

KaTech  
**Scratch** Plus®  
*Bakery concentrates*

Designed for  
cost effective scratch  
based bakery products





Experiencing consumers` joy of eating bakery products, one thing seems to be paramount when looking at the vast variety on supermarket shelves, in bakery stores and café bars: **these delicious treats bring slices of happiness into our lives.**





**A growing demand for gluten free, vegan, clean label, allergen free and sugar reduced products is gaining momentum in the bakery segment, accompanying the classic products.**

To meet these trends for new products, manufacturers still require an all-in process and ingredient technology where the batter has the resilience and stability to cope with the harsh process steps. Together with ever-increasing raw material prices, it has become inevitable that stabilizing systems in the form of concentrates are needed to develop a quality product. At Katech due to our experience working with bakery manufacturers we understand: developing a quality product is not only a baker's passion but also an everyday challenge. That is why we have developed a range of scratch based super concentrates for all bakery application areas under the brand of KaTech **Scratch Plus**.





KaTech **Scratch Plus** super concentrates are designed to provide only the key functional ingredients needed to produce stable high-performance bakery products.

This gives manufacturers the flexibility to source bulk commodity raw materials such as flour and sugar at the best possible price. Avoiding unnecessary expenses for such raw materials added to a blend, ultimately keeping costs to a minimum.

## Cost optimisation

By using KaTech **Scratch Plus** super concentrates this gives manufacturers the flexibility to source bulk commodity raw materials such as flour and sugar at the best possible price. Avoiding unnecessary expenses for such raw materials added to a blend, ultimately keeping costs to a minimum.



## Areas of expertise

Following the trends in the market we have developed scratch-based recipes and concentrates for a large range of bakery application areas.



**Classic  
Products**

The real treat for pure indulgence and enjoyment



**Gluten  
free**

An answer to a growing market demand due to an increase of celiac disease and gluten intolerance and upswing in the number of health conscious consumers



**Vegan**

For consumers that care about health animal welfare and the environment



**Clean  
Label**

High performance stable bakery products that are as clean as possible by using only the key functional ingredients



**Allergen  
free**

Guaranteed allergen free production facility and recipes allowing consumers with complex dietary requirements the joy of experiencing sweet bakery treats



**Low  
Sugar**

For the health conscious consumer



## Flexibility

KaTech **Scratch Plus** super concentrates are created with flexibility in mind. Each concentrate can be tailored to individual customer needs to ensure the best performance based on customers raw materials and factory process.

This not only increases flexibility; it also reduces raw material complexity freeing up warehouse space and reducing time needed for raw material management.

## Technical and sales support

At our UK Test Bakery we have a dedicated and highly experienced bakery team that are on hand to help with all aspects of new product development, research and development, process development and factory trials.



Our sales team are not just ordinary sales people; they have many years of experience as New Product Development/ Research & Development professionals previously working for some of the largest bakery companies in the world.

They are very much hands-on and willing to advise and assist in all areas of the product development stages. In addition, let us inspire you with our finished product concepts which make an ideal starting point for ideas and further discussions.



## Application areas

Our technical teams have profound knowledge in developing market relevant products like

- Cakes, Tray Cakes & Cupcakes
- Muffins & Loaf Cakes
- Baked & Cold set Cheesecakes
- Puddings
- Pastry & Choux
- Creams, Custards, Mousse & Icings
- Glazes, Sauces & Jellies
- Scones







## Ingredients we use

KaTech **Scratch Plus** super concentrates are stabilising systems consisting of functional and textural ingredients groups like starches, proteins, fibers, baking powders and emulsifiers.

We are certified to the highest quality standards to guarantee the quality of our products.



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KaTech  
**Scratch** Plus®  
*Bakery concentrates*

Using our KaTech **Scratch Plus** super concentrates, bakery technology know-how and fast speed of response, we will be delighted to support your product development requirements.

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