

technology meets the art



**Escaut Valley**  
*technology meets the art*



Escaut Valley recipes are developed by our highly experienced R&D team that was awarded with the Belgium Championship title & second place at the World Championship.



**Escaut Valley is a Belgian company, specialized in developing and producing bakery ingredients.**

Our ability to demonstrate world-wide leadership and operational excellence in bread and pastry ingredients, is a client guarantee to receive the right product for the right application. The technology of Escaut Valley walks hand in hand with bakery skills. We aim to provide high quality and innovative products and to be the preferred partner of the baking industry.

All our products meet international standards such as **ISO 9001**, **BRC** and **HACCP**.

We also offer **HALAL** products.

# Products



Bread Improvers



Pastry Mixes Belgato



Belgato Toppings & Fillings



Instant Dry Yeast



Flour Correctors



Concentrates

## BREAD IMPROVERS



### Ultrapan Total

Multipurpose bread improver



### Ultrapan Gold

High end multipurpose bread improver



### Ultrapan Xtra

Emulsifier free multipurpose bread improver



### Ultrapan Plus

Multipurpose bread improver



### Ultrapan HR 2010

Emulsifier free bread improver for crusty bread types



### Ultrapan Eco

Emulsifier free multipurpose bread improver



### Ultrapan SR 2010

Emulsifier free bread improver for soft bread types



### Ultrapan SL Xtra

Bread improver for better softness of the bread and enhanced shelf life

## PASTRY MIXES BELGATO



### Belgato Pound Cake Mix

Mix for the production of high end pound cakes



### Belgato Sponge Cake Mix Gold

Mix for the production of high end sponge cakes and swiss rolls.



### Belgato Sponge Cake Mix

Mix for the production of sponge cakes and swiss rolls.



### Belgato Sponge Cake Mix MFE

Mix for the production of sponge cakes with high fat content.





**Belgato Muffin Mix**  
Mix for the production of muffins.



**Belgato Waffle Mix**  
Powder mix for the preparation of waffles - 'Brussels' type.



**Belgato Pancake Mix**  
Powder mix for the preparation of pancakes.



**Belgato DONUT Mix**  
Complete mix for the production of donuts.



**Belgato Berliner**  
Complete mix for the production of Berliners.

## BELGATO TOPPINGS & FILLINGS



**Fruit filling and jam**  
High fruit-content characterizes this type of products. The range can go as high as 80%. Jams and fruit fillings are used as pastry filling as well as in fine bakery products. Industrial application is also often used by extrusion. Our recipes can be applied either cold or hot as per your own specification.



**Chocolate & Caramel base**  
Let us surprise you with our delicious Belgian chocolate- and caramel-based recipes.



**Glaze**  
Our glaze is simple to use and will give an highly glossy aspect to your pastry. It will also provide your fruits with an antioxydant protection and a professional finish to your pastry. Two different types of glazes are available: Cold and hot glazing with Strawberry, Abricot and neutral taste.



**Topping**  
Our topping has been developed to be applied on desserts and ice creams without melting the final product. They are used cold and bring to your dessert a colored aspect. It can also be mixed to your coffee to bring an exotic flavoring to your favorite drink.



**Compound**  
Compounds are flavored concentrates easy to dose (30g by kg). They are used to flavor pastry, bavarois, ice creams, pralines and chocolate. There is no limit to the variety of tastes we can create for you.



**Ice Cream flavoring**  
We will give you the opportunity to create your Italian GELATO according to your preference and taste.



**Coffee flavour sauce**  
Travel to the USA or to Italy is something we can make possible. Enjoy your coffee like ever! Black, White Chocolate, Hazelnut or Caramel



**Cream filling**  
Cream fillings are fillings based on vegetable fat. They are generally used as cold fillings in pastry, cooking and industrial applications.



**CHOCOFOLIE Chocolate Fondue**  
Smooth Fondue created with real Belgian chocolate. Soak your fruits, marshmallow, biscuit, candy, ... Discover a new and coloured range. Fun, original and ready to use in 2 minutes on the microwave!

