

# FAZER MILLS

THE HIGHEST-QUALITY MILLING INGREDIENTS  
& SOLUTIONS MADE OF

WHEAT, RYE AND OATS



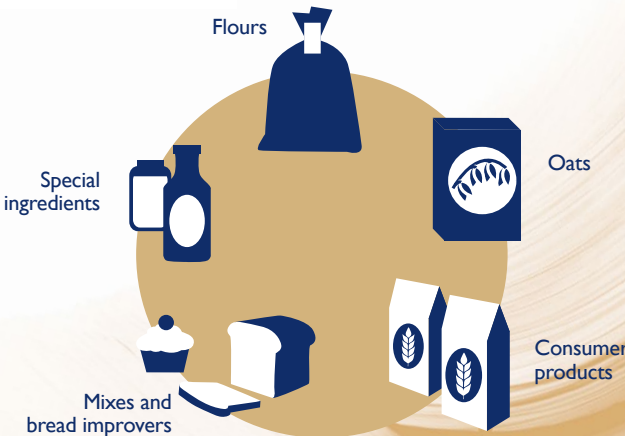
## SERTIFICATES

Quality in everything we do



## EXTENSIVE PORTFOLIO

Including R&D support services



## INTERNATIONAL SUPPLIER

Export to Europe, Russia and Asia



## OUR CUSTOMERS

Products from food and feed industries  
to cosmetics

Sports nutrition	Non-dairy products	Bakery products	Cosmetics	Feed and energy
Food supplements	Breakfast products	Confectionary	Wholesalers Distributors	Retail



## CONTACT

Fazer Finland Oy, Fazer Mills  
P.O. Box 40 (Kasakkamaentie 3)  
FI-15101 Lahti, Finland

Tel +358 20 555 3000 | [fazermills@fazer.com](mailto:fazermills@fazer.com)  
[www.fazermills.com](http://www.fazermills.com)

# FAZER MILLS



# FAZER MILLS' OFFERING

## FLOURS AND GROATS



We offer an extensive range of milling products such as flours, brans, groats and heat-treated products made from wheat and rye. Our products are available with various qualities and many of them also in organic form.

### WHEAT PRODUCTS

#### Wheat flours and groats

- V 450 KA (Coarse wheat flour)
- V 500 P (Wheat flour; low ash content)
- V 600 W (Pastry wheat flour)
- V 600 (Basic wheat flour)
- V 1200 (Wheat flour)

- V 1700 (Whole grain wheat flour, graham)
- V 1700 HG (Whole grain wheat flour)
- V 2000 (Wheat groat)
- V 4000 (Wheat groat)
- V 4500 (Fine wheat bran)
- V 6200 (Wheat bran)
- V 6500 FWF (Fazer wheat fibre)
- V 1700 F (Wheat flake)

### RYE PRODUCTS

#### Rye flours and groats

- R 700 FI (Finnish sifted rye flour)
- R 1000 (Sifted rye flour; light)
- R 1200 (Sifted rye flour; dark)
- R 1800 FI (Finnish whole grain rye flour)
- R 1800 KA FI (Finnish whole grain rye flour; coarse)
- R 1800 RA FI (Finnish sourdough rye flour)
- R 1800 SV FI (Finnish whole grain rye flour; low FN)
- R 1800 ROKKA FI (Finnish cutted rye kernels)
- R 1800 ROK (Coarse rye groat)
- R 2000 FI (Finnish rye groat)
- R 4000 (Rye groat)
- R 4500 FI (Finnish rye bran, fine)
- R 6500 FRF (Fazer Rye Fibre)
- R 6500 FRFF (Fazer Rye Fibre Fine)
- R 1800 F (Rye flake)
- R 1800 SP (Small pressed rye)

### SPECIAL PRODUCTS

#### Special flours

- V 450 HT (Heat-treated wheat flour)
- V 650 EV (Strong wheat flour)
- V 600 LA (Liquorice wheat flour)
- V 800 PZL (Pizza wheat flour)
- V 750 K (Biscuit wheat flour)
- OHRAJ (Barley flour)

#### Organic products

- V 600 LUO (Organic wheat flour FI-EKO-201)
- R 1200 LUO (Organic sifted rye flour FI-EKO-201)
- R 1800 LUO (Organic whole grain rye flour FI-EKO-201)
- V 1700 F BIO (Organic wheat flake FI-EKO-201)
- R 1800 F BIO (Organic rye flake FI-EKO-201)

### HEAT-TREATED PRODUCTS

#### Wheat

- V 1700 H (Heat-treated wheat flake)
- V 1700 J (Heat-treated wheat groat)
- V 1700 L (Heat-treated flattened wheat)

#### Rye

- R 1800 H (Finnish heat-treated rye flake)
- R 1800 J (Finnish heat-treated rye groat)
- R 1800 L (Finnish heat-treated flattened rye)

## MIXES AND BREAD IMPROVERS



### BREAD MIXES

Our versatile selection of bread mixes includes products to suit every taste. We have several mixes for wheat, rye, oat and multigrain breads that can be baked in forms like toasts, rolls, loaves and portion breads. Our premium Artisan selection offers mixes for both industrial production and artisan bakeries.

