

PRODUCT CATALOG



PIP Food Group Values

Commitment and Trust

Responsibility

Development

Determination

Dynamism

Innovation

Goals

Authenticity

PIP Food Group Vision

To become the leader in the production and sale of raw materials for the bakery industry in Southeast Europe by the year 2030.

PIP Food Group Mission

We grow and progress together with our partners, creating products of the highest quality and a culture of food safety.

We create a working environment that encourages and rewards dedicated and highly motivated employees.

We invest our knowledge and energy in educating talented young people, with the goal of developing a new generation that will be the foundation of Serbia's baking industry.

We contribute to the advancement of our community by addressing key issues of healthy living and social responsibility.

A place where ideas take shape.

• Improvers

Standard

Adut
Adut Optimal

Booster
Adut 2024
Pob Tajfun

Pob Turbo
Pob Digo

Pob Digo Plus
Pob 2024

For Special Purposes

Extra Fresh
Ultra Fresh
Frosty

Frosty Plus
Frosty Gold
Korline

Konkor
Panon Plus
PIP Gluten

Pob Kor
Tostoposto
Baking Powder

For Mills

Mlinar

Mlinar AM

Pizza Mix

• Mixes

Nera
Dijet Plus
Chrono Mix
Buckwheat Mix
Buckwheat Rustical
Rye Mix
Harmony

Desetka
Fit
Corn Plus
PIP Corn
Lunasan
Milky Mix
Hambi Mix

Hambi Mix Vege
Croissant Gold 20
Croissant Mix
Croissant Mix Plus
PIP Panada
PIP Panada Posna
Iskon Durum

Burger Mix
PIP Ten
Adriatic Delikates
Adriatic Gusto BS
Adriatic Ciabatta

• Premium Mixes

Premium Chia
Premium Ciabatta
Premium Gold Corn

Premium Croissant
Premium Rustico
Premium Sole

Premium Grain
Premium Pumpkin
Premium Buckwheat

Premium Domestic

• Sweet Mixes

Donut Mix 50
Adriatic Krofi 50
Golden Donuts
Gold Buns

Tres Leches
Muffin
Choco Muffin
Waffle

Choco Cake
Pancakes
Protein Pancakes
Brioche Mix

• Clean Label

Control Cl
Natural Cl

Rye Cl
Triumf Prevent

Power CL
Protein Mix

• Fillina

• Master Baker

Fasting Fillings
Cheese

Toppings
Cream Fillings

Extruded Flour
Corn Decor

• Chocolate and Substitutes

• Margarines

• Yeast

• Other Products

IMPROVERS



Standard Improvers



They are applied to medium-quality flours in quantities that provide optimal performance of the resulting dough. They are used in both industrial and artisanal production.

Adut



10, 25



0,3-0,5%

Adut Optimal



10, 25



0,2-0,4%

Adut 2024



10, 25



0,2-0,4%

Pob Tajfun



10, 25



0,2-0,4%

Pob Turbo



10



0,2-0,4%

Pob Digo



10



0,3-0,6%

Pob Digo Plus



25



0,2-0,4%

Pob 2024



10



0,2-0,4%

Booster



10



0,3-0,5%

- Strengthen the gluten structure
- Ensure dough stability during processing
 - Improve dough workability
 - Enhance dough elasticity
- Increase the volume of the finished product
 - Improve water absorption capacity



For Special Purposes

Extra Fresh



10, 25



0,4-0,7%

- An improver designed to extend the freshness of finished bakery products. Its use enhances the characteristics of the dough as well as the quality of the final product by prolonging the freshness of both packaged and unpackaged baked goods. It reduces crumb crumbling when slicing bread and contributes to an increased volume of bakery products. When using this improver, there is no need to add a regular bakery improver during mixing.