# INSTANT DRY YEAST



## Falcon

All items are in conformity with GB/T 20886-2007



## Falcon 2 Go

It is the combination of a fast rising instant dry yeast and a high performance emulsifier free bread improver. The bread improver part is a unique combination of flour treatment agents and food enzymes. The ongoing research in our R&D department resulted in a product that is suitable for almost all bakery products and all processes.

# FLOUR CORRECTORS



## Partenero Acti Pro

Partenero Acti-Pro is a concentrated blend containing enzymes and ascorbic acid to reduce the addition of vital wheat gluten.

During the production of vital wheat gluten, the structure of the proteins can get damaged and/or modified, making them less active than the proteins found in normal wheat flour. Therefore, more vital wheat gluten have to be added than actually needed.

## Partenero Complete



### Partenero Total

High end complete flour corrector



### Partenero Gold

High end complete flour corrector without ascorbic acid



### Partenero Silver

Complete flour corrector

## Partenero Others



### Partenero Plus

General flour improver



### Partenero SL-Xtra

Concentrated blend to enhance initial softness and shelf life of the baked products

## Partenero Oxidizes



### Partenero Oxy-base

Flour oxydizer for short fermentation times



### Partenero Oxy-plus

Flour oxydizer for long fermentation times

## Partenero Reducers



### Partenero GSH

Natural flour reducer



### Partenero GSH-plus

Natural flour reducer



### Partenero Redu-base

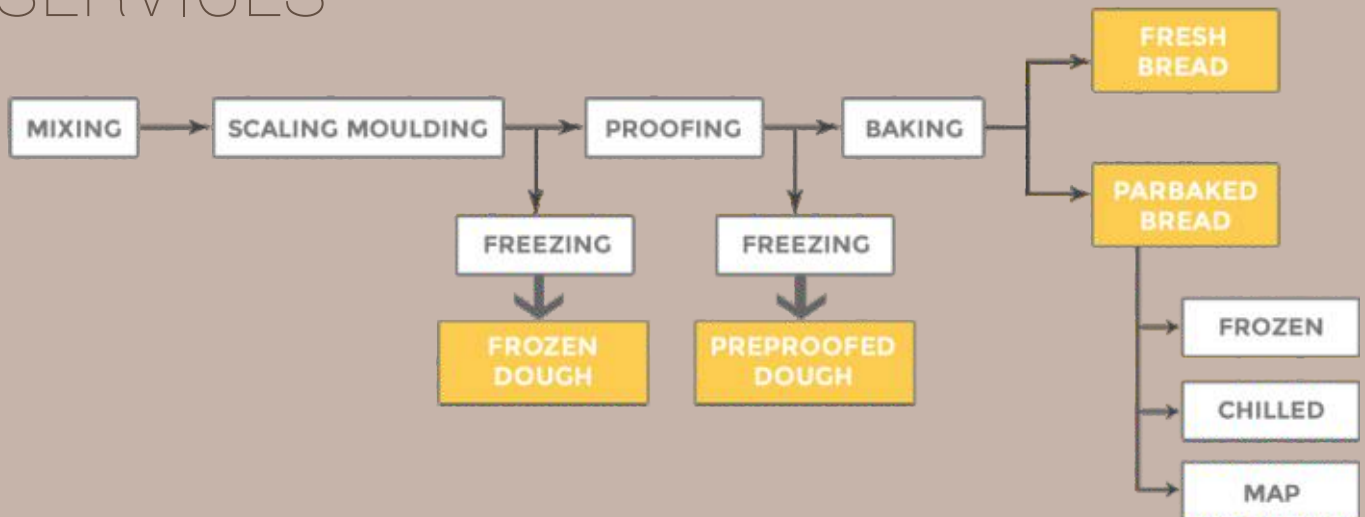
Flour reducer

## CONCENTRATES



Most of our products are available in concentrated form. These concentrates can be used to make your own bread improver or mix, or to use them as such in your mixer.

## SERVICES



### Production process

Optimization of production processes and product recipes

### Retarded proofing

Frozen prebaked - frozen proofed - frozen unproofed.

## Contact

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