#### Portion bread mixes

- Root Mix (Mix for soft root vegetable bread)
- KTSI Mix (Mix includes oats and buckwheat (20 %))
- Kaurax Mix (Oat flat bread mix)
- Lahti Mix (Mix for baking soft oat portion bread)
- Mystery Mix (For 100 % oat baking)
- Rye Flat Bread Mix (Rough mix for rye flat bread)
- Valecia Mix (Mix for baking muesli bread)

#### Toast and tin bread mixes

- RI00 Mix (High-fibre mix for 100 % rye baking)
- Fiona Mix (Mix for wheat toast bread high in fibre)
- Proteiini Mix (For vegetable-based protein bread)
- Recombination Mix (For baking wholegrain wheat toast bread, novelty)
- Rye Toast Mix (Mix for rye toast bread high in fibre)

#### Free formed bread mixes

- Fazer Leipämix (A crunchy mix for baking tasty multi-grain bread)
- Harvest Mix (Grainy bread mix with plenty of seeds)
- Kaurapellava Mix (Bread mix with oats and linseed)

- Kolmen viljan Mix (Budget price multi-grain bread mix with linseeds)
- Mallasleipä Mix (Aromatic malt bread mix, novelty)
- Monivilja Mix (Multi-grain bread mix)
- Multi Mix (Includes plenty of corn, oats and seeds)
- Multiseed Mix (Grainy mix with several seeds)
- Tumma Fazerleipä Mix (A malted bread mix with several seeds)

#### Artisan bread mixes

- Country Mix (Ciabatta-style rustic bread mix, includes millet)
- Oat Rustic Mix (Artisan-style oat bread mix with plenty of oats)
- Pane Avena Mix (Mix for tasty oat ciabatta)
- Rustic Mix (Artisan-style wheat bread mix, includes wholegrain wheat)
- Rye Ciabatta Mix (Mix for unique rye ciabatta)



### COFFEE BREAD MIXES

Our high-quality selection of coffee bread mixes includes products for baking delicious muffins, pies, cakes, cookies and doughnuts. All of them are easy to use and also excellent for large-scale kitchens.

#### Cake, muffin and pie mixes

- Brownie Mix (Juicy chocolate muffin/pie mix)
- Fazer Suklaamuffins Mix (Basic chocolate muffin mix)
- Fazer Myllyn Cake Mix (Versatile pie/cake mix)
- Kauramuffins Mix (For baking delicious oat muffins /pies)
- Sitruunamuffins Mix (For baking fresh and tasty lemon muffins)
- Spelt FMCA Mix (Rustic cake mix including wholegrain spelt flour)

### BREAD IMPROVERS

Our bread improver selection contains effective solutions for improving the baking process and the qualities of the finished products. They enhance, for example, products' freshness, softness and volume. We also have improvers for organic and clean label products, frozen baking and rich doughs.

#### Volume improvers

- VFI (Wheat/multigrain bread improver without E-codes gives also long-lasting freshness)
- VFI ++ (Wheat/multigrain bread improver that also enhances machineability and freshness)
- VMI (Great volume and machineability for baking clean label toast bread)
- VTI ++ (Wheat toast improver; suitable also for coffee bread)

#### Freshness and softness improvers

- EFI (100% clean label improver for wheat baking)
- Masi (Rye bread improver without E-codes)
- MFI (Versatile wheat/multigrain bread improver without E-codes)
- Nary (Rye bread improver without E-codes)
- Ryso (Improver for sourdough and 100 % rye baking without E-codes)
- TOFI (100% clean label improver for toast bread)

#### Rich dough improvers

- CBI (Freshness and softness for rich doughs containing butter)
- CBI CL (Clean label improver gives freshness and softness for rich doughs containing butter)

### BLENDS AND OTHER MIXES

We offer several mixtures of seeds and flakes for decorating baking products. In addition to attractive appearance, these blends add flavour to baked goods.

Our range also includes a few special mixes to use in the baking process.

