PARTNER-M

Ingredients for bakery
and confectionary industries

MAKING ENJOYABLE EXPERIENCES HAPPEN

About us

Partner-M is the leading Russian manufacturer of food ingredients. Since 2005, we specialize on deep processing of vegetable raw materials and production of textured plant proteins, as well as starch ingredients, dietary fibers, dairy and animal proteins and many other additives. Company's products have versatile application and are used in the meat, fish, poultry, feed, dairy, vegan, bakery, confectionary and other food industries.

Uncovering the potential of vegetable raw materials, we create natural and high-quality ingredients.

100 000 tons
food ingredients
per year

R&D

We are proud of our highly intelligent creative research center who leads the development of new products and technological solutions unique to the domestic and foreign markets.

Cooperating with leading scientific and research organizations, the scientific and technological group of our company develops innovative solutions for the food industry, introducing the most advanced and promising technological processes for the production of new ingredients.

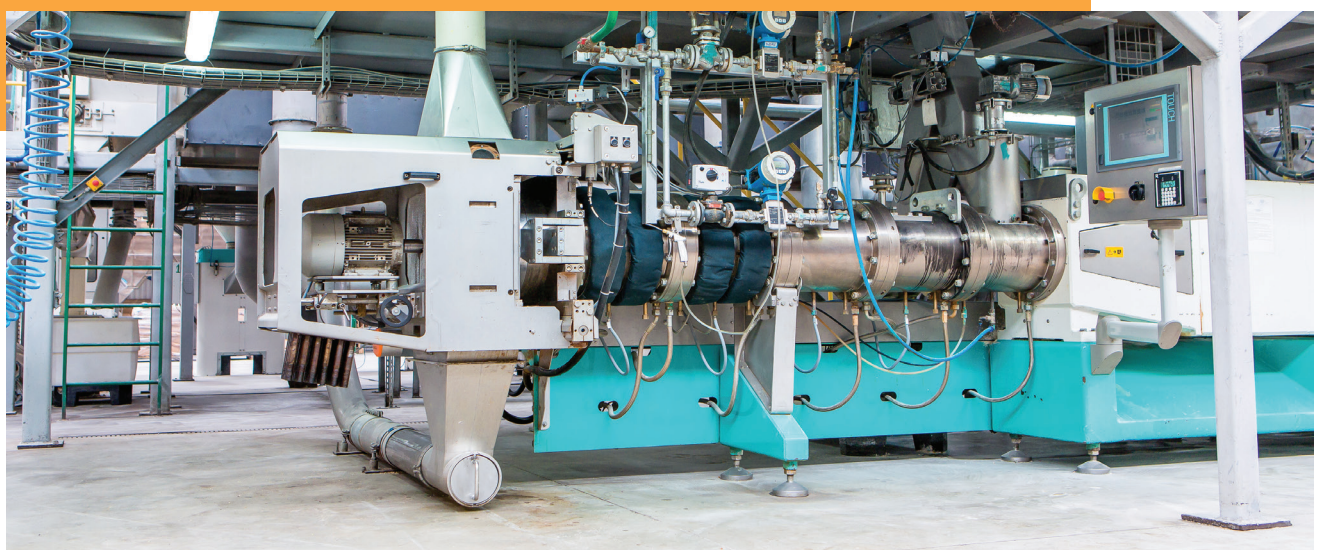
22000 ISO
Food safety management system certificate

over **18** years on the market

Laboratory

Partner-M implements world business standards: our products are certified in accordance with the requirements of food safety management ISO 22000 and HACCP, and also have Halal and Kosher certificates.

We work only with reliable suppliers of raw materials. We have a well-equipped, modern laboratory, where we carry out end-to-end quality control — from incoming raw materials to the final product. The high quality of all ingredients is guaranteed!



CONTENT

FLOUR

Flour

Cold-swelling wheat starch flour Amilon 80/21

wheat flour with cold-swelling abilities

Amilon 80/21 is a physically modified wheat flour with starch content of minimum 80% that obtains cold-swelling and gelling abilities in aqueous suspensions.

