

Bake the best with something good!



Family-owned for more than 120 years

Abel + Schäfer / KOMPLET

We are a German manufacturer of a large range of premixes and products for use in bakeries, confectioneries, hotels, supermarket chains and cruise lines.

The company was founded in 1892 and is still a family-owned business. The registered brand name is **KOMPLET** which means “complete” or easy to use.

Together with our sister companies in many European countries and the United States and assisted by a world-wide network of distributors, we provide our customers with quality products all over the globe.

The requirements of the customers have changed over the previous years. Our product range has been developed according to the market needs. Nowadays, the so-called “healthy breads”, i.e. breads with a nutritional value, such as gluten-free, low glycemic index, high protein and organic products, are much appreciated. In the confectionery sector, products easy to use such as premixes for delicious muffins, moist donuts, glazes and coatings are especially in demand.

In both bread and confectionery sectors, **Abel + Schäfer / KOMPLET** offers a wide range of products and solutions for the customers’ needs.

We wish you great success with the **KOMPLET** products and are always at your service.



Fine bakery and confectionery goods

PREMIXES FOR BREADS AND ROLLS



Baguette Premium 10

10 kg bag



Concentrated premix for the preparation of typical French Baguette. Multipurpose product for the manufacture of a full range of Baguettes, Baguette Rolls and French white bread.

Ciabatta Artisan 20

10 kg bag



Concentrated premix for a wide variety of Mediterranean-style bread. Due to the high water absorption, the baked product has a particularly light, moist crumb.

Hamburger

25 kg bag



Premix for soft sweet bread, Hamburger buns and sandwich bread.

Pizza Mix 00

25 kg bag



Premix for the preparation of pizza and other specialities. Contains selected flours, characteristic for the popular Italian-style pizza.

Soft Pan 40

25 kg bag



Concentrated premix for the preparation of typical Mediterranean-style soft and spicy bread and roll specialities.

Crusty Rye 50

10 kg bag



Concentrated premix for the preparation of an aromatic wheat/rye bread. This is a mix for the most traditional and typical German bread with natural sour dough. Without coarse grains and seeds.

for bakery and pastry professionals



Brown Bread 30

10 kg bag



Concentrated premix for the preparation of typical Brown Bread made from wheat flour. Multi-purpose product for the manufacturing of a full range of breads, Baguettes and bread rolls.

High Fibre'n Grain 50

10 kg bag



Concentrated premix for the preparation of high fibre bread, rolls, Baguettes and more. Delicious taste and good shelf life.

Wurzelbrot 20

10 kg bag

25 kg bag



Concentrated premix for the preparation of wheat bread and rolls with an incomparable taste, exceptional shelf-life and a rustic appearance, especially when the bread is twisted.

Batata 35

25 kg bag



Concentrated premix for the preparation of bread and pastries with sweet potatoes. Contains sweet potato pieces and other ingredients such as spelt flour, whole spelt sourdough and sunflower seeds. Various recipe suggestions are available for you.

Chia Bread 40

10 kg bag



Concentrated premix for the preparation of a speciality bread with chia Seeds. Many possible recipe variations. Excellent shelf life of the baked goods.

Quinoa Bread 50

10 kg bag



Concentrated premix for the preparation of delicious Quinoa bread and other bakery specialities with an outstanding shelf life.

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PREMIXES FOR BREADS AND ROLLS



ProBody 100

10 kg bag
25 kg bag



Premix for the preparation of bread rich in proteins with whole grain derivatives and seeds. The premix contains:
36,1 % proteins
11,9 % carbohydrates
16,7 % fibre

Kraftbread 50

10 kg bag



Concentrated premix for the preparation of speciality bread. This product has a mild malt taste and an excellent shelf life. It contains sour dough and sunflower seeds, linseed, coarse ground rye and soybean.

