



OTTO's BAKE

Tradition in Quality



OTTO's BAKE
Tradition in Quality



Chocolate Curls

Micro 6 mm



Standard 12 mm - open



Standard 12 mm



Mini 9 mm



Mega 28 mm



Standard 12 mm curls available in chocolate

White



Green



Milk



Orange



Dark



Pink



Marbled



Red



Yellow



The various sizes are available in chocolate

White



milk



Dark



marbled



Packaging: 4 kg per box



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Chocolate Drops



Size: 10 mm, 10 kg per box
White, milk or dark Belgian chocolate

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29 %



35%



55 %

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Truffle Shells

Mini Shell: 1,2 g per piece; Ø 19 mm; 1080 pieces per box
Standard Shell: 2,7 g per piece; Ø 26 mm; 504 pieces per box
Maxi Shell: 4,7 g per piece; Ø 31 mm; 324 pieces per box
Mega Shell: 7,0 g per piece; Ø 35 mm; 252 pieces per box
All sizes are available in white, milk or dark chocolate



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Chocolate Shavings Spaghetti



2,5 kg per box

Shavings:

Standard: 12 cm long, 20 mm wide, 0,6 mm thick

Medium: 6 cm long, 8 mm wide, 0,8 mm thick

Mini: 4 cm long, 15 mm wide, 0,8 mm thick

Micro: 2 cm long, 10 mm wide, 0,8 mm thick

Spaghetti:

Standard: 15 mm long, Ø 1,5 mm

Ingredients: White, milk or dark Belgian chocolate

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Chocolate Cake Decoration

Spiral Dark



2,5 kg box 20 x 7 mm

Swirl White—Dark



400 g box
= 200 pieces 25 x 15 mm

Duo Roll 9 cm



600 g box
= 150 pieces

Spiral Dark—White



2,5 kg box 20 x 7 mm

Swirl White—Red



400 g box
= 200 pieces 25 x 15 mm

Duo Roll 4 cm



4 kg box

Swirl Marbled



400 g box
= 200 pieces 25 x 15 mm

Swirl White—Green



400 g box
= 200 pieces 25 x 15 mm

Duo Roll 2 cm



4 kg box

Made of Belgian chocolate.

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Chocolate Cake Decoration



Feather



650 g box = 500 pieces

Soiree



460 g box = 610 pieces

Filigran



360 g box = 300 pieces

Special



675 g box = 575 pieces

Mini Cake Top



780 g box = 350 pieces

Christmas



410 g box = 300 pieces

Fan



925 g box = 400 pieces

Filigran Marbled



675 g box = 575 pieces

Standard



1 kg box = 800 pieces

Made of Belgian chocolate.

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Chocolate Butterfly Decoration



1 kg box = 165 pieces 70 mm



1 kg box = 165 pieces 70 mm



350 g box = 185 pieces 30 mm



500 g box = 165 pieces 40 mm



1 kg box = 165 pieces 70 mm



350 g box = 185 pieces 30 mm



350 g box = 185 pieces 30 mm



500 g box = 165 pieces 40 mm



350 g box = 185 pieces 30 mm

Made of Belgian chocolate.

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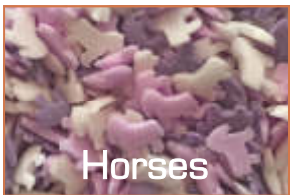
Confetti
natural colours



Confetti



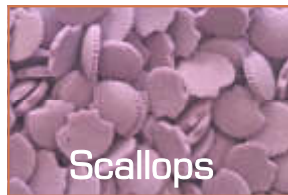
Football Set



Horses



Palm Leaf



Scallops



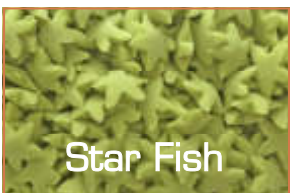
Sports Cars



Flamingos



Sports Cars



Star Fish



SUV Cars



SUV Cars



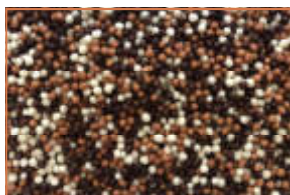
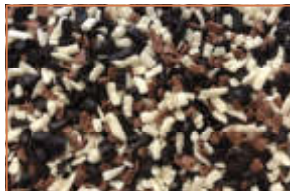
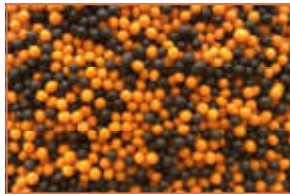
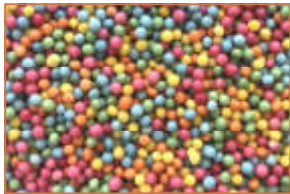
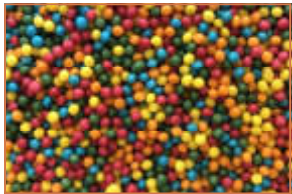
Donut Toppings and Confetti.
Natural and artificial colours.
Individual designs possible.
Uni colours and assorted mixes.
MOQ: 600 kg per design and colour.

