



semix

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 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:

Sprouted Bread	10.00 kg
T530	10.00 kg
Salt	0.46 kg
Yeast	0.60 kg
Oil	0.50 - 1.20 kg
Water	17.60 kg
Total	39.16 - 39.86 kg

SHELF-LIFE: 6 months

PACKAGING: Paper bag with HDPE liner.



Gluten free bread

Gluten-free basket bread

PN 0870200

- A unique gluten-free bread mix that is second to none.
- Extra soft, perfect taste and texture.
- No allergens, no milk, eggs or soya
- No deproteinized wheat starch
- Increased fibre content

RECIPE:

Gluten-free bread	10,00 kg
Salt	0,25 kg
Yeast	0,37 kg
Oil	0,90 kg
Water	6,87 kg
Total	18,39 kg

SHELF-LIFE: 6 months

PACKAGING: Paper bag with HDPE liner.



WE ALSO OFFER
A VERSION FOR HOME
BAKERIES
IN A 400 g PACK

YOU WON'T
RECOGNISE ANY
DIFFERENCE TO
CLASSIC WHEAT
BREAD

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
Preferment Spelt	30 - 40 kg
Yeast	3.5 kg
Salt.	1.0 kg
Water	65 kg
Enhancing preparation (optional)	1.0 kg
Total	200.5 - 210.5 kg

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.

BETER 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:

SOFT-TEX VANILLA	0.16 - 0.20 kg
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
Total	17.27 - 17.31 kg

SHELF-LIFE: 6 months

PACKAGING: Paper bag with PE liner.



ESPECIALLY
SUITABLE FOR
CROSS-BUNS
AND CHRIST-
MAS 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:

Rival	0.10 kg
Wheat flour T530	10.00 kg
Salt	0.18 kg
Yeast	0.40 kg
Oil	0.40 kg
Water	5.00 kg
Total	16.08 kg

SHELF-LIFE: 6 months

PACKAGING: Paper bag with PE liner.



EXTENDS
FRESHNESS



Flaxseed Omega 3 Bread Mix

Flaxseed Omega 3

PN 0010300

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

RECIPE:

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

PACKAGING:



MIXTURE
CONTAINS
80 %
OF FLAXSEED



Confectionery Mixtures



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:

Old-Bohemian Rye Gingerbread	10.0 kg
Egg melange	2.6 kg
Oil	0.5 kg
Water	4.0 kg
Total	17.1 kg

SHELF-LIFE: 8 months

PACKAGING: Paper bag with PE liner.



RYE
GINGERBREAD
IS INGENUOUSLY
FLAVOURED

ALSO
AVAILABLE
IN A GLUTEN
FREE VERSION

GLUTEN
FREE

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
Whippstabil mixture	0.20 kg
Water	0.25 kg
Total	1.45 kg

SHELF-LIFE: 12 months

PACKAGING: 6 x 0.6 kg



OTHER FLAVOURS:

Whippstabil Caramel

PN 0202000

Whippstabil Lemon

PN 0202100

Whippstabil Raspberry

PN 0202300

Whippstabil Yoghurt

PN 0202700



Nut Filling

THERMOSTABLE
FILLINGS
WITH FINELY
CHOPPED
NUTS



Walnut Filling VARIO Clean 32%

PN 0252000

Lightbrown filling of nut flavour

RECIPE:

Filling Vario Clean	10.0 kg
Water	5.3 kg
Total	15.3 kg

SHELF-LIFE: 6 months

PACKAGING: Paper bag with PE liner.



IT CONTAINS
32 %
OF WALNUTS

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:

Walnut filling	10.0 kg
Crumbs	1.5 kg
Water	6.8 kg
Total	18.3 kg

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	
TREND	2458	30 %	Almonds	1.0	0.5	1.5	
KLASIK	2427	35 %	Rum + Vanilla	1.0	0.6	1.6	
STANDARD	2430	42 %	-	1.0	0.5	1.5	
PREMIUM	2428	45 %	Rum + Vanilla	1.0	0.5	1.5	
EXTRA „50“	2404	50 %	Rum + Vanilla	1.0	0.5	1.5	
POPPYSEED CONCENTRATE	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

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



NOVELTY

Thermostable fillings

Thermostable strawberry filling

ZB 0706512

MORE
FLAVORS
COMING SOON -
CHERRY, APRICOT,
BLUEBERRY

- Thermostable filler for filling baked goods and confectionery
- The filling is designed for direct application - without the need for any adjustments
- Total fruit: 50%
- Pieces of strawberries
- Excellent taste
- Wide application - cakes, buns, ridges, donuts, doughnuts, puff pastry

SHELF-LIFE: 6 months**PACKAGING:** 12 kg, bucket with lid (PP)



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.



- FROM SPROUTED
LEGUMES
- HIGH IN PROTEIN
- 47 % OF PRODUCT
FROM PEAS

Notes

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