

IREKS locations

IREKS Group



IREKS headquarters, Kulmbach

IREKS NORTH AMERICA Ltd.



Brampton, Ontario

To get news about IREKS, visit our website and follow us on our Social Media channels!



IREKS NORTH AMERICA Ltd. is an SQF certified supplier Certified by NSF International



1856

Our roots

For more than 160 years, a family-run company steeped in tradition Baking and brewing have always been linked to one another at IREKS



Our areas of business

Baking ingredients for bakers and confectioners | Malts | Flavourings | Ice-cream products | Agricultural trade



Our service

Over 2,900 employees for individual support
More than 500 Field Service staff from 30 nations
IREKS Baking and Service Centres worldwide



Our international character

Locations in 22 countries worldwide
Customers in more than 90 countries
Country-specific product developments



Our promise of quality

Use of the most modern production procedures
Certification according to the highest quality standards
IREKS IQ Centre: Experiencing research and development close up



Our product diversity

Innovative, in-trend product solutions and recipe ideas
Comprehensive marketing support



Our team spirit

We, as the IREKS family, advance things together and maintain long-standing business relationships

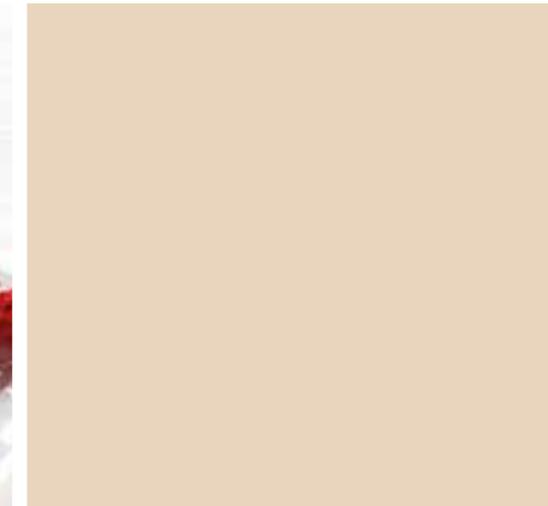


Our subsidiary IREKS NORTH AMERICA Ltd.

IREKS NORTH AMERICA Ltd. was founded in early 2016. We bring exciting products, made locally in Brampton, Ontario, as well as in Germany, to you, our customers, in Canada and the USA.

Furthermore, we are a proud member of the Canadian and the American Bakers Association.

OUR PRODUCT RANGE



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Over the past years, many consumers have become considerably more interested in foodstuffs as the result of various food scandals and changed eating habits and nutrition forms.

In this connection, these consumers would like to have foodstuffs which are as close to nature and as traditional as possible. Modern raw materials or additives are frequently rejected and ingredients which have been known for decades from home cooking favoured – “Cupboard Ingredients” is the byword here.

Based on these consumer requests, the trend towards easily understandable, short lists of ingredients has developed in regard to processed foodstuffs. This trend is often described using the term “Clean Label”.

The term “Clean Label” has not been regulated by law, however. Every consumer and every company has their own definition of “Clean Label” and decides which ingredients are accepted according to this definition and which are not. This makes it difficult to conceptualize the term, of course.

Our “NO Button” guarantees that you will always get the quality, the service and a clear definition you expect from IREKS.

Products with the “NO Button” contain

**NO ARTIFICIAL PRESERVATIVES,
NO ARTIFICIAL COLOURS
NO ARTIFICIAL FLAVOURS.**

Should you or one of your customers have a different view or different declaration for your specific needs, then please contact us.

We will be glad to discuss all “Clean Label” or “NO Button” options with you.

Team IREKS NORTH AMERICA Ltd.