#### Blends

- Iberia Blend (Maize grits, melon seeds and pumpkin seeds)
- Province Blend (Flaked oat, sesame seed, linseed, sunflower seed)

#### Doughnut and bun mixes

- Berliner!5 Mix (Silky yeast doughnut mix)
- Munkki Mix (Versatile yeast doughnut mix, can also be used with salty fillings)
- Pullax Mix (Bun/yeast doughnut mix)

#### Cookie mixes

- Chocolate Cookie Mix (Mix for baking American style chewy chocolate cookies)
- Oat Cookie Mix (Sweet oat cookie mix)
- Oat Snack Bar Mix (For healthy oat snack bars, includes different oat fractions)

- SDI (Freshness and softness for coffee bread)

#### Frozen improvers

- FCL (Clean label improver restores the freshness while freezing)
- FDI (Effective frozen baking)

#### Organic bread improvers

- Masi Luo (Freshness for organig rye bread without E-codes)
- Neve (Improves the baking properties and volume of organic wheat bread without E-codes)

#### Tuners

- Freshness Tuner (Increases the freshness)
- Kapu (Gives excellent freshness and softness)
- Machineability Tuner (Improves the machineability)
- Master Fresh Tuner (Incredible and long-lasting freshness, moistness and resilience, novelty)
- Shortness Tuner (Gives a short-bite effect)

#### General improvers

- Regina (Multi-purpose improver for breads and yeast raised pastries)
- Voilà (Wheat/multigrain bread improver enhances volume and machineability)
- VCCL (Universal wheat/multigrain bread improver gives volume without E-codes)
- Viking (Increases the freshness of wheat/multigrain bread without E-codes)

- Seasons Blend (Millet, linseed, poppy seed, sesame seed)
- Sunflower Blend (Sunflower seed, corn flake, sesame seed, millet)
- Sunset Blend (Sesame seed, linseed, sunflower seed)

#### Other mixes

- Kaseinaatti Mix (Milk substitute)
- Riseplus Mix (Raising agent for baking)
- Supermalt Mix (Natural malt powder)

## OATS SELECTION



#### B2B oat products

- O 2000 (Heat-treated dehulled oats)
- O 2000 SC (Heat-treated steel cut oats)
- O 2000 SD (Slightly pressed oats)
- O 2000 P (Pressed oats)
- O 2000 SP (Small pressed oats)
- O 2000 MF (Muesli oat flake)
- O 2000 JF (Jumbo oat flake)
- O 2000 TF (Thick oat flake)
- O 2000 F (Rolled oat flake)
- O 2000 IF (Instant oat flake)
- O 2000 FF (Whole grain oat flour)
- O 4000 B (Oat bran)

Other flake sizes are also available in addition to the products above. Ask your sales manager for more details!

#### Organic

- O 2000 BIO (Organic heat-treated oats FI-EKO-201)
- O 2000 SC BIO (Organic heat-treated steel cut oats FI-EKO-201)
- O 2000 P BIO (Organic pressed oats FI-EKO-201)

## SPECIAL INGREDIENTS



### OAT INGREDIENTS

Oats are natural superfoods and its beta glucan has cholesterol lowering and heart health claims authorised in EU. Our effective oat products are excellent ingredients for boosting the healthiness and nutritional contents of several products.

#### Beta glucans

- BG 20 (Fazer Aurora Oat Beta Glucan 20)
- BG 20 Fine (Fazer Aurora Oat Beta Glucan 20 Fine)
- OB 10 (Fazer Aurora Oat Beta Glucan 10)
- OB 10 Fine (Fazer Aurora Oat Beta Glucan 10 Fine)

#### Other fine oat flours

- OP 20 (Fazer Aurora Oat Protein 20)
- OEF (Fazer Aurora Oat Endosperm Flour)
- O 2000 FP 200 (Fazer Aurora Whole Grain Oats Fine Powder)

#### Oat oil

- OAT OIL PURE (Fazer Aurora Oat Oil Pure)



### RYE INGREDIENTS

Fazer Rye Fibre combines the health benefits of rye and fibre in an easy-to-use ingredient. Fibres are available in different grades for varying applications, from bakery to food supplements.

#### OTHER SPECIAL INGREDIENTS

- B 1400 F TS (Barley Flake Thermally Stabilized)
- O 2000 MF TS (Muesli Oat Flake Thermally Stabilized)
- V 5000 G TS (Wheat Germ Thermally Stabilized)
- V 6200 TS (Wheat Bran Thermally Stabilized)

- R 6500 FRFF TS (Fazer Rye Fibre Fine Thermally Stabilized)
- R 6500 FRF EF TS (Fazer Rye Fibre Extra Fine Thermally Stabilized)
- R 6500 EF R (Fazer Rye Fibre Extra Fine Roasted)
- R 1800 F TS (Rye Flake Thermally Stabilized)
- R 1800 P TS (Pressed Rye Thermally Stabilized)

We also manufacture consumer products under several brands.