



# CATALOGUE

FOR BAKERS  
AND  
CONFECTIONERS





## WE ARE PRODUCERS OF FOOD AND WE LOVE NATURE

We work in the field of baking industry and dairy industry, we produce cereals, process poppyseed.  
 We own a unique technology enabling production of assortment of sprouted legumes, cereals and pseudo-cereals.  
 Our laboratory keeps developing innovative products which suit the global trends.  
 We actively protect nature. We believe in BIO.  
 We Are Semix.



### OUR MISSION

Our mission is to produce food with high added value and health benefit for human organism, and to eliminate using additives.



### COMPANY'S VISION

We want to be a Czech innovative company inventing, producing and selling worldwide high-quality products and being the leader in the Czech market in the field of foodstuff production in the BIO quality.



## IN HARMONY WITH NATURE

Social responsibility and natural relationship to the environment led the owner to support and promote the topic of sustainability. We think of the environment and nature globally – we do not use palm oil, we limit using of animal protein in our products and we support BIO-processing of foodstuffs. We take steps to protect the countryside in our vicinity. In the long term Semix cares for six habitats total of 82-hectare in the Moravia region, in which we take care of amphibians, insects, birds and support species diversity and growth of herbs.

Read more in [natura.semix.cz](https://natura.semix.cz) website.



**WE VALUE THE GIFTS OF NATURE...**  
FIND MORE AT [HTTPS://NATURA.SEMIX.CZ](https://natura.semix.cz)

# Sprouted Bread with legumes

A SOURCE  
OF PROTEINS  
WITHOUT  
ADDED GLUTEN  
MADE OF FLOUR  
AND LEGUMES  
CONTAINING  
FIBRE

## Sprouted Bread

PN 0012700

A mixture for production of protein bread with legumes.

- It contains 25 % flour of sprouted legumes
- It contains spelt flour
- Sprouted legumes are source of proteins
- Contents of proteins not provided by gluten
- Gluten is only in the contained cereals
- The flour of sprouted legumes is a source of fiber
- Legumes provide long-term smoothness of the crumb

### RECIPE:

<b>Sprouted Bread</b> . . . . .	<b>10.00 kg</b>
T530 . . . . .	10.00 kg
Salt . . . . .	0.46 kg
Yeast . . . . .	0.60 kg
Oil . . . . .	0.50 - 1.20 kg
Water . . . . .	17.60 kg
<b>Total</b> . . . . .	<b>39.16 - 39.86 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with HDPE liner.



# Grain Loaf

UNIQUE BREAD  
WITHOUT FLOUR  
WITHOUT YEAST  
AND WITHOUT  
ADDITIVES

## Grain Loaf with lentils, without gluten

PN 0012200

- Unique recipe – content of lentils in the mixture 19 %; baked bread contains 8 % of lentils
- Rich in seeds (sunflower, flax, pumpkin)
- Not only it makes you satiated, you also will be surprised by its unusual taste



### TIP:

THE NUTRITION STATEMENTS CAN BE USED:

- Source of fibre • Source of proteins

### RECIPE:

<b>Grain Loaf</b> . . . . .	<b>10.00 kg</b>
Sunflower seed . . . . .	2.00 kg
Honey . . . . .	0.80 kg
Salt . . . . .	0.25 kg
Oil . . . . .	0.80 kg
Water . . . . .	9.00 kg
<b>Total</b> . . . . .	<b>22.85 kg</b>

**SHELF-LIFE:** 8 months

**PACKAGING:** Paper bag with PE liner.





**NOVELTY**

# Preferment

For better experience of pastry

PREFERMENT gives pastry better taste, soft and non-gluey crumb, longer shelf-life and other qualities, which bakers normally achieve by long working the dough before leavening.

By using Preferment you achieve the qualities even if you bake "at a blow", i.e. by using the way of preparation when all ingredients needed for baking are mixed at once. Dough is left mature for a few minutes and then it is shaped.

## Preferment Spelt

PN 0810900

Spelt is made of whole grains of wheat including germs, therefore it keeps contents of fiber, vitamins and minerals. Moreover, it has lower content of gluten and thus it does not burden organism.