Features and Benefits:

- has the effect of cold moisture-binding in emulsion systems and gelation in cold dispersions;
- creates a finely porous plastic biscuit structure, reduces its crumbling;
- increases the output of the finished products;
- used as a highly dispersing functional high moisture-binding ingredient to increase viscosity, reduce water activity and starch regradation;
- increases the product volume, softens the texture, reduces product scrap;
- makes wafer sheet less brittle;
- pregelatinizing, neutral-flavor starch;
- protein content - at least 8%, starch content - at least 80%;
- produced from Russian non-GMO wheat using green technology.

Application:

- biscuits
- cupcakes
- Viennese waffles
- wafer sheets
- muffins
- cookies
- gingerbread

Learn more about the product

Product characteristics:

Name, trademark	Wheat flour Amilon 80/21
Organoleptic characteristics:	
- type, shape and particle size	fine flour– not less than 90% of 100 mesh particles (150 microns)
- colour, smell, taste	white, no foreign tastes and odors
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	10,6
- fat, %, max.	0,88
- starch, %, min.	70,0
- carbohydrates, %, max.	75,73
Functional features:	
- hydration degree	1:3-4 and higher
- influence on the food system rheology	viscosity regulator, gelling agent

Flour

NATIVE SOY FLOUR

native soy flour

Native soy flour is a product of fine grinding of fat-free, non-washed food soybean meal («white flakes»).

Features and Benefits:

- flour improver and bleach that replaces or reduces the consumption of similar ingredients of a chemical nature;
- improves the characteristics of the dough: firmness, crust color;
- makes for the right crust color;
- made from Russian soybeans, does not contain GMOs;
- PDI 70-90;
- fine flour 100-200 mesh;
- fat content no more than 1-1.2%;
- humidity no more than 8-9%;
- high protein content – at least 48%.

Application:

- crumb bleach in bakery products
- replacement of skimmed milk powder in confectionery products

Learn more about the product

Product characteristics:

Indicator	Value
Organoleptic characteristics:	
- type, shape and particle size	fine flour 100-200 mesh from white to bright yellow
- color, smell, taste	typical for deodorized flour
Physical and chemical indicators:	
- moisture, %, max.	10,0
- protein, %, min.	50,0
- fat, %, max.	1,2
- carbohydrates, %, max.	32,0
- fiber, %, max.	2,3

Flour

AMANDFARIN

almond-flavored vegetable flour

Amandfarin is plant-based, physically modified cold-swelling and thickening flour. Its flavor and smell are typical of almond flour.

Features and Benefits:

- is an almond flour alternative (substitutes up to 70% of the ingredient);
- reduces production costs by 2-2,5;
- with fat content reduced, it has a prolonged shelf life and reduces the number of antioxidants in the formula;
- functional feature of the product is high moisture absorption and moisture retention, due to which there is a longer preservation of product freshness;
- produced from Russian GMO-free food ingredients under green technology.

Application:

- cookies
- cakes
- cupcakes
- puddings
- nut butter
- pancakes

Produced in different flavors (almond, hazelnut, walnut, peanut and others).

Learn more about the product

Product characteristics:

Name, trademark	Almond-flavored vegetable flour Amandfarin
Organoleptic characteristics:	
- type, shape and particle size	flour of up to 152 microns, up to 6 % of coarse flour particles
- colour, smell, taste	light yellow with hues typical of the raw material. might contain some particles of a different colour. almond flavor, no foreign tastes or smells
Physical and chemical indicators:	
- moisture, %, max.	12,0
- starch, %, min.	52,8
- protein, %, min.	15,0
- ash, %, max.	2,6
- carbohydrates, %, max.	66,7

Flour

Extruded corn breadcrumbs Crispan (Eastern type)

corn breadcrumbs

Corn Crispan are extruded breadcrumbs that bring unique flavor and texture to bread.