Original Six Grain 50

10 kg bag



Concentrated premix for the preparation of a special bread rich in grains and seeds for a healthy nutrition. Contains 6 different cereals: wheat, rye, oat, barley, corn, millet as well as linseed and sesame seed.

Whole Spelt

25 kg bag



Premix for the preparation of whole spelt bread. Especially suitable for nutrition-conscious customers. Yields nice loaves with dense crumb and mild taste.

Nordländer

10 kg bag



Premix for the preparation of a dark rye and wheat bread with many sunflower seeds. Very long shelf life. With an intense rye/malt taste.

Grainstar

10 kg bag



KOMPLET Body & Soul Line:
Premix for the preparation of whole grain breads supporting a modern, conscious diet. Fully vegan, yeast free, rich in grains and seeds and with a unique nutty and aromatic flavour.

for bakery and pastry professionals

PREMIXES FOR CAKES AND SPONGES



Vanilla Sponge

10 kg bag



Premix for first-class sponge batters. The sponge bases have a high volume and a long shelf life. Also ideal for Victoria sponge and Swiss rolls.

Sponge Cake Dark Chocolate

10 kg bag



Premix for the preparation of premium chocolate sponge bases, chocolate Swiss rolls and rich chocolate gourmet cakes with a long shelf life and exquisite flavour.

Choco Gourmet

10 kg bag



Premix for the preparation of top quality chocolate sponge bases, chocolate Swiss rolls and chocolate batters with long shelf life and delicious taste. With selected, extra dark cocoa powder.

Gluten-Free Sponge



10 kg bag



Premix for the preparation of Gluten-Free Sponge batters. The sponge bases have a good volume and a long shelf life. Also ideal for Viennese sponge and Swiss rolls.

Gourmet Cake Vanilla

10 kg bag



Premix for the preparation of delicious Vanilla Pound Cakes, beautiful Slices, and moist Muffins. Without the fruit or other topping sinking into the batter.

Gourmet Cake Chocolate

10 kg bag



Premix for the preparation of delicious Chocolate Pound Cakes, beautiful Slices and moist Muffins. Without the fruit or other topping sinking into the batter.

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Fine bakery and confectionery goods

PREMIXES FOR CAKES AND SPONGES

Jogosoft

10 kg bag



Premix with yoghurt for the preparation of all kinds of premium tray cakes. Yields moist slices without the fruit or other topping sinking into the batter. No additional eggs required.

Black Soft

10 kg bag



Premix for the preparation of premium chocolate tray cakes with superb taste and exceptionally long shelf life. Yields moist slices without the fruit or other topping sinking into the batter.

Spelt Cake

10 kg bag



Premix for the preparation of a varied range of premium moist spelt cakes with a balanced nutty flavour. The product has an excellent shelf life and the topping will not sink through the batter.

Vega Cake

10 kg bag



KOMPLET Body & Soul Line:
Premix for the preparation of fully vegan, moist pound cakes, tray cakes, muffins and cookies. Without the fruit or other topping sinking into the batter.

Gluten-Free Cake

10 kg bag



Premix for the preparation of a variety of cakes such as pound cakes, muffins and slices without gluten.

Body & Soul



for bakery and pastry professionals



Gourmet Muffin

10 kg bag



Premix for delicious moist muffins with a very soft crumb and an excellent shelf life. Also appropriate for the preparation of tray-baked cakes with any kind of topping.

Magic Muffin

10 kg bag



Premix for the preparation of moist muffins with a soft crumb and a good shelf life. Also appropriate for the preparation of tray-baked cakes with any kind of topping.

Chocolate Muffin Soft

10 kg bag



Premix for the preparation of rich chocolate muffins with a soft and dark crumb. Also appropriate for tray cakes.

Fiber Nugget Muffin

10 kg bag



Premix for the preparation of Muffins rich in fibre, coarse ground wheat and rolled oats.

Sun Muffin Oat Bran

10 kg bag



Premix for the preparation of a special American-style bran muffin. Contains rolled oats.