Spelt has a higher nutritional value than wheat.

### RECIPE:

Wheat flour T530 . . . . .	75 kg
Rye flour T930 . . . . .	25 kg
<b>Preferment Spelt . . . . .</b>	<b>30 - 40 kg</b>
Yeast . . . . .	3.5 kg
Salt . . . . .	1.0 kg
Water . . . . .	65 kg
<b>Enhancing preparation (optional) . . . . .</b>	<b>1.0 kg</b>
<b>Total . . . . .</b>	<b>200.5 - 210.5 kg</b>

**SHELF-LIFE:** 3 months

**PACKAGING:** 9kg PP bucket



**IT CONTAINS WHOLE GRAINS OF WHEAT WITH GERMS TO ADD FIBRE**

# Also try

**Preferment Multigrain**

**Preferment Lithuanian**

**Preferment Rye**

**Preferment Wheat**

**RECIPE:**

Wheat flour T530 . . . . . 75 kg

Rye flour T930 . . . . . 25 kg

**Preferment . . . . . 30 - 40 kg**

Yeast . . . . . 3.5 kg

Salt . . . . . 1.0 kg

Water . . . . . 65 kg

**Enriching preparation (optional) . . . . . 1.0 kg**

**Total . . . . . 200.5 - 210.5 kg**

**SHELF-LIFE:** 3 months

**PACKAGING:** 9kg PP bucket



# Food improvers for bread

- Stable quality of produced bread.
- Bakery processing both in trugs (troughs) and forms.
- Perfect stability of dough, even with varying quality of baking flours.
- The mixture can be used for various types of starters.
- Bread features strong elastic crumb with regular porosity.

BETTER  
STABILITY OF  
DOUGH SHORTER  
TIME OF  
LEAVENING

## Chlebax Plus

PN 0130100

Food improvers for starter bread, developed specifically to improve stability and increase pastry volume.

- Ideal for industrial bakeries
- Improved stability and increased volume of pastry
- Regular porosity, smooth crumb
- Longer shelf-life of pastry
- **Recommended dosing: 1% per flour**

**SHELF-LIFE:** 8 months

**PACKAGING:** Paper bag with PE liner.







# Food improvers for common and delicate pastry

## Soft-Tex Vanilla

PN 0090900

- Suitable for industrial lines
- Dry, non-gluey, easy-to-process dough
- Provides required volume and smoothness of pastry crumb
- Pleasant vanilla fragrance

**RECIPE:**

<b>SOFT-TEX VANILLA</b> . . . . .	<b>0.16 - 0.20 kg</b>
Wheat flour Special T530 . . . . .	10.00 kg
Sugar . . . . .	1.20 kg
Salt . . . . .	0.16 kg
Yeast . . . . .	0.65 kg
Oil . . . . .	0.60 kg
Water . . . . .	4.50 kg
<b>Total</b> . . . . .	<b>17.27 - 17.31 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with PE liner.



**ESPECIALLY SUITABLE FOR CROSS-BUNS AND CHRISTMAS CAKES**

## Rival

PN 0091000

Food improvers made of malt, which increases volume and extends freshness of both common and delicate pastry.

- Wide use for variety of products
- Dry, non-gluey pastry
- Excellent dough stability

**RECIPE:**

<b>Rival</b> . . . . .	<b>0.10 kg</b>
Wheat flour T530 . . . . .	10.00 kg
Salt . . . . .	0.18 kg
Yeast . . . . .	0.40 kg
Oil . . . . .	0.40 kg
Water . . . . .	5.00 kg
<b>Total</b> . . . . .	<b>16.08 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with PE liner.



**EXTENDS FRESHNESS**



# Flaxseed Omega 3 Bread Mix

MIXTURE  
CONTAINS  
80 %  
OF FLAXSEED

## Flaxseed Omega 3

PN 0010300

A mixture for production of wheat pastry with a high content of omega-3 fatty acids.