Features and Benefits:

- tints the product bright yellow;
- makes for corny flavor in the bread;
- improves bread porosity;
- provides new bread varieties that attract customers;
- two colors are available: yellow and orange.

Application:

- bread and bakery products
- pastry

Learn more about the product

Product characteristics:

Name, trademark	corn Crispan breadcrumbs (eastern type)
Organoleptic characteristics:	
- type, shape and particle size	particles in the fine-flake form of up to 2 mm in size, with 50% having a fraction of 0.1-1.5 mm. 15% of particles larger than 2 mm might also be included.
- colour, smell, taste	typical of heat-processed corn products, no foreign flavors, yellow or orange color.
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	7,0

Flour

Wheat textured flour Protex-A 10/2 HP

wheat texturate with increased moisture-binding capacity, which improves the plasticity of the dough

Protex-A 10/2 HP is a wheat texturate, a functional ingredient with the feature of swelling in cold water, used in wheat and rye-wheat breads, bakery products, and also as a component of streusel crumbs or filler for confectionery products.

Features and Benefits:

- high moisture-binding capacity (1:4) allows multifunctional mixtures for confectionery and semi-finished products;
- increases the output of finished products due to increased moisture-binding capacity;
- remains functional at high temperatures;
- when used in streusel crumbs, retains a crispy effect for several days (under relevant storage conditions and packing);
- creates the effect of a higher product, in comparison with the control model;
- reduces crumbling of bakery products;
- creates uniform porosity;
- contributes to light crumb rubber products;
- the presence in the heat-treated flour of cold swelling more than large fractions increases its water absorption capacity, which makes it possible to increase the output of finished products.

Learn more about the product

Application:

- wheat and rye-wheat breads
- bakery products
- as a component of streusel crumb for bakery products
- filler for confectionery products

Product characteristics:

Name, trade mark	Wheat textured flour Protex-A 10/2 HP
Organoleptic characteristics:	
- type, shape and particle size	fine flour -70% of particles are 20 mesh (0,1-1,0mm)
- colour, smell, taste	white to light creamy with shades of the original raw material
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	9,0
- fat, %, max.	1,8
Functional properties:	
- hydration degree	1:4
- influence on the food system rheology	viscosity regulator

Textured flour

Wheat textured flour Protex-A 3D

«3D» whole wheat flour that optimizes the bread-making process and improves profitability of its production

Protex-A 3D is wheat whole-grain textured flour, significantly reducing the time of breadmaking process.

Features and Benefits:

- allows to achieve an interesting texture of bread;
- increases the yield of bread;
- can be used as partial replacement of grains;
- allows to develop new varieties of bread that will increase interest among buyers;
- increases the nutritional value of bread;
- improves the taste of the product;
- provides an opportunity to reduce the use of enzyme improvers due to the greater preparedness of raw materials for the operation of enzyme ingredients.

Learn more about the product

Application:

- bread and bakery products
- pastry
- pizza crust
- high-protein and fiber-rich breads in the organic/premium segment
- cereal bar filling

Product characteristics:

Name, trade mark	Wheat textured flour Protex-A 3D
Organoleptic characteristics:	
- type, shape and particle size	volume-textured whole wheat grain product, texture size from 2 - 5 mm, rounded.
- colour, smell, taste	white to light creamy with shades of the original raw material
Physical and chemical indicators:	
- moisture, %, max.	12
- protein, %, min.	9,5
- fat, %, max.	1,8
- carbohydrates, %, min.	66,2
Functional properties:	
- hydration degree	1:3-4

STARCH

Starch

Wheat starch Amilon

wheat starch with increased functionality

Amilon starch is a natural wheat starch with improved functionality relative to traditional starches.