Waffel Mix

10 kg bag



Premix for the easy preparation of waffles.

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Fine bakery and confectionery goods

PREMIXES FOR CAKES AND SPONGES

Pancake

10 kg bag



Premix for the preparation of traditional Pancakes.

Croissant 15

15 kg bag



Concentrated premix for the preparation of croissants, chocolate rolls etc.. Produced according to the original French recipe. Also perfectly suitable for all processes involving cooling and freezing.

Sweet Soft 20

10 kg bag



Concentrated premix for the preparation of a wide range of products which include: Hamburger/Hot Dog Rolls, Sweet Buns, Brioche, Butter Yeast Cakes, Berliner, Stollen, etc.

Brioche Mix

25 kg bag



Premix for the preparation of fine yeast-raised pastries with high egg and fat content like Brioche, Berliner, butter cake, butter crescents and other. Ingredients blended to the original French recipe.

Black Mix

10 kg bag



Premix for the preparation of a wide variety of eye-catching baked goods with a decorative and modern black look.

Yeast Raised Donut

22,68 kg bag



Premix for the preparation of an American-style Donut with low oil absorption.

for bakery and pastry professionals



Gourmet Brownies

10 kg bag



Premix for typical American-style brownies with a moist dense crumb and an excellent shelf life.

Choux Pastry

10 kg bag



Premix for the efficient preparation of choux pastry goods with the distinctive flavour.

Bonini's Plus

10 kg bag



Premix for the preparation of delicious fried products with quark (curd cheese). The premix contains powdered quark.

Gingerbread Mix

15 kg carton



Premix for the preparation of a large variety of honey cake products, also known as gingerbread.

Stollen Mix

10 kg bag



Premix for the preparation of a delicious German Christmas Stollen with the typical Stollen flavour. The Stollen spices are already included. Extend your festive range with Stollen from your own bakery, inspired by our **KOMPLET** recipe suggestions.

Bake the best with something good!

Fine bakery and confectionery goods

CREMES / CUSTARD CREMES

Creme Patissiere Gourmet

10 kg bag



Instant custard for the preparation of bake and freeze-thaw stable creme fillings.

Vega Creme

10 kg bag



KOMPLET Body & Soul Line:
Premix for the preparation of an instant high quality vegan custard. Free of any ingredients of animal origin. The custard is bake and freeze-thaw stable.

Hot Creme

10 kg bag



Custard powder for the preparation of traditional cooked cremes - hot process.

Gourmet Cream Filing

10 kg bag



Instant product for the preparation of a light and creamy custard filling. The filling is pleasant to the palate and, once chilled and firm, easy to slice. The filling is freeze-thaw stable.

Volucreme

10 kg carton



Cream alternative in powder form with good whipping properties. Basic recipe: 1 part **KOMPLET Volucreme** and 2 parts cold water. Add sugar as desired.

for bakery and pastry professionals

CONVENIENCE PRODUCTS



Mousse Veg Neutral

6 kg carton (6x 1 kg bags)



For the preparation of mousse, mousse cakes and slices with vegetable stabilizers. Does not contain gelatine of pork or beef.

Mousse Veg Chocolate

6 kg carton (6x 1 kg bags)



For the preparation of chocolate-flavoured mousse, mousse cakes and slices with vegetable stabilizers. Does not contain gelatine of pork or beef.

Mousse Veg Tiramisu

6 kg carton (6x 1 kg bags)



For the preparation of tiramisu-flavoured mousse, mousse cakes and slices with vegetable stabilizers. Does not contain gelatine of pork or beef.

Gourmet Cheesecake

10 kg bag



Premix for the preparation of several varieties of premium quality baked cheesecakes.

Mandelfüllung

10 kg bag



Premix for the preparation of fine almond fillings for use in baked pastries. With a large amount of finely ground almonds.

