



# A NEW GENERATION NUTRITION

2026 PRODUCT CATALOGUE

# ABOUT US



BÄKKER is a next-generation food brand that reinterprets traditional bakery products through a scientific approach and modern nutritional principles.

Changing lifestyles, increasingly demanding work schedules, and evolving dietary habits have led people to seek not only satiety but also more conscious and balanced nutrition. BÄKKER was founded to become part of this transformation.

Through a high-protein functional bakery platform developed over nearly six years of research, development, production, and field experience, BÄKKER has created a broad product portfolio ranging from bread, simit, and bagels to lavash, tortillas, and cake varieties. All products are designed with the goal of making everyday bakery foods more functional, more nutritious, and better balanced.

BÄKKER's approach extends beyond protein enrichment alone. The brand is built upon core values such as ingredient quality, nutritional value, sustainable production, consumer trust, and public health. We believe that the food of the future should not only deliver great taste but also contribute positively to people's overall well-being and quality of life.

Contributing to healthier and more informed dietary choices for everyone—from children and young adults to working professionals and seniors—is at the heart of BÄKKER's mission. For this reason, our products are developed not for a specific consumer segment, but for anyone seeking to add value to their daily life through better nutrition.

Operating in accordance with international quality standards, BÄKKER aims to make functional foods more accessible and to provide solutions that support healthier lifestyles.

Because we believe that the food of the future should do more than simply satisfy hunger; it should support, strengthen, and enhance people's quality of life.

BÄKKER

Functional. Nutritious. Reliable. For the Future.



## WORKING WITH BÄKKER



WE ANALYZE NEEDS  
ACCURATELY



WE PROVIDE  
VALUE-ADDED SOLUTIONS



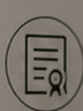
WE STAND BY YOU  
ALWAYS



RESEARCH



NATURAL  
INGREDIENTS



INNOVATIVE  
FORMULATIONS

# NEXT GENERATION BAKERY PRODUCTS DEVELOPED WITH SCIENCE & INNOVATION



# TECHNICAL DESCRIPTION OF BÄKKER PRODUCTS



A Range of High-Protein Mixes Designed to Combine Functional Nutrition with Superior Production Performance

## PRODUCT ADVANTAGES AND KEY DIFFERENTIATORS

|                                | STANDARD PRODUCT<br>(1000 gr)     | BÄKKER PRODUCT<br>(1000 gr)                                                      |
|--------------------------------|-----------------------------------|----------------------------------------------------------------------------------|
| Water Absorption Capacity (ml) | 600                               | 800                                                                              |
| Final Product Yield (gr)       | 1340                              | 1675                                                                             |
| Dough Mixing Time (min)        | 13                                | 9                                                                                |
| Baking Time (min)              | 18                                | 12                                                                               |
| Baking Temperature (°C)        | 210                               | 165                                                                              |
| Fermentation Time (min)        | Standard Production Process Flow  |                                                                                  |
| Carbon Emission Impact         | Provides no positive contribution | Reduces carbon emissions and your carbon footprint during the production process |

Standard Product : 1000 g flour + 600 ml water + 40 g yeast yields a dough that is divided into 14 pieces of 115–117 g each. After baking, 14 loaves of 95–96 g are obtained.

BÄKKER Product: 1000 g flour + 800 ml water + 40 g yeast yields a dough that is divided into 18 pieces of 100–102 g each. After baking, 18 loaves of 93–94 g are obtained.

## ADVANTAGES IN DAILY USE

|                                           | STANDARD PRODUCT | BÄKKER PRODUCT |
|-------------------------------------------|------------------|----------------|
| High Protein Density                      | ⊗                | ✓              |
| Complete Amino Acid Profile               | ⊗                | ✓              |
| Low Glycemic Index                        | ⊗                | ✓              |
| High Fiber Content                        | ⊗                | ✓              |
| High Nutrient Density                     | ⊗                | ✓              |
| Keto & Low-Carb Friendly                  | ⊗                | ✓              |
| 50%+ Longer Satiety                       | ⊗                | ✓              |
| Muscle & Metabolism Support               | ⊗                | ✓              |
| Digestive System Support                  | ⊗                | ✓              |
| Suitable for Athletes & Active Lifestyles | ⊗                | ✓              |
| Functionally Oriented Nutrition           | ⊗                | ✓              |
| 3 Slices = One Meal Protein Equivalent    | ⊗                | ✓              |
| Scientifically Formulated                 | ⊗                | ✓              |



## WHY BÄKKER ?

More than 17 Amino Acids in Total  
9 of Which Are Essential Amino Acids

Practical Use with No Additional  
Additives Required

High-Quality Protein Content  
Supporting Daily Protein Intake

Standard Texture, Volume and Taste

Mix Solutions for Different Product  
Applications

Suitable for Both Home Kitchens and  
Professional Production Environments



SCIENTIFICALLY  
**PATENTED**  
FORMULA



**%20+**  
PROTEIN



**17+**  
AMINO ACIDS



**B2B & B2C**  
PRODUCTION-ORIENTED

Legal Disclaimer: This product is a food product and is not intended for medicinal use or treatment purposes. Nutritional values may vary depending on production and cooking conditions. The above values do not apply to vegan product category formulations.