Features and Benefits:

- does not have an E-index, it is marked on the label as «wheat flour» / «wheat starch»;
- makes it easier to work with shortbread dough, increasing its plasticity and improving the structure of the final product;
- in biscuit rolls gives a significant increase in volume, preserving the fine-pored structure of the product, increases the shelf life of the biscuit roll and improves the taste, increases the output of finished products, reduces crumbling when cutting;
- in sugar biscuits it allows to create a layered structure and gives crispness to the biscuit, creates a beautiful and clear pattern on the surface, allows to achieve slow wetting, reduces biscuit brittleness;
- recommended for introduction into children's cookies by the Russian Scientific Research Institute of Confectionary products, as it allows to achieve slow wetting;
- allows to increase friability while maintaining the structure of the liver, reducing the use of fat;
- reduces the brittleness of biscuits and waffle sheets, reducing losses;
- when used, there is an increase in the freshness of products on average for 2 days even without the use of enzymes;
- higher water-holding capacity and lower slope resistance to retrogradation improve the quality characteristics of products and ensure their stability during the shelf life of products, as well as slow down the processes of staling.

Learn more about the product

Application:

It does not require a change in technology and is easily integrated into existing recipes. Up to 10% by weight of flour or according to the recipe of products:

- bakery products
- flour confectionery products (biscuits, including baby biscuits, waffles, biscuits)
- recommended for use in children's biscuits of the Research and Development Center of Bakery Product Manufacturing Industry

Product characteristics:

Name, trade mark	Wheat starch Amilon
Organoleptic characteristics:	
- type, shape and particle size	fine grinding - 90% max 400 mesh
- colour, smell, taste	white, no foreign tastes and odors
Physical and chemical indicators:	
- moisture, %, max.	10
- protein, %, min.	9,0
- fat, %, max.	0,9
- starch, %, min.	76,5
- carbohydrates, %, min.	77,85

Starch

Modified corn starch Amilon

corn starch with increased functionality

Corn starch Amilon is a high moisture binding starch that acts as an emulsifier and texture thickener.

Features and Benefits:

- emulsifier/stabilizer having high water-binding capability;
- high water-binding capability;
- seals the texture of confectionery fillings;
- densifies the structure of sauces and fillings;
- acts as thickener already when added to cold water;
- made from Russian non GMO corn.

Application:

- bakery products
- confectionery fillings
- fillings for pancakes, dumplings

Learn more about the product

Product characteristics:

Name, trade mark	Modified corn starch Amilon
Organoleptic characteristics:	
- type, shape and particle size	homogeneous, coarsely dispersed powder, some loose lumps might also be included
- colour, smell, taste	white to creamy, flavour and smell typical of the ingredients used, no foreign taste or smell
Physical and chemical indicators:	
- moisture, %, max.	14,0
- protein, %, min.	1,72
- fat, %, max.	0,86
- carbohydrates, %, min.	77,4

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FLOUR AND DOUGH IMPROVERS

Natural flour and dough improver Protelon 22

high-protein wheat flour - a natural flour and dough improver

Protelon 22 is a high-protein wheat flour that stabilizes flour quality with low gluten, improves dough rheology and slows down staling.

Features and Benefits:

- stabilizes the quality of flour with low gluten;
- improves the rheology of the dough: gives high stability to the dough, it softens and tears less, becomes more elastic;
- increases uniform porosity and specific volume of final products;
- slows down staling, increases crumb softness;
- reduces the brittleness of the dough of frozen semi-finished products;
- high protein content of at least 22%, mass fraction of raw gluten - about 55% (gluten quality group I (good));
- educes the brittleness of the dough of frozen semi-finished products;
- has no E-index, is marked on the label as «wheat flour»;
- produced from Russian GMO-free wheat;
- efficiency is confirmed, the product is recommended for Scientific Research Institute of Bakery Industry (Russia).