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OTTO's BAKE
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Cake Toppings



Crispies, Chocolate Vermicelli and Sequins.
Natural and artificial colours.
Various sizes between 1 mm and 8 mms.
Uni colours and assorted mixes.
MOQ: 600 kg.

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Recipe:

1000	g	Vanilla Muffin Mix
300	g	Whole Eggs
450	g	Vegetable Oil
200	g	Cold Water
350	g	Chocolate Chips

Mix all ingredients carefully at lowest speed for 1 — 2 minutes until the mass is smooth. Add the chocolate chips and fold in carefully. Fill into muffin cups and bake at 180° C for 28—30 minutes.

Ingredients: Sugar, wheat flour, cocoa, wheat starch, modified starch, egg powder, baking agents, salt, emulsifier, flavour

Packaging: 25 kg bag



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Chocolate Sponge



Recipe:

Cake Bases:

1.000 g	Vanilla Sponge Mix
600 g	Egg (whole)
200 g	Water

(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Fill into creased baking rings and bake for 25 minutes at 200° C.

Ingredients: Wheat flour, sugar, emulsifiers, cocoa, wheat starch, baking agents, salt

Packaging: 25 kg bag



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OTTO's BAKE
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Vanilla Muffin



Recipe:

1000	g	Vanilla Muffin Mix
200	g	Whole Eggs
330	g	Vegetable Oil
270	g	Cold Water
350	g	Chocolate Chips

Mix all ingredients carefully at lowest speed for 1 — 2 minutes until the mass is smooth. Add the chocolate chips and fold in carefully. Fill into muffin cups and bake at 180° C for 28—30 minutes.

Ingredients: Sugar, wheat starch, modified starch, wheat flour, vegetable fat, whey powder, emulsifiers, lactose, hens egg powder, baking agents, salt, flavour, thickener xanthan, colouring agent beta carotene

Packaging: 25 kg bag



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Vanilla Sponge

Recipe:

Cake Bases:

1.000 g	Vanilla Sponge Mix
700 g	Egg (whole)
100 g	Water

(for 3 bases Ø 26 cm)

Mix all ingredients well and whip for 7 minutes at high speed. Fill into creased baking rings and bake for 25 minutes at 200° C.

Ingredients: Sugar, wheat flour, wheat starch, emulsifier, baking agent, salt, flavour

Packaging: 25 kg bag



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OTTO's BAKE
Tradition in Quality



Baguette Premix 10 %

Recipe:

1000 g Wheat Flour
100 g Baguette Premix
650 g Water
40 g Fresh Yeast

Knead 4 minutes slowly and 6 minutes quickly. Rest the dough for 15 minutes. Weight portions of 350-400 g, roll long. Rest for 15-20 minutes. Form baguettes and place in baguette trays and prove for 40-50 minutes (30°C at 75% humidity). Cut 4x lengthways. Bake at 230°C for around 20 minutes.

Ingredients: Corn swelling flour, salt, soy flour, malt flour, wheat sour dough, guar gum, malt extract, emulsifier, bean flour, ascorbic acid, enzymes

Packaging: 25 kg bag



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Ciabatta Premix 10 %

Recipe:

- 900 g Wheat Flour
- 100 g Ciabatta Premix
- 630 g Water
- 30 g Olive Oil
- 15 g Fresh Yeast

Knead 4 minutes slowly and 6 minutes quickly. Rest the dough for 15 minutes. Weight portions of 350-400 g. Rest for 15-20 minutes. Form ciabatta or foccacia and place in trays and prove for 40-50 minutes (30° C at 75% humidity). Bake at 230° C for about 20 minutes.

Ingredients: Swelling flour, salt, wheat sour dough, wheat flour, dextrose, malt flour, in active yeast, guar gum, ascorbic acid, enzymes

Packaging: 25 kg bag



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Croissant Premix 10 %

Recipe:

1000 g Wheat Flour
100 g Croissant Premix
600 g Water
70 g Fresh Yeast

Knead 3 minutes slowly and 3 minutes quickly. Rest the dough for 5 minutes. Fold in 300—350 g puff pastry fat per kg dough. Method and further process as usual. Bake when well proved. Bake with steam or brush with egg wash at 190—210° C for 17—20 minutes.