AROMA & TASTE



Kosher parve



AROMA & TASTE

Product	Usage based on flour	Packaging	Product Code	✓	✓
IREKS AROMA BARLEY MALT K Roasted barley malt flour for baked products containing wheat and rye with a full malty aroma	1 - 3 %	25 kg (55 lb)	030-100204	✓	✓
IREKS AROMA WHEAT MALT K Roasted wheat malt flour for the enhancement of taste and crumb colour	1 - 3 %	25 kg (55 lb)	030-100201	✓	✓
IREKS AROMA MALT K Barley malt flour for baked products containing wheat and rye with a full malty aroma	1 - 3 %	25 kg (55 lb)	030-114914	✓	✓
IREKS AROMA DOUBLE MALT K Product for the enhancement of taste and extension of crust crispness	1 - 3 %	12.5 kg (27 lb 09 oz)	030-114915	✓	✓
IREKS M 38 K Product for the enhancement of taste and crumb colour	1.5 - 3 %	25 kg (55 lb)	030-125915	✓	✓
IREKS M 38 LIQUID K Dark malt extract for the enhancement of taste and crumb colour	1 - 3 %	15 kg (33 lb)	030-116804	✓	✓
IREKS X 70 ORGANIC K Organic dark roasted wheat malt flour	1 - 3 %	20 kg (44 lb)	030-105105	✓	✓
IREKS LIQ SOUR K Liquid dough acidifying agent	1 - 7 %	12.5 kg (27 lb 09 oz)	030-120526	✓	✓
LEVAIN ACTIVE WHEAT SOUR K Dried natural wheat sourdough in powder form	3 - 10 %	25 kg (55 lb)	030-123017	✓	✓
FERTIGSAUER K Sourdough with biologically produced lactic acid for the production of rye bread	1 - 5 %	25 kg (55 lb)	030-104007	✓	✓
FORTSCHRITT K Dough acidifying agent for rye bread and pale rye bread	1 - 3 %	25 kg (55 lb)	030-104206	✓	✓



GLUTEN-FREE MIXES



Kosher Parve

Product	Usage	Packaging	Product Code	
MULTISEED BREAD MIX GF K Mix for the production of gluten-free bread with oilseeds	100 %	12.5 kg (27 lb 09 oz)	030-118953	✓
IREKS SOFT BUN MIX GF K Mix for the production of gluten-free soft buns	100 %	12.5 kg (27 lb 09 oz)	030-118958	✓
IREKS BREAD MIX GF K Mix for the production of gluten-free bread	100 %	12.5 kg (27 lb 09 oz)	030-118956	✓
IREKS BAGUETTE BUN MIX GF K Mix for the production of gluten-free baguette buns	100 %	12.5 kg (27 lb 09 oz)	030-118955	✓
IREKS CIABATTA GF Mix for the production of gluten-free ciabatta	100 %	12.5 kg (27 lb 09 oz)	030-102920	✓
IREKS MUFFIN MIX GF K Mix for the production of gluten-free muffins	100 %	12.5 kg (27 lb 09 oz)	030-131124	Kosher Dairy
IREKS SPONGE CAKE MIX GF K Mix for the production of gluten-free sponge cake batters	100 %	12.5 kg (27 lb 09 oz)	030-114735	✓
IREKS BROWNIE MIX GF Mix for the production of gluten-free brownies	100 %	12.5 kg (27 lb 09 oz)	030-129307	✓
IREKS COOKIE MIX GF K Mix for the production of gluten-free cookies	100 %	15 kg (33 lb)	030-107225	Kosher Dairy
IREKS PAO DE QUEIJO GF Mix for the production of gluten free cheese snacks	100 %	12.5 kg (27 lb 09 oz)	030-131209	