Learn more about the product

Application:

- rye and wheat breads, wholemeal-flour or fibre and grain-rich flour breads
- bakery
- dough for frozen semi-finished products
- pasta, lasagne sheets
- pizza base
- pastry
- puff pastry for frozen semi-finished products

Product characteristics:

Name, trade mark	Wheat flour high-protein Protelon 22 (native)
Organoleptic characteristics:	
- type, shape and particle size	fine flour - at least 90% of particles larger than 400 mesh (<38 microns)
- colour, smell, taste	fine, white free-flowing powder, neutral
Physical and chemical indicators:	
- moisture, %, max.	8,0
- protein, %, min.	22,0
- crude gluten, %, min.	54-60
- quality of gluten on the device IDK-3M, units	60-70

Flour and dough improvers

Natural flour and dough improver Protex-A 10/1 KL

cold swelling wheat flour

Protex-A 10/1 KL is cold-swelling flour that reduces product moisture loss and increases its freshness.

Rye version of the product is available

Learn more about the product

Features and Benefits:

- swelling effect in cold water;
- hydration degree – 1:4-10;
- produces elastic, dry to the touch dough with a good consistency: the dough is perfectly processed, improves the shape and appearance of the products;
- reduces moisture loss: products do not dry out for longer;
- increases the freshness of the product by 48 hours;
- increases the output of the finished product;
- increases the porosity of the product and the elasticity of the crumb;
- allows you to achieve a softer texture, create a more moist and saturated internal structure to the products;
- has no E-index, marked as «wheat flour»;
- cheaper than analogues of Russian and foreign competitors.

Application:

- partially or completely replacing a part of wheat bakery flour in pastry recipes
- for muffins 7.0 - 8.0%
- for custard products 5.0 - 10.0%
- as a thickener and stabiliser in various fillings

Product characteristics:

Name, trade mark	Starch-based textured wheat flour Protex-A 10/1 KL
Organoleptic characteristics:	
- type, shape and particle size	fine flour - 90% particle size 149-74 microns (100-200 mesh)
- colour, smell, taste	from white to light cream with shades, without foreign tastes and odors
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	10,85
- fat, %, max.	1,46
- carbohydrates, %, min.	70,22
Functional features:	
- hydration, min.	1:4-10

Puff pastry improver Bonnfarin (art. 4)

complex food additive that improves puff pastry

Bonnfarin flour improver for puff pastry is a functional ingredient used in puff pastry production (chilled or frozen, yeast and yeast-free) and its products, bakery products and small baked goods.

Features and Benefits:

- increases the plasticity of the dough and facilitates rolling and flattening;
- increases the stability of the dough pieces during defrosting process;
- improves the volume and layering of baked puff products;
- prolongs product shelf life;
- provides delicate flavour and crunchy crust of puff products;
- increases moisture absorption during miing, within the recipe used, guarantees economic benefits;
- the recommended dosage is 0.5-1.5% of flour used in the mixing.

Application:

- products from chilled or frozen puff pastry (yeast and yeast-free) and its products, bakery products (small-piece muffins)

Learn more about the product

Product characteristics:

Name, trade mark	Puff pastry improver
Organoleptic characteristics:	
- type, shape and particle size	particle size, residue on a 100 mesh sieve (149 microns) not more than 10.0%. Loose powdery mass
- colour, smell, taste	from white in various shades to light yellow or light beige, neutral
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	19,0
- fat, %, min.	1,4
- carbohydrates, %, min.	54,0

Flour and dough improvers

Bread and confectionery improver Bonnfarin Universal (art. 5)

Bonnfarin Universal — a multifunctional improver for wheat & wheat-rye bread, bakery products and flour confectionery.

Features and Benefits:

- increases flour water absorption and the absorption of moisture while kneading;
- increases the output of the finished products compared to the planned output by increasing the amount of water;
- increases the dough plasticity;
- increases the volume;
- prolongs the shelf life of the product;
- ensures a softer crumb;
- ensures an evenly porous crumb;
- ensures uniform coloration and a crispy crust.

Learn more about the product

Application:

Recommended dosage: 1-3% of flour in the kneading

- bread and bakery products.