# HIGH-PROTEIN PLAIN BAKERY MIX

NO.17



A versatile protein-enriched bakery solution developed for daily production needs.

Provides standardization across a wide range of products with its balanced dough structure, soft internal texture, and reliable process performance. Combines efficiency and functionality.

Offers high compatibility and stable performance across different recipes and applications with versatile process flexibility.

## INGREDIENTS



Wheat flour, protein blend (vegetable & animal based), wheat germ, salt, beet sugar, enzyme (fungal alpha amylase)

## APPLICATIONS



- Bread and bread varieties
- Pastries and bakery products
- Flatbread, pide, and lavash
- Pizza dough
- Cookies (without yeast)

## BAKERY MIX

NUTRITIONAL VALUES (100 g / ml)

| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 334 kcal |
| Energy        | 1399 kJ  |
| Fat           | 2,2 g    |
| Saturated Fat | 0,28 g   |
| Carbohydrates | 53,17 g  |
| Sugar         | 5,25 g   |
| Fiber         | 2,8 g    |
| Protein       | 28,02 g  |
| Salt          | 2,19 g   |

28,02 g  
PROTEIN  
(MIX)

17,61 g  
PROTEIN  
(BAKED)

17+  
AMINO ACIDS

## FINAL BAKED PRODUCT

NUTRITIONAL VALUES (100 g / ml)

| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 212 kcal |
| Energy        | 889 kJ   |
| Fat           | 1,38 g   |
| Saturated Fat | 0,18 g   |
| Carbohydrates | 33,46 g  |
| Sugar         | 3,30 g   |
| Fiber         | 1,76 g   |
| Protein       | 17,61 g  |
| Salt          | 1,37 g   |



## Allergen Warning

Contains gluten, milk, and egg



Available in 25 kg  
Craft Packaging



All raw materials used are  
Halal certified



# HIGH-PROTEIN PLAIN BAKERY MIX

NO.20



An advanced bakery solution developed for high-protein targets.

Supports volume, structure, softness, and freshness in a balanced way while providing superior process tolerance in professional production lines.

Combines superior bakery performance with high protein fortification.

## INGREDIENTS



Wheat flour, protein blend (vegetable & animal based), wheat germ, salt, beet sugar, enzyme (fungal alpha amylase)

## APPLICATIONS



- Bread and bread varieties
- Pastries and bakery products
- Flatbread, pide, and lavash
- Pizza dough
- Cookies (without yeast)

## BAKERY MIX

NUTRITIONAL VALUES (100 g / ml)



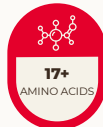
| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 343 kcal |
| Energy        | 1438 kJ  |
| Fat           | 3,51 g   |
| Saturated Fat | 0,89 g   |
| Carbohydrates | 48,31 g  |
| Sugar         | 4,92 g   |
| Fiber         | 2,57 g   |
| Protein       | 32,12 g  |
| Salt          | 2,47 g   |



32,12 g  
PROTEIN  
(MIX)



20,54 g  
PROTEIN  
(BAKED)



17+  
AMINO ACIDS

## FINAL BAKED PRODUCT

NUTRITIONAL VALUES (100 g / ml)



| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 219 kcal |
| Energy        | 919 kJ   |
| Fat           | 2,24 g   |
| Saturated Fat | 0,57 g   |
| Carbohydrates | 30,94 g  |
| Sugar         | 3,16 g   |
| Fiber         | 1,66 g   |
| Protein       | 20,54 g  |
| Salt          | 1,58 g   |



## Allergen Warning

Contains gluten, milk, and egg



Available in 25 kg  
Craft Packaging



All raw materials used are  
Halal certified



# HIGH-PROTEIN RYE BAKERY MIX

NO.20



An innovative bakery solution combining high protein content with the functional nutrition advantages of rye.

Developed for value-added bakery products with its rustic flavor profile, fiber contribution, and balanced product structure.