Dry Hazelnut Filling

12,5 kg bag



Premix for the preparation of fine hazelnut fillings for use in baked pastries. With an intense nut taste and a large amount of hazelnut pieces.

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CONVENIENCE PRODUCTS

Neuschnee

10 kg bag



Dusting sugar that does not dissolve, made from dextrose.

Kiddy Choco Softy

10 kg bucket



KOMPLET Kiddy Choco Softy is a soft, bake stable dark cocoa paste for filling, coating and flavouring.

Kiddy Noisette Softy

10 kg bucket



KOMPLET Kiddy Noisette Softy is a soft, bake stable nougat paste containing hazelnuts for filling, coating and flavouring.

Kiddy Gusto Softy

10 kg bucket



KOMPLET Kiddy Gusto Softy is a bake and freeze stable hazelnut paste with a milky taste for the filling, flavouring and decoration of cakes, muffins and pastries.

Kiddy White

10 kg bucket



KOMPLET Kiddy White is a white paste for coating, filling and flavouring.

Kiddy Gel Neutral

14 kg bucket



Very economical concentrated glaze for tarts, desserts and other confectionery products. Hot process!

for bakery and pastry professionals



Kiddy Gel Apricot

14 kg bucket



Very economical concentrated glaze with apricot flavour for tarts, desserts and other confectionery products. Hot process!

Kiddy Gel Strawberry

14 kg bucket



Very economical concentrated glaze with strawberry flavour for tarts, desserts and other confectionery products. Hot process!

Fruit Glaze Red

5 kg bucket



KOMPLET Fruit Glaze Red, in practical powder form, for the preparation of a red jelly glaze. For the glazing of fruits on cakes and desserts. The glaze can be reheated.

Fruit Glaze Yellow

5 kg bucket



KOMPLET Fruit Glaze Yellow, in practical powder form, for the preparation of a yellow jelly glaze. For the glazing of fruits on cakes and desserts. The glaze can be reheated.

Magic Fondant

14 kg bucket



Very economical sugar glaze for the finishing touches of cakes, Danishes and other pastries.

Florenta

5 kg carton (10x 500 g bags)
10 kg bag



Powdered florentine mix for the easy preparation of florentines, „Bee Stings“, slices and other delicacies. Versatile, multi-purpose product.

Bake the best with something good!

Fine bakery and confectionery goods

CONVENIENCE PRODUCTS



Tomato Snack

5 kg carton (2x 2,5 kg bags)



Concentrated spice mix with sun-dried tomatoes and fine herbs. For the flavouring of doughs, batters and fillings. The ideal way to increase your "Snack and Savouries" choice.
Dosage: 5 - 10 % of flour quantity.

Pesto Snack

5 kg carton (2x 2,5 kg bags)



Concentrated spice mix with Italian hard cheese and fine herbs. For the flavouring of doughs, batters and fillings. The ideal way to increase your "Snack and Savouries" choice.
Dosage: 5 - 10 % of flour quantity.

for bakery and pastry professionals

DOUGH IMPROVERS



Bread Star

10 kg bag



Economical bread improver for wheat-based rolls, bread, toasting bread and Hamburger buns. Also ideal for soft baked goods containing sugar and fat.
Dosage: 0,3 - 0,5 % of flour quantity.

Magnum

25 kg bag



Bread improver for yeast dough and frozen dough, also pre-proved.
Dosage: 0,5 - 1 % of flour quantity.

Eisbär

25 kg bag



Special dough improver for rolls and other wheat-based products. Ideal for interrupted or retarded fermentation and freezing for several weeks.
Dosage: 3 % of flour quantity.

Malty

10 kg bag



Powdered flavour and colour enhancer. A combination of malted barley and rye.
Dosage: 2 - 3 % of flour quantity.

Dried Rye Sour

25 kg bag



Dried rye sour dough for the preparation of wheat and rye breads and bread rolls.
Dosage: up to 10 % of flour quantity, depending on the ratio of rye and wheat.