Ultra Fresh



25



0,2-0,4%

- An improver that extends the freshness of both packaged and unpackaged bakery products, reduces crumb crumbling during bread slicing, and increases the volume of baked goods. Its use also improves dough characteristics and enhances the overall quality of the final product by prolonging its freshness. When using this improver, there is no need to add a regular bakery improver during mixing.

Frosty



10



1,5-2%

- An improver designed for bakery products that undergo a freezing process during any stage of preparation. It increases the volume and reduces the negative effects of freezing on the final product.

Frosty Plus



10, 25



1,5-2%

- An improver intended for bakery products that are subjected to a freezing process at some stage of their preparation. It helps increase volume and reduces the negative impact of freezing on the finished product.

Frosty Gold



10



20%

- An improver intended for the production of all yeast-leavened laminated doughs for freezing, semi-fermented frozen yeast-leavened laminated products, as well as yeast-leavened laminated products that are baked immediately. Its use improves the characteristics of the dough and enhances the quality of the final product.

Korline



10



0,1-0,5%

- An improver intended for the production of pastry sheets in both artisanal and industrial types of production. It significantly increases dough extensibility, shortens the preparation process, and allows freezing without compromising product quality.

For Special Purposes



Konkor



10



0,5-1,2%

- An improver intended for the production of packaged filo pastry sheets. It improves dough extensibility, inhibits the growth of molds and bacteria, reduces the risk of rope spoilage during summer storage conditions, and enhances dough elasticity during sheet preparation.

Panon Plus



10



3-5%

- An improver intended for the preparation of traditional types of bread and soft doughs. Provides a pronounced aroma and extended freshness. In the preparation of soft doughs, it demonstrates a strong water absorption capacity. Develops a large volume in the finished product.

PIP Gluten



10,25



1-2%

- An improver intended as an additive for the preparation of bread, pastries, and extensible doughs made from flour with low gluten content, for special types of bread and pastries, as well as for improving the quality of flour for doughs with a high degree of softening and low wet gluten content.

Pob Kor



10



0,1-0,6%

- An improver intended for the production of packaged bread and pastries, as well as pizza crusts and bases, where it helps extend shelf life. It inhibits the growth of molds and bacteria, reduces the risk of stickiness during summer storage, and affects dough extensibility in the preparation of crusts.

Tostoposto



10



1-1,5%

- An improver intended for the production of packaged toast breads. It enhances dough characteristics during processing, inhibits the growth of molds and bacteria, reduces the risk of stickiness, and consequently helps extend the product's shelf life.

Baking Powder



5



1-3%

- The use of Baking Powder improves dough characteristics as well as the quality of the final product. It enhances dough rising, increases product volume, improves the structure of the crumb, and makes the crumb light and airy.



For Mills

An improver intended for the treatment of flour in mills, for standardizing its quality, and for special purposes.

Mlinar



25



0,1-0,2%

Mlinar AM



25



0,1-0,2%

Pizza Mix



10, 25



1-1,3%

* PIP Food Group develops customized improvers according to user requirements and flour parameters.

MIXES

(concentrated and ready-to-use)





Mixes (concentrated and ready-to-use)

Nera



10, 25



10%

The NERA mix is intended for the production of dark bread and pastries enriched with wheat bran, millet seeds, and flax seeds.

- products have a darker color
- extended freshness and volume
- authentic taste
- visible seed pieces in the cross-section

Dijet Plus



15



40%

The Diet mix is intended for the production of bread and pastries with an increased content of protein and fiber.

- products have a darker color
- extended freshness and volume
- authentic taste
- visible wheat bran pieces in the cross-section
- rich in protein and fiber

Chrono Mix



25



100%

A ready-to-use mix for the preparation of special types of bread and pastries suitable for special dietary regimes.

- rich in fiber and seeds
- whole-grain composition
- suitable for preparing chrono corn muffins
- suitable for delayed baking

Buckwheat Mix



10, 25



50%

A concentrated mix for the preparation of buckwheat breads and pastries.