### RECIPE:

<b>Mixture Flaxseed Omega 3 Bread Mix</b> . . . . .	<b>2.70 kg</b>
Wheat flour Special T530 . . . . .	10.00 kg
Yeast . . . . .	0.40 kg
Oil . . . . .	0.30 kg
Water . . . . .	6.50 kg
<b>Total</b> . . . . .	<b>19.90 kg</b>

### PACKAGING:



# Confectionery Mixtures



**RYE GINGERBREAD IS INGENIOUSLY FLAVOURED**

## Rye Gingerbread

PN 0310400

Rye is a traditional Old Bohemian raw material for baking of gingerbread. Yet over time, it was replaced by wheat which is usually more available to bakers and which has good porosity. Our rye gingerbread goes back to the tradition which will enthuse you with its volume and smoothness. It is ingeniously flavored.

### RECIPE:

<b>Old-Bohemian Rye Gingerbread</b> . . . . .	<b>10.0 kg</b>
Egg melange . . . . .	2.6 kg
Oil . . . . .	0.5 kg
Water . . . . .	4.0 kg
<b>Total</b> . . . . .	<b>17.1 kg</b>

**SHELF-LIFE:** 8 months

**PACKAGING:** Paper bag with PE liner.



# Whipped Cream Stabilizers

DRY MIXTURE FOR STABILIZING OF WHIPPED CREAM

## Whippstabil neutro

PN 0202400

- Fast and easy cold preparation
- Just mix with water and whip in cream
- It does not run even at room temperature

### RECIPE:

Cream .....	1 kg
<b>Whippstabil mixture</b> .....	<b>0.20 kg</b>
Water .....	0.25 kg
<b>Total</b> .....	<b>1.45 kg</b>

**SHELF-LIFE:** 12 months

**PACKAGING:** 6 x 0.6 kg



### OTHER FLAVOURS:

## Whippstabil Chocolate

PN 0202600

## Whippstabil Strawberry

PN 0202200

## Whippstabil Caramel

PN 0202000

## Whippstabil Lemon

PN 0202100

## Whippstabil Raspberry

PN 0202300

## Whippstabil Yoghurt

PN 0202700

## Whippstabil Tiramisu

PN 0202800



# Nut Filling

**THERMOSTABLE FILLINGS WITH FINELY CHOPPED NUTS**



**Walnut Filling**  
**VARIO Clean 32%**  
 PN 0252000

**IT CONTAINS 32% OF WALNUTS**

Lightbrown filling of nut flavour

**RECIPE:**

<b>Filling Vario Clean</b> . . . . .	<b>10.0 kg</b>
Water . . . . .	5.3 kg
<b>Total</b> . . . . .	<b>15.3 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with PE liner.



**Walnut Filling**  
**ECONOMY Clean**  
 PN 0252500

Dry mixture for preparation of thermostable walnut filling with finely chopped walnuts.

- Filling does not contain additives
- Chickpea replaces allergen soya
- Thanks to excellent thermostability the mixture is also suitable for specific products
- Filling has distinct walnut flavor which enhances taste

**RECIPE:**

<b>Walnut filling</b> . . . . .	<b>10.0 kg</b>
Crumbs . . . . .	1.5 kg
Water . . . . .	6.8 kg
<b>Total</b> . . . . .	<b>18.3 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with HDPE liner.



# Stabilized Ground Poppyseed

WE SUPPLY  
STABILIZED  
POPPYSEED  
WITH MAXIMUM  
AMOUNT 7MG/KG  
OF OPIOID  
ALKALOIDS



**WE ARE UNIQUE. BY MEANS OF THERMAL STEAM STABILIZATION WE ARE ABLE TO:**



- Preserve natural taste and flavor of poppyseed
- Prevent rancidity and bitterness of poppyseed
- Heat treated
- Extend SHELF-LIFE of ground poppyseed at storage temperature up to 20 °C to 8 months

## Ground Poppyseed Stabilized 100 %

PN 02408

Stabilized poppyseed with extended shelf-life, intended for preparation of fillings and toppings.