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Fine bakery and confectionery goods

RELEASE AGENTS



KOMPLETIN Liquid

8 kg canister



Release agent for all kinds of bakery and confectionery products. Apply a thin layer on moulds or trays, with brush or spray machine. Made from natural vegetable oils. Homogeneous spreading and excellent release function.

KOMPLETIN Paste

4 kg bucket



Release agent for all baked goods. Ideal for brush application, especially for high moulds.

KOMPLETIN Spray

2,2 kg carton (6 tins of 500 ml)



Release agent for all kinds of bakery and confectionery products in a practical spray can.

KOMPLETO

20 kg canister



Release emulsion, water-in-oil, for moulds, pans, tins, and trays. Appropriate for automatic spray machines.

KOMPLETIN Cutting Oil

20 kg canister



Oil for the greasing of all movable parts of bakery machines - especially dough processors, dough dividers or cutting machines like bread slicers.

for bakery and pastry professionals

FLOURS, SEEDS AND FLAKES FOR DECORATION

Wheat Flour Type 550

25 kg bag



Premium flour for various applications. Our all-rounder for bread, rolls and all kinds of pastry goods.

Rye Flour Type 1150

25 kg bag



Premium flour for various applications. Aromatic flour ideal for bread and rolls.

Gluten- and Lactose-Free Flour



5 kg bag



KOMPLET Body & Soul Line:

For the preparation of gluten- and lactose-free breads, rolls, cookies, cakes, pasta and more.

Rye Flakes

5 kg bag



Made from the whole rye grain. Our rye flakes are rich in vitamins and minerals. Used for toppings or incorporated into doughs, it provides intense flavour and eye-catching decoration.

Sunflower Seeds

5 kg bag



This product has a „nutty“ flavour and is very popular, especially when roasted. Used for decoration and also for incorporation into doughs. Favoured also for its nutritional qualities.

Sesame Seeds

5 kg bag



The classical and popular seed. Mostly used on breakfast rolls, Hamburger buns and a range of bread products.

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FLOURS, SEEDS AND FLAKES FOR DECORATION

Oat Flakes

5 kg bag



Our rolled oats can be used in a variety of baked goods, such as bread, rolls, cakes, cookies or grain bars. Incorporated into the dough or used as a topping, they provide a pleasant taste and enhance the appearance of the final product. An interesting feature from the nutritional point of view: oat flakes do not contain gluten.

Pumpkin Seeds

10 kg bag
25 kg bag



Pumpkin Seeds can be used for the decoration of breads and rolls. They can also be added directly to the dough. Quality grade: AA.

Mixed Seeds

10 kg bag



A selection of seeds and grains for the decoration of a variety of products. Especially recommended for the preparation of savoury snacks such as rustic seed sticks.

Backmüsli

5 kg bag



Backmüsli is a blend of barley flakes, oat flakes, rye flakes, sunflower seeds, corn flakes and roasted hazelnuts. Ideal for incorporation into doughs and the preparation of e.g. Müsli bars with **KOMPLET Florenta**.

for bakery and pastry professionals

SERVICE PRODUCTS



Muffin Cups

300 cases per carton
3000 cases per carton



Paper baking cups for the preparation of muffins. One tray consists of 12 paper baking cups. Scaling weight per cup: approx. 80 g batter.

Baking Mould Round

240 cases per carton
720 cases per carton



Round paper moulds with ϕ 170 mm and height 35 mm. Greasing the moulds before baking is not necessary. The baked goods can be sold or served directly in the moulds. Scaling weight: approx. 400 g batter/case.

Mini Cake Paper Trays

500 cases per carton



Rectangular paper bakeware (length 10 cm x width 5 cm x height 4 cm) in frames containing 20 pieces each. Greasing the cases before baking is not necessary. The baked goods can be sold or served directly in the cases. Scaling weight: approx. 90 g batter/case.

