
davon gesättigte Fettsäuren / of which saturated	1,1 g	0,4 g
Kohlenhydrate / Carbohydrates	35,7 g	14,3 g
davon Zucker / of which sugars	4,0 g	1,6 g
Ballaststoffe / Fiber	4,4 g	1,8 g
Eiweiß / Protein	19,7 g	7,9 g
Salz / Salt	1,3 g	0,52 g

Zutaten: Weizenmehl (42%), Wasser, Proteinmischung 19,9% (Weizen, Erbse, Reis), Rapsöl, Feuchthaltemittel: Glycerin, Leinmehl, Haferpflanzenfaser, Quinoamehl, Dextrose, jodiertes Speisesalz (Speisesalz, Kaliumjodat), gehärtetes Fett (Sonnenblume), Emulgatoren: Mono- und Diglyceride von Speisefettsäuren, Säureregulatoren: Natriumacetate, Äpfelsäure **Ingredients:** Wheat flour (42%), water, protein mixture 19,9% (wheat, pea, rice), rapeseed oil, humectants: glycerol, linseed meal, **oats plant fiber**, quinoa flour, dextrose, iodized table salt (salt, potassium iodate), hardened fat (sunflower) emulsifiers: mono- and diglycerides of fatty acids, acidity regulators: sodium acetates, malic acid

24/7

Higher Protein
20 %

Lower Carb
14 g
per serving

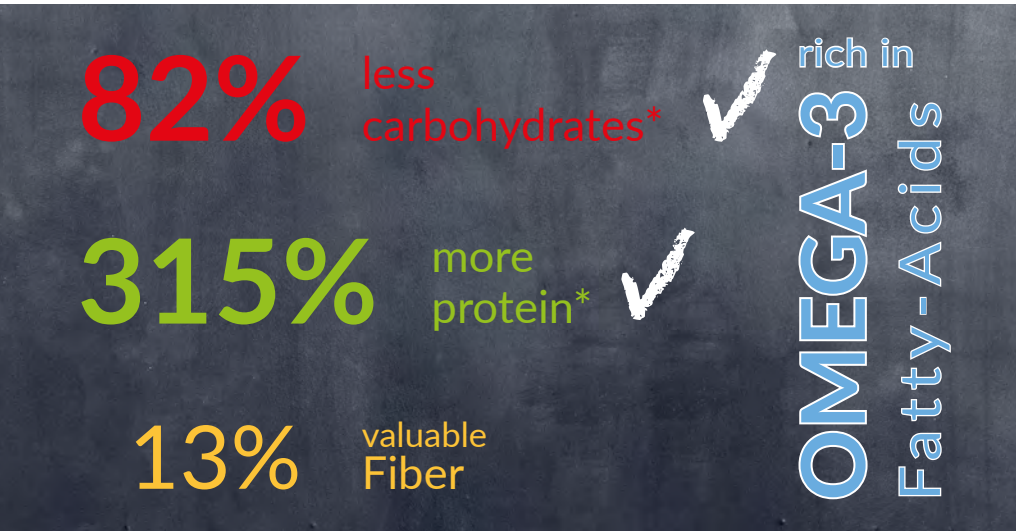
New!

Low Sugar
1,6 g
per serving

Low Carb Protein Cracker

With it's 41% protein and less carbs, rich in fiber and high quality ingredients like linseed, sesame, oat flakes is our crispy and thin cracker a modern snack.
It is available in different tastes, e.g. with rosmar.

Our Low Carb Protein Cracker is both vegan and organic.



*in comparison to similar crackers



Packing and palletizing

Packaging unit	Bags
Packaging weight	60 g
Packaging per cardboard box	12
Cardboard boxes per pallet	128
Cardboard boxes per layer	16
Layers per pallet	8
Pallet height	180 cm
Pallet weight net	92,2 kg
Gross pallet weight	130 kg







Protein Crunchy Muesli

A breakthrough product for those who want to enjoy the crunch of muesli with the benefit of having a low carb product. Start your day off right with this alternative quick breakfast with a crunch.

The muesli is suitable for both additional sales and further processing.