### Poppyseed Fillings

Name	PN	Declared % of poppyseeds	Flavour / Aroma	Amount of filling in kg	Water	Filling in total	
<b>TREND</b>	2458	30 %	Almonds	1.0	0.5	1.5	
<b>KLASIK</b>	2427	35 %	Rum + Vanilla	1.0	0.6	1.6	
<b>STANDARD</b>	2430	42 %	-	1.0	0.5	1.5	
<b>PREMIUM</b>	2428	45 %	Rum + Vanilla	1.0	0.5	1.5	
<b>EXTRA „50“</b>	2404	50 %	Rum + Vanilla	1.0	0.5	1.5	
<b>POPPYSEED CONCENTRATE</b>	2417	78 %	Vanilla	1.0	0.5	1.5	

### PACKAGING:

10 kg - Paper bag with PE liner.  
25 kg - Paper bag with PE liner.



# Pastry fillings

FOR  
IMMEDIATE  
USE

## Finished Thermostable Fillings

All-purpose use for both "open" and "enclosed" products, products made of puff pastry or leavened dough.

- Suitable for filling of any dough and pastry
- Used for both manual and automatic filling

### Cremina pudding cream with vanilla flavour

ZB 0731012

### Cremina pudding cream with chocolate flavor

ZB 0732012

### Cremina pudding cream with eggnog flavor

ZB 0733012

### Cremina pudding cream with caramel flavor

ZB 0734012

**SHELF-LIFE:** 6 months

**PACKAGING:** Plastic bucket





**WE WILL HELP YOU TO CHOOSE THE BEST TVAROGEN, FITTING YOUR IDEAS OF THE FINISHED PRODUCT**

## Mixtures for preparation of thermostable curd filling

Sortiment STANDARD	Name	PN	TERMO-STABILITY		SENSORY PROPERTIES					COLOUR		RECIPE		
			Open products	Enclosed products	Flowability after mixing	Juiciness	Lumpiness	Frothiness	Creamy after mixing	Yellow	White	Mixture	Water	Curd
<b>Sortiment STANDARD</b>														
	<b>Tvarogen® with vanilla flavor</b>	2801	X	XX	X	XX	XX	XX	X	X		40	70	100
<b>Sortiment SPECIÁL</b>														
	<b>Tvarogen® Extra special white</b>	2816	XX	XXX	XX	X	X	0	XX		X	43	60	100
<b>Sortiment EXCELENT</b>														
	<b>Tvarogen® EXCELENT without gluten</b>	2803	XXX	XXXX	X	XXX	XXX	XXX	X		X	35	25	100
<b>Clean Label-without E</b>														
	<b>Tvarogen® EXCELENT CLEAN</b>	2811	XXX	XXXX	X	XXX	XXX	XXX	X		X	35	25	100

**SHELF-LIFE:** 12 months

X-XXXX | Crosses in the table indicate how much the particular feature of Tvarogen is guaranteed. The more crosses, the more marked effect.

**PACKAGING:**







### Vegan Burger Filling

PN 0263400

- Based on peas and sprouted mung beans
- 40 g of proteins in 100 g of product
- Just add water and oil

**RECIPE:**

Dry mixture . . . . .	10.0 kg
Oil (rapeseed) . . . . .	2.4 kg
Water . . . . .	20.0 kg
<b>Total . . . . .</b>	<b>32.4 kg</b>

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with HDPE liner.





**Planet**  
ALLY

**Vegan Mince**

PN 0263300

Mixture for lasagna, pasta and other meals.

**RECIPE:**

Dry mixture . . . . . 10.0 kg  
Oil (rapeseed). . . . . 2.5 kg  
Water . . . . . 20.0 kg  
Total . . . . . 32.5 kg

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with HDPE liner.



**Vegan "Czech Prejt"**

PN 0263500

Mixture for vegan prejt.

**RECIPE:**

Dry mixture . . . . . 10.0 kg  
Water . . . . . 36.0 kg  
Total . . . . . 46.0 kg

**SHELF-LIFE:** 6 months

**PACKAGING:** Paper bag with HDPE liner.



**Notes**

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A series of horizontal dotted lines for writing notes.

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