Lotus Vario Papermould

240 cases per carton



Square paper baking cases for cakes and confectionery products. Greasing the moulds before baking is not necessary. The baked goods can be sold or served directly in the moulds. 240 cases per carton. 170 x 170 mm, height 35 mm. Scaling weight: approx. 400 g batter/case.

Tree-shaped Baking Mould

200 cases per carton



The ideal baking case for your Christmas business. Scaling weight: approx. 240 g batter/case.

Easy Baking Mould

375 cases per carton



Rectangular, stable, printed baking mould for the preparation of small breads and pastries. L: 100 mm, W: 80 mm, H: 60 mm. Scaling weight: 300 - 600 g dough/batter per mould.

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Fine bakery and confectionery goods for bakery and pastry professionals



Tulip Cups

500 cups per carton



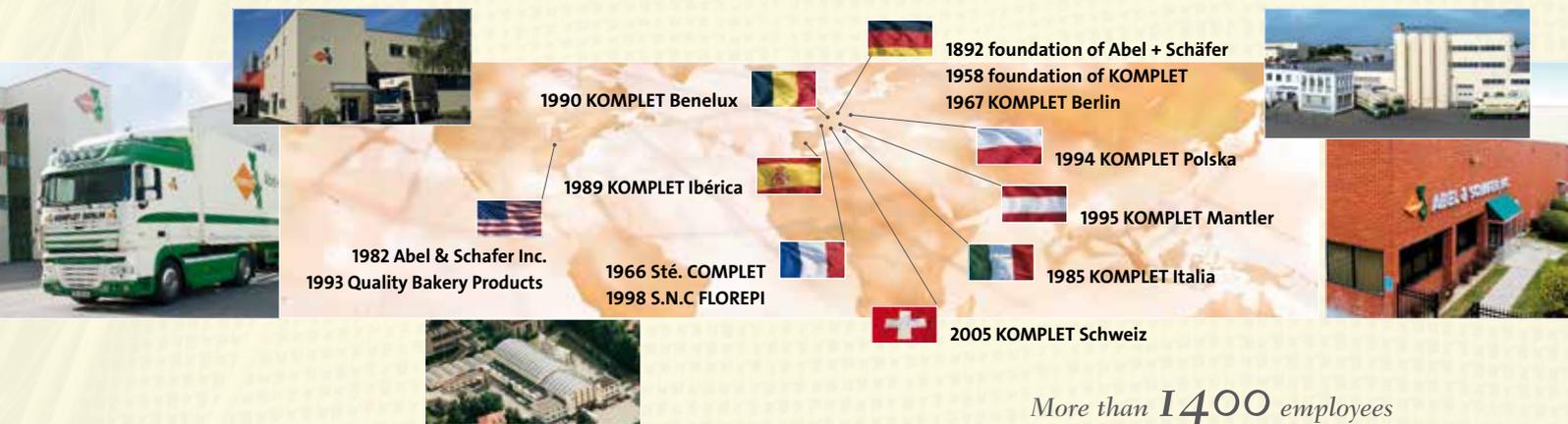
Tulip-shaped paper cups with baking frames included. For the preparation of muffins. 125 cups of each of the following colours: blue, green, orange, pink. Scaling weight per cup: approx. 110 g batter.

Mini Tulip Cups

600 cups per carton



Small tulip-shaped paper cups with baking frames included. For the preparation of mini muffins. 150 cups of each of the following colours: blue, red, green, yellow. Scaling weight per cup: approx. 35 g batter.



More than **1400** employees

THE KOMPLET GROUP - A WORLDWIDE SUCCESS STORY

Family-owned for more than **120** years

Founded in **1892**

7 production units for premixes

14 subsidiaries worldwide

4 production units for frozen products

1958 the brand **KOMPLET** is born

Represented in more than **70** countries

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