BREAD BASES



Kosher parve

Product	Usage based on flour	Packaging	Product Code		
SOVITAL Base for the production of bread containing sunflower and flax seeds	33.3 %	20 kg (44 lb)	001-00003	✓	✓
MUNICH RYE Base for the production of rye bread	7 %	25 kg (55 lb)	001-00009 A	✓	✓
GOOD GRAINS Base for the production of multigrain bread with precooked whole malted wheat kernels	35 %	20 kg (44 lb)	001-00010 A	✓	✓
LIGHT RYE Base for the production of light rye bread and buns	18 %	25 kg (55 lb)	001-00017 C		✓
IREKS SOURDOUGH Base for the production of artisan style sourdough bread and bread products	10 %	25 kg (55 lb)	001-00026	✓	✓
FRANKONIA Bread base for multigrain bread with visible sprouted, malted, whole rye kernels and a moist crumb	66.6 %	20 kg (44 lb)	001-00033	✓	✓
GOODHEARTH Base for the production of multigrain bread with whole malted rye kernels	66.6 %	20 kg (44 lb)	001-00035	✓	✓
ANCIENT WHOLE GRAINS Base for the production of dark whole grain bread	50 %	24 kg (53 lb)	001-00036	✓	✓
SMOKEY ONION Base for the production of specialty bread and buns with toasted onions and a smokey flavour	50 %	10 kg (22 lb)	001-00048	✓	✓
IREKS CORNBREAD Base for the production of cornbread and buns	40 %	25 kg (55 lb)	001-00049	✓	✓



BREAD BASES



Kosher parve

Product	Usage based on flour	Packaging	Product Code		
IREKS PREMIUM 9 GRAINS Base for the production of multigrain bread and buns	50 %	25 kg (55 lb)	001-00053	✓	✓
GOLDEN FLAX Base for the production of bread containing golden flax seeds	30 %	24 kg (53 lb)	001-00056	✓	✓
CIABATTA Base for the production of Mediterranean style bread and buns	10 %	25 kg (55 lb)	01-00060	✓	✓
PUMPERNICKEL Base for the production of dark rye bread	10 %	20 kg (44 lb)	001-00078		✓
IREKS MEDITERRANEAN Base for the production of Mediterranean style specialty bread and buns	40 %	12.5 kg (27 lb 09 oz)	001-00058	✓	✓
IREKS BUCHERON 40 Base for the production of specialty bread	40 %	25 kg (55 lb)	001-00088	✓	✓
IREKS SPELT K Base for the production of rustic spelt buns and rustic spelt bread	35 %	25 kg (55 lb)	030-130027	✓	✓



COMPLETE BREAD MIXES



Kosher parve

Product	Usage	Packaging	Product Code		
CRANBERRY APPLE All in one mix for the production of fruit bread containing pieces of dried cranberries and apples	100 %	10 kg (22 lb)	001-00047	✓	✓

SPECIALTIES



Kosher parve

Product	Usage	Packaging	Product Code		
IREKS SPICY TOPPING A topping for bread and all other savoury products to add a very well blended spice flavour prior to baking	As desired	15 kg (33 lb)	001-06005	✓	✓

IMPROVERS



Kosher parve



Product	Usage based on flour	Packaging	Product Code		
FORMAT All purpose improver	1 - 3 %	25 kg (55 lb)	001-00001	✓	✓
EXCEL SOFT Improver for the production of yeast-raised bread and buns to increase softness and freshness	0.5 - 1 %	25 kg (55 lb)	001-00016	✓	✓
EXCEL MN CONCENTRATE Improver for the production of all yeast-raised doughs. Excellent for artisan bread.	0.5 - 2 %	25 kg (55 lb)	001-00011	✓	✓
MALTBERRY CROWN Improver for the production of crusty bread and buns	2 - 3 %	25 kg (55 lb)	001-00018 A	✓	✓
STABILASE Improver for increased proofing tolerance and machinability	0.5 - 2 %	25 kg (55 lb)	001-00051	✓	✓
CIABATTA IMPROVER Improver for the production of Mediterranean-style bread and buns	3 - 5 %	25 kg (55 lb)	001-00060 C	✓	✓
IREKS EXTRA K Improver for the production of bread containing rye and wheat	1 - 3 %	25 kg (55 lb)	001-02005	✓	✓
IREKS RLX 50 Improver used as a dough relaxer	0.2 - 0.5 %	25 kg (55 lb)	001-00085	✓	✓
IREKS OPTILIS Improver for retarded fermentation. For the production of all yeast-raised doughs.	0.5 - 1 %	12.5 kg (27 lb 09 oz)	001-00071	✓	✓
POLARIS Improver for interrupted fermentation. For the production of all frozen yeast-raised doughs.	1 - 2 %	25 kg (55 lb)	001-00074	✓	✓
IREKS DIASTATIC MALT K Diastatic malt flour for flours poor in enzymes	0.1 - 1 %	25 kg (55 lb)	030-100213	✓	✓



