



NEWS

ADDING VALUE TO YOUR BAKED PRODUCTS MAY 2015



We help food producers deliver
Great taste experiences
to consumers

We are Culinar

We deliver knowledge and ideas, product development, products and ingredients for flavour and texture to the food industries.

We have done so since the year of 1944 when Culinar was founded.

The success of our customers is our primary goal. Therefore, we place great importance on delivering correct and fast.

Excellent service, great personal commitment and long-term relationships are among our chief characteristics according to our customers.

You find us in a little town called Fjälkinge in the very southeastern corner of Sweden. Here we have everything and all gathered: 130 food devoted people specialized in product development, sales, customer service, purchasing, logistics, quality, production and much, much more.

Culinar is part of the Lyckeby Group, owned by about 700 farmers in Sweden.



Let us contribute to your success

Culinar Bakery offers a very large and quality assured range of spices, starches, fibers, ingredients and a unique technology for seasoning.

Development of bakery products

Our Bakery development team provides new product ideas in bread, biscuits and rusks, soft and dry cakes. Based on your specific preferences of taste profile, shelf life, usage, target end customers, sales channels, etc., we develop unique solutions for your new products.

Problem Solvers

We also help our bakery customers to solve different types of problems, for example, to develop a product with better taste or texture, higher yield or extended freshness and shelf-life.

Dry and liquid manufacture

Our modern dry blending plant in Fjälkinge delivers: single spices, blends of flavor ingredients as well as mixes including ingredients for flavour, texture and function.

In Fjälkinge we also manufacture liquid flavorings such as saffron pasta.

Starch and fiber

Our potato and grain based starches and fibers are manufactured by our sister company Lyckeby Starch AB. The raw materials used for these product groups are grown mostly in southern Sweden by our owners.

Traceability, quality and service

Quality control and traceability belongs to the corner-stones in all food production. We are certified according to BRC, ISO 9001, and a number of additional standards.

As part of the service to our customers, we have chosen to run our own certified microbiological laboratory. Our customers benefit from this by fast quality test results and shorter lead times to delivery.



Fiber and starch



Fiber is a group of ingredients offering very positive baking properties. The use of fibers in baked products provides more stable, less crumbly end products with a preserved pleasant mouth feel and a minimum of staling.

Fiber advantages:

- ✘ Freshness, anti staling
- ✘ Pleasant and correct mouthfeel
- ✘ Increased yield
- ✘ Improved dough processing
- ✘ Cost-in-use
- ✘ Health claims

Fiber portfolio:

Potato fiber
Barley fiber
Beta-glucanfiber
Weat fiber
Oat fiber
Speciality fibers

Starch represents a whole group of functional bakery ingredients with large impact on the final product.

We offer a broad portfolio of modified starches manufactured by Lyckeby Starch from Swedish grown potato and barley. We also present a range of Lyckeby Careful Clean Label starches (E-number free) with functional properties.

Modified starch functions:

- ✘ Bake stability in jam and cooked fillings
- ✘ Texture and mouth-feel in cold fillings
- ✘ Substitutes fat and eggs I cake products
- ✘ Improves softness and elasticity of the dough

Benefits of potato starch:

- ✘ Extremely good swelling properties
- ✘ Low dosage
- ✘ Cost Effective
- ✘ Clear and clean / neutral taste
- ✘ Colourless
- ✘ Allergen free



Culinax® flavours



Culinax is our own unique range of bake stable flavours.

Culinax is a powder flavour with the unique ability to handle tough, demanding manufacturing processes with high pressure and heat levels.

Products that are flavoured with Culinax get a full bodied, pure and natural taste experience. The Culinax flavour system has won several prestigious international awards.



Culinax offers a variety of flavours:

- ✘ **Savoury:** pepper, tomato, olive, butter, dill.
- ✘ **Sweet:** orange, lemon, cranberry, raspberry, blueberry, chocolate.

...and many, many more

Spices and Spice blends

Culinar have long experience and deep knowledge of spices, spice mixes, and other flavour ingredients; bread spices, decoration products and seasonings.

We offer a wide range of products from all corners of the world; from cardamom, anise, bitter orange and cinnamon to different kinds of pepper, herbs, chilli, garlic, vegetables and much, much more.

We are constantly developing new and interesting flavour mixes adding something new and interesting for the bakery sector: bread spices, decorations and seasonings.

Topping & Taste

Culinar Topping & Taste is our new product range, designed to add flavour as well as appetizing look.

We have developed this range specifically to attract the customers. Culinar T&T brings new taste attractive decoration to bread.

Three delicious flavors:

- ✘ Black Pepper Carrot
- ✘ Tomato Chili
- ✘ Garlic Butter Parsley



Glossy surface and safe adhesion

Baked products with beautiful shiny surface – decorated with seeds, spices, sugar or salt – are very attractive to consumers.

When decorating with spices and seeds there is substantial cost-savings possible from improved adhesion and thereby reducing waste.

Culinar Fix is a liquid product that provides both nice shine on the surface and very good adhesion of the decoration product. Culinar Fix is a ready-made liquid mix, very easy to spray on.

Culinar Fix advantages:

- ✘ Gives an attractive and shiny surface
- ✘ Provides secure attachment of decorations
- ✘ Reduces waste
- ✘ Cost-saving
- ✘ Allergen free



Bake-stable cake fillings

Culinar offers a range of powder-based, bake-stable cake filling mixes in various flavours.

Our bake-stable cake fillings can be used in a wide range of applications: traditional pastry fillings, fillings in sponge cakes, cupcakes etc. The filling mix is very easy to use: Just beat the dry mix with water, margarine and oil to the desired consistency.

To make a more rich, luxurious or flavourful filling: add extra butter and almond paste.

Culinar cake filling advantages:

- ✘ Bake stable
- ✘ Freeze / thaw stable
- ✘ Flexible use
- ✘ Easy handling
- ✘ Wide range of flavours available





Glutenfree Laktose free Allergen free

More and more consumers choose foods that are free of specific ingredients.

This is reflected primarily through increased demand and expectations on high quality and that such products should always be offered.

Culinar offers a range of gluten-free mixes and premixes for both bread and cakes. All very easy to work with!

We offer added value!

**Technical support
-always included!**

Our ambition is to offer value adding high quality products to our customers.

That is why our products always include product development as well as technical support through our development and application teams.

Culinarium SCHOOL

Our customers benefit from learning more about ingredients by participating in Culinarium SCHOOL.

Our experts and developers share their knowledge through seminars and short theoretical and practical trainings with different themes: taste and flavor, texture and starch, spices and flavours.

**TEXTURE
SHELF LIFE
ANTI STALING
YIELD**

Fiber
Starch

**FLAVOURS
DECORATION**

Spices
Seed
Flavour paste
Culinax flavours

**PRODUCT
DEVELOPMENT**

Ideas
Recipes
Knowledge
Problem solving
Education

QUALITY

Documentation
Traceability
Certified and
accredited
laboratory

Welcome to visit us!



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