35% less carbohydrates* ✓

178% more protein* ✓

11,4% valuable Fiber

*in comparison to similar muesli



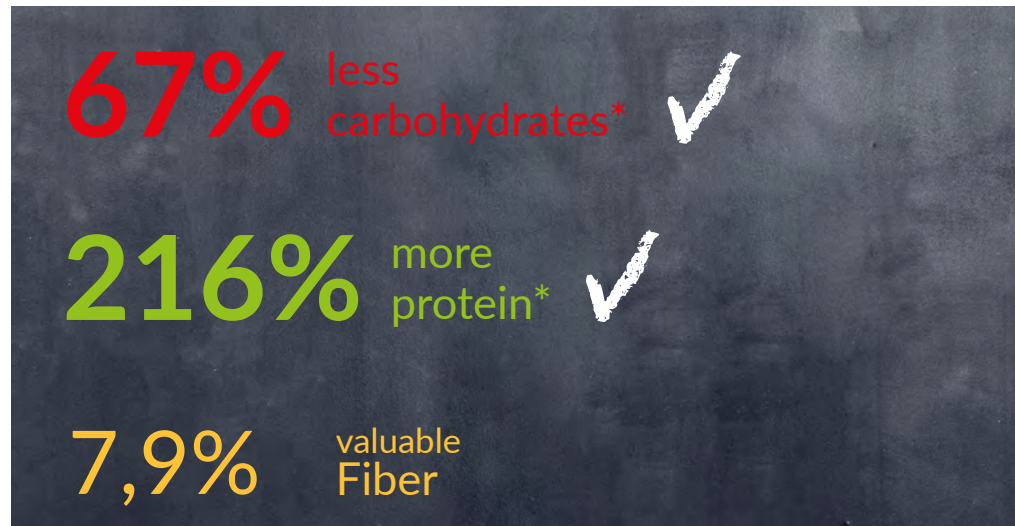
Packaging sample



Protein Brownies

Not only for athletes! Our Low Carb Protein Brownie Mix contains a sophisticated mixture of different proteins and nutritious ingredients-like sunflowerseeds flour, oat fiber and collagen hydrolyzate.

This brownie is a sweet, delicious low carb, high protein Snack, you can eat at any time of the day.



*in comparison to a traditional brownie

Recipe

Rietmann Protein Brownie Chocolate or Caramel	. .	1.000 kg
Whole egg		0.420 kg
Vegetable Oil		0.250 kg
Water		0.600 kg
Total		2.270 kg

Processing

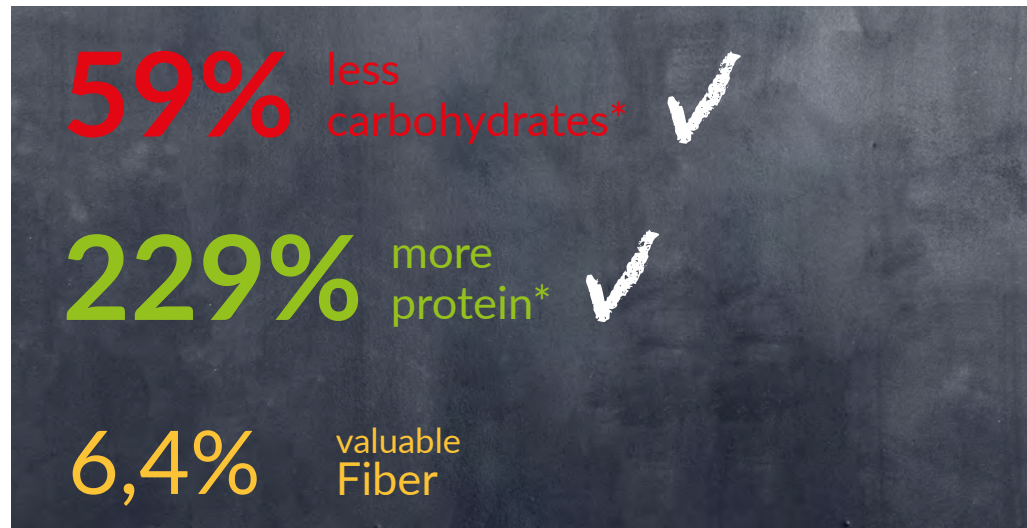
Mixing time	Beat all ingredients for 5 - 6 min.
Baking	170 °C with open damper
Baking time	approx. 25 - 30 min.





Protein Muffin Mix

Whether as a low-carb protein snack for breakfast, after training, for in between or as a dessert: our Low Carb Protein Muffin ensures taste without regrets. It has a mild sweetness and is soft! The muffin mix contains a lot of oat fiber and high quality whey protein. If you want, you can refine the mix with e.g fruit pieces or chocolate chunks.



*im Vergleich zu herkömmlichen, vergleichbaren Muffins

Recipe

Rietmann Protein Muffin	1.000 kg
Whole Egg	0.420 kg
Vegetable Oil	0.250 kg
Water	0.600 kg
Total	2.270 kg

Processing

Low Carb: it's more than just a trend!