CAKE AND PASTRY MIXES



Kosher Parve

Product	Usage	Packaging	Product Code		
COCONUT MACAROON MIX Mix for the production of coconut macaroons	100 %	20 kg (44 lb)	007-03000	✓	
MOIST CAKE MIX Mix for the production of moist cakes that hold fruit	100 %	20 kg (44 lb)	007-04005 CL	✓	Kosher Dairy
IREKS MOIST CAKE NGM Mix for the production of moist cakes that hold fruit	100 %	20 kg (44 lb)	007-08500	✓	✓
IREKS CHOCOLATE MOIST CAKE NGM Mix for the production of moist cakes that hold fruit	100 %	25 kg (55 lb)	007-08510	✓	✓
WHITE SPONGE CAKE MIX Mix for the production of white sponge cakes	100 %	20 kg (44 lb)	007-04063		✓
CHOCOLATE SPONGE CAKE MIX Mix for the production of chocolate sponge cakes	100 %	20 kg (44 lb)	007-04065		✓
WHITE PUDDING CAKE MIX Mix for the production of moist pudding cakes that hold fruit	100 %	20 kg (44 lb)	007-04069		Kosher Dairy
CHOCOLATE PUDDING CAKE MIX Mix for the production of chocolate pudding cakes that hold fruit	100 %	20 kg (44 lb)	007-04072		Kosher Dairy
RED VELVET CAKE MIX Mix for the production of moist gourmet cakes with a deep red colour	100 %	20 kg (44 lb)	007-04073		Kosher Dairy
IREKS SPICE CAKE MIX Mix for the production of spice and carrot cakes	100 %	25 kg (55 lb)	007-08605	✓	✓
IREKS DEVILS FOOD CAKE MIX Mix for the production of dark gourmet chocolate cakes	100 %	20 kg (44 lb)	007-04078	✓	Kosher Dairy
IREKS WHITE DEVILS CAKE MIX Mix for the production of gourmet cakes	100 %	20 kg (44 lb)	007-04026	✓	Kosher Dairy
EGGLESS WHITE CAKE MIX Mix for the production of white cakes without egg	100 %	20 kg (44 lb)	007-06280		Kosher Dairy
EGGLESS CHOCOLATE CAKE MIX Mix for the production of chocolate cakes without egg	100 %	20 kg (44 lb)	007-06282		Kosher Dairy

FONDS AND CUSTARDS



Kosher Dairy



Product	Usage	Packaging	Product Code		
NEUTRAL FOND Mix for stabilizing whipped cream and mousse	100 %	10 kg (22 lb) 25 kg (55 lb)	001-03030 A 001-03030 B	✓	
TIRAMISU FOND Mix for stabilizing whipped cream and mousse	100 %	10 kg (22 lb) 25 kg (55 lb)	001-03039 A 001-03039 G	✓	✓
VEGGIE FOND CONCENTRATE Mix for stabilizing whipped cream and mousse	100 %	25 kg (55 lb)	001-04095		
IREKS PREMIUM CUSTARD Mix for the production of custard	350 - 400 g/ l water	12.5 kg (27 lb 09 oz)	030-115010		