Ingredients: Sugar, salt, wheat flour, wheat gluten, emulsifier, acidity regulator, ascorbic acid, enzymes

Packaging: 25 kg bag



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Brown Bread Mix

Recipe:

700 g Wheat Flour
300 g Premix
600 g Water
40 g Fresh Yeast

Knead 4 minutes slowly and 5 minutes quickly. Rest the dough for 10–15 minutes. Weigh portions of 850 g, form loaves and decorate with seeds. Prove for 30–40 minutes (30° C at 75% humidity). Bake at 250° C falling to 200° C in an oven with top / bottom heat with some steam for about 50 minutes.

Ingredients: Malt flour, sunflower seeds, malt flakes, pumpkin seeds, millet, soy bran, salt, sesame seed, linseed, ascorbic acid

Packaging: 25 kg bag



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German Dark Rye 50 % Premix



Recipe:

500 g Wheat Flour
500 g Premix
760 g Water
30 g Fresh Yeast

Knead 4 minutes slowly and 5 minutes quickly. Rest the dough for 10—15 minutes. Weigh portions of 850 g and fill into baskets. Prove for 30-40 minutes (30° C at 75% humidity). Bake at 250° C falling to 200° C in an oven with top / bottom heat with some steam for about 60 minutes.

Ingredients: Rye flour, wheat sour dough, salt, wheat bran, rye bran, potato flakes, enzymes

Packaging: 25 kg bag



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Pumpernickel Bread Mix

Recipe:

Pre-Dough
1000 g Mix
700 g Water

Dough:
1700 g Pre-Dough
20 g Fresh Yeast
100 g Liquid Malt
20 g Vegetable Oil

Mix water and pumpernickel bread mix well and allow to swell overnight. Add yeast, malt and vegetable oil to the pre-dough and knead 5 minutes quickly. Rest the dough for 10—15 minutes. Weigh portions of 850 g and fill into baking trays. Prove for 30-40 minutes (30° C at 75% humidity). Bake at 250° C falling to 200° C for about 60 minutes.

Ingredients: Sunflower seeds, oat flakes, malt flour, wheat flour, rye flour, wheat wholemeal, millet, malt flakes, corn grits, linseed, sesame seeds, wheat swelling flour, salt, corn flakes, soy grits, oat grits, spices, emulsifier, lactic acid, soy flour

Packaging: 25 kg bag



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Softbun Improver



Recipe:

1000 g Wheat Flour
20 g Salt
30 g Sugar
10 g Softbun Improver
30 g Margarine
550 g Water
50 g Fresh Yeast

Ingredients: Wheat flour, malt flour (Wheat), emulsifier, enzymes

Packaging: 25 kg bag



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Softbun Improver



1000 g Wheat Flour
20 g Salt
30 g Sugar
10 g Softbun Improver
30 g Margarine
550 g Water
50 g Fresh Yeast

Net Weight: 25 kg

Preparation data:	
Preparation date:	10/10/2010
Expiry date:	10/10/2010
Batch number:	10000000
Storage: Store in a cool, dry place (15-25°C)	
Shelf life: 12 months	
Country of origin: Germany	
Manufacturer: OTTO's BAKE	

Nutritional value (per 100g)	
Energy	1500 kJ / 360 kcal
Protein	10.0 g
Carbohydrate	75.0 g
Fat	3.0 g
Salt	0.5 g

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OTTO's BAKE
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General Bread Improver



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Dosage: 0,5—1,0 % on wheat flour

Ingredients: Wheat flour, emulsifier, enzymes, flour treatment: Ascorbic acid

Packaging: 25 kg bag



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Speciality Flours



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Corn flour



Gluten free multipurpose flour



Oat flour



Rye flour



Spelt flour



Wheat flour

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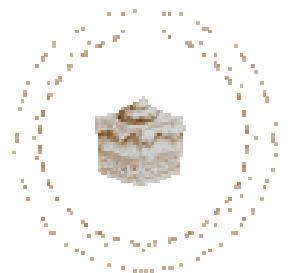


This is the story of our fathers. My father Otto, savoring the cakes my mother loved to prepare him, as he was a good eater and always enjoyed the pleasure of having in the afternoon a good slice of cake.

And then my father-in-law, as well named Otto. His father owned a bakery, which he eventually gave up due to contemporary history. He as well never would miss a good portion of cake or any other sweet treat served with a nice cup of coffee in the later afternoon.

Whenever our parents met, my mother and my mother-in-law would exchange family recipes for their favorite cakes. Those recipes are meanwhile collected as family treasure and they are the foundation of the products offered as Otto's Bake.

We at Otto's Bake, a small group of young people, took a lot of care to find the best ingredients to allow customers around the world to produce sweets and cakes as our father, the two Ottos, loved.



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