Product characteristics:

Name, trade mark	Bonnfarin flour improver for bakery and confectionery products “Universal»
Organoleptic characteristics:	
- type, shape and particle size	homogeneous loose powdery mass. Coloured, easily scattered lumps might be present. particle size - 100 microns.
- colour, smell, taste	white, white with a grey tinge. smell typical of wheat flour, tasteless
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	15,8
- fat, %, min.	1,4
- carbohydrates, %, min.	57

VEGETABLE FIBERS

Vegetable fibres

VEGETABLE FIBERS PROTOCELL FW 200/1

vegetable fibre with enhanced functionality

Protocel FW200/1 are the plant-based vegetable fibres with increased water-holding capacity.

Learn more about the product

Features and Benefits:

- improves rheology, increases density, elasticity and adhesion;
- has emulsifying charachteristics;
- ensures stability during heat treatment, defrosting and storage of the products;
- high water-holding capacity - 1:15 in Protocel FW200/1.

Application:

Recommended dosage: 1-6%

- fruit/berry and fat fillings
- dairy fillings
- dough (including frozen dough)

Product characteristics:

Name, trade mark	Vegetable fibers Protocell FW 200/1
Organoleptic characteristics:	
- type, shape and particle size	fine powder
- colour, smell, taste	white, with no foreign flavours or odours
Physical and chemical indicators:	
- moisture, %, max.	1,0
- protein, %, min.	0,9
- fibre, % min.	84,0
- fat, %, min.	0,0
- carbohydrates, %, min.	0,0
Functional properties:	
- hydration level	1:15
- Viscosity, cPs (5% solution, cold), min.	1100

Vegetable fibres

VEGETABLE FIBERS PROTOCELL 90

dietary fibres

Protocel 90 is a plant-based fibre with increased functionality.

Features and Benefits:

- improves rheology, increases density, elasticity and adhesion;
- ensures product stability during heat treatment;
- increases the moisture content of dough and finished products through moisture-retaining charachteristics, thus keeping baked goods fresh for longer;
- hydration: 1:5;
- fat emulsification: 1:4.

Learn more about the product

Application:

- dosage: 0.1-2% to finished product
- fruit/berry and fat fillings
- baked products
- pastry

Product characteristics:

Name, trade mark	Vegetable fibers Protocell FW 200/1
Organoleptic characteristics:	
- type, shape and particle size	fine powder
- colour, smell, taste	white, with no foreign flavours or odours
Physical and chemical indicators:	
- moisture, %, max.	8,0
- protein, %, min.	50,0
- content, % min.	90,0
- fat, %, min.	2,5
- carbohydrates, %, min.	31,0
- starch, %, max.	23,0
Functional properties:	
- hydration degree	1:5

VEGETABLE PROTEIN CONCENTRATES

Pea protein concentrate Protelon 55/1

native pea protein concentrate with 55% protein and high emulsification capacity

Protelon 55/1 is a vegetable protein concentrate — hypoallergenic concentrate of pea protein with a high foaming and emulsifying capability that supplement or replace animal proteins or egg products.

Features and Benefits:

- used for the production of protein masses, creams, protein-whipped masses, protein-flour masses in baked goods (cakes, cookies);
- has emulsifying properties and can serve as an egg substitute in vegan and fasting products, in certain recipies can be considered as a 100% egg substitute;
- protein content is 55%;
- unlike eggs does not lead to salmonellosis in production;
- replaces eggs in biscuits, cakes, muffins or waffles;
- produced from Russian yellow peas, GMO-free.

Learn more about the product

Application:

- protein and national breads, pastries
- healthy pastry dough goods
- protein bars
- partial or complete substitution of egg products in recipes

Product characteristics:

Name, trade mark	Protelon 55/1 pea protein concentrate
Organoleptic characteristics:	
- type, shape and particle size	native pea flour
- colour, smell, taste	pale to yellow-brown, with no foreign flavour or smell
Physical and chemical indicators:	
- moisture, %, max.	12,0
- protein, %, min.	0,0
- fat, %, max.	4,0
- fibre, %, min.	81,9
Functional features:	
- hydration degree	1:2-4

Notes

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