## Protein + Rye Functional Nutrition Platform

Offers protein richness together with low glycemic index and fiber benefits within the same structure.

## INGREDIENTS



Wheat flour, protein blend (vegetable & animal based), rye flour, wheat germ, roasted malt wheat flour, beet sugar, enzyme (alpha amylase)

## APPLICATIONS



- Rye bread and bread varieties
- Pastries and bakery products
- Flatbread, pide, and lavash
- Pizza dough
- Cookies (without yeast)

## BAKERY MIX

NUTRITIONAL VALUES (100 g / ml)



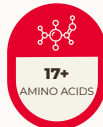
| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 335 kcal |
| Energy        | 1404 kJ  |
| Fat           | 3,45 g   |
| Saturated Fat | 0,92 g   |
| Carbohydrates | 49,11 g  |
| Sugar         | 6,86 g   |
| Fiber         | 3,91 g   |
| Protein       | 30,99 g  |
| Salt          | 2,33 g   |



30,99 g  
PROTEIN  
(MIX)



20,94 g  
PROTEIN  
(BAKED)



17+  
AMINO ACIDS

## FINAL BAKED PRODUCT

NUTRITIONAL VALUES (100 g / ml)



| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 227 kcal |
| Energy        | 951 kJ   |
| Fat           | 2,33 g   |
| Saturated Fat | 0,62 g   |
| Carbohydrates | 33,24 g  |
| Sugar         | 4,65 g   |
| Fiber         | 2,66 g   |
| Protein       | 20,94 g  |
| Salt          | 1,58g    |



## Allergen Warning

Contains gluten-containing cereals (wheat, rye), milk, egg, and sesame



Available in 25 kg  
Craft Packaging



All raw materials used are  
Halal certified



# HIGH-PROTEIN GRAIN BAKERY MIX

NO.20



A premium bakery solution developed with selected grains and seeds.

Combines protein, fiber, and natural grain character within the same system. Designed for functional, nutritious, and premium segment bakery products.

## Multi-Grain Nutritional Complex

Provides a superior nutritional profile and premium product character with its rich grain and seed composition.

## INGREDIENTS



Wheat flour, protein blend (vegetable & animal based), rye flour, wheat germ, cracked rye, cracked wheat, sesame, roasted malt wheat flour, sunflower kernels, flaxseed, beet sugar, enzyme (alpha amylase)

## APPLICATIONS



- Multigrain bread and bread varieties
- Pastries and bakery products
- Flatbread, pide, and lavash
- Pizza dough
- Cookies (without yeast)

## BAKERY MIX

NUTRITIONAL VALUES (100 g / ml)



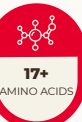
| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 306 kcal |
| Energy        | 1281 kJ  |
| Fat           | 4,57 g   |
| Saturated Fat | 0,84 g   |
| Carbohydrates | 43,95 g  |
| Sugar         | 5,51 g   |
| Fiber         | 4,07 g   |
| Protein       | 30,59 g  |
| Salt          | 2,04 g   |



30,59 g  
PROTEIN  
(MIX)



20,33 g  
PROTEIN  
(BAKED)



17+  
AMINO ACIDS

## FINAL BAKED PRODUCT

NUTRITIONAL VALUES (100 g / ml)



| NUTRIENT      | VALUE    |
|---------------|----------|
| Energy        | 204 kcal |
| Energy        | 853 kJ   |
| Fat           | 3,04 g   |
| Saturated Fat | 0,56 g   |
| Carbohydrates | 29,26 g  |
| Sugar         | 3,66 g   |
| Fiber         | 2,70 g   |
| Protein       | 20,33 g  |
| Salt          | 1,59 g   |



## Allergen Warning

Contains gluten-containing cereals (wheat, rye), milk, egg, and sesame



Available in 25 kg  
Craft Packaging



All raw materials used are  
Halal certified





# SCIENTIFIC MANUFACTURING CERTIFIED TRUST



DÜNYA HALAL AKADEMİSİ



## BUSINESS PARTNERSHIPS TAILORED FOR EVERY SECTOR



**ARTISAN &  
INDUSTRIAL  
BAKERIES**



**FOOD  
MANUFACTURERS &  
SPORTS NUTRITION  
MANUFACTURERS**



**HORECA  
(HOTEL,  
RESTORANT,  
CAFE)**



**CHAIN  
MARKETS  
& PRIVATE  
LABEL**



# WE PROVIDE SOLUTION-ORIENTED BUSINESS PARTNERSHIP THROUGH EXPERIENCE & INNOVATION

## BÄKKER FACTORY

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