- pleasant aroma
- suitable for preparing laminated doughs
- suitable for delayed baking
- suitable for freezing and thawing

Buckwheat Rustical



10



50%

A concentrated mix for the preparation of buckwheat breads and pastries.

- pleasant aroma
- extended freshness
- suitable for preparing laminated doughs and layered buckwheat pies
- suitable for delayed baking
- suitable for freezing and thawing

Mixes (concentrated and ready-to-use)



Rye Mix



25



50%

The Rye Mix is intended for the production of mixed rye bread and pastries.

- exceptional freshness
- pleasant taste
- good dough workability
- good volume

Harmony



10,25



30%

A concentrated mix for the preparation of special types of bread and pastries with a seed blend.

- pleasant aroma
- easy dough handling
- suitable for preparing laminated doughs
- suitable for delayed baking
- suitable for freezing and thawing
- good volume

Desetka



10,25



25%

Desetka produces dark products containing oilseeds, barley, and oat flakes, with excellent volume. It is suitable for making all types of dark baked goods. The products are dark brown in color, with visible seeds in the cross-section.

- contains sesame, flax, sunflower, and pumpkin seeds
- pleasant taste
- good dough workability
- good volume

Fit



10,25



50%

A concentrated mix for the preparation of special types of bread and pastries that can serve as a source of protein.

- ideal for unleavened bread
- exceptional freshness without crumbling
- pleasant taste
- suitable for delayed baking
- good volume

Corn Plus



10,25



50%

A concentrated mix for the preparation of mixed corn breads and pastries.

- good dough workability
- suitable for delayed baking
- good volume



Mixes (concentrated and ready-to-use)

PIP Corn



10



30%

A concentrated mix for the preparation of special types of mixed corn breads and pastries, containing extruded corn flour.

- pronounced aroma
- extended freshness of the finished product
- suitable for preparing laminated doughs
- suitable for delayed baking
- suitable for freezing and thawing

Lunasan



10



20%

to the
flour
mass

A concentrated mix for the preparation of yeast-leavened laminated dough products.

- standardized composition
- consistent quality
- suitable for freezing and thawing

Milky Mix



10,25



20%

A concentrated mix for the preparation of milk bread and pastries.

- pleasant aroma
- extended freshness
- suitable for preparing milk toast bread
- high milk content in the product

Hambi Mix



10, 25



30%

A concentrated mix for the preparation of burger buns and pastries with extended freshness.

- pronounced freshness
- good volume
- pleasant taste
- suitable for freezing and thawing
- suitable for packaging with extended shelf life when combined with preservative products
- can be combined with whole-grain flours

Hambi Mix Vege



10



30%

A concentrated mix for the preparation of burger buns and pastries with extended freshness, free of ingredients of animal origin.

- suitable for vegan and vegetarian diets
- pronounced freshness
- good volume
- pleasant taste
- suitable for freezing and thawing
- suitable for packaging with extended shelf life when combined with preservative products
- can be combined with whole-grain flours

Mixes (concentrated and ready-to-use)



Croissant Gold 20



10



20%

to the
flour
mass

The Croissant Gold 20 mix is intended for the production of croissants and all other yeast-leavened laminated doughs. This mix allows for faster thawing of the products, helps maintain the quality of frozen products for longer without significant changes, and provides good volume, a laminated structure, and good meltability.

Croissant Mix, Croissant Mix Plus



25



50%

A concentrated mix for the preparation of yeast-leavened laminated dough products, intended for packaging with extended shelf life.

- standardized composition
- with appropriate packaging and storage, results in a long shelf-life product
- pleasant aroma

PIP Panada



10



100%

A ready-to-use mix for the preparation of breading for frying foods of various types.

- quick and easy preparation
- standardized composition
- good adhesion to the surface
- pleasant color and flavor of the fried product
- suitable for freezing the breaded product and subsequent frying

PIP Panada Posna



10



100%

A ready-to-use mix for preparing breading for