



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



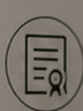
WE STAND BY YOU
ALWAYS



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 (1000 gr)	BÄKKER PRODUCT (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)



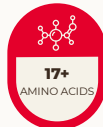
NUTRIENT	VALUE
Energy	343 kcal
Energy	1438 kJ
Fat	3,51 g
Saturated Fat	0,89 g
Carbohydrates	48,31 g
Sugar	4,92 g
Fiber	2,57 g
Protein	32,12 g
Salt	2,47 g



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)

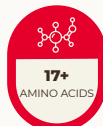
NUTRIENT	VALUE
Energy	335 kcal
Energy	1404 kJ
Fat	3,45 g
Saturated Fat	0,92 g
Carbohydrates	49,11 g
Sugar	6,86 g
Fiber	3,91 g
Protein	30,99 g
Salt	2,33 g



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



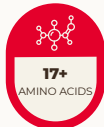
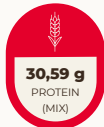
- Multigrain bread and bread varieties
- Pastries and bakery products
- Flatbread, pide, and lavash
- Pizza dough
- Cookies (without yeast)

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



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

Address: Gersan Industrial Estate 2307 St. No : 54
Yenimahalle / ANKARA / TÜRKİYE

globalvore.com

info@globalvore.com

+90 532 715 88 76

+90 312 255 37 73

Globalvore Foods International & Trade

Authorized Distributor for the Central Anatolia Region C&C FOODS SOLUTIONS

Address: Kızılırmak Neighborhood Dumlupınar Blvd.
Next Level Bldg. No: 3/A Apt. No:11 Çankaya / ANKARA

ccfoodssolutions.com

ozge.taranci@ccfoodssolutions.com

+90 531 295 80 94

Authorized Distributor for the Marmara Region MOLEN FOODS

Address: Mall Of İstanbul The Office No:7 E Fl.: 17
Apt.No:136 Zip Code: 34490 Başakşehir / İSTANBUL

molenfoods.com

info@molenfoods.com

+90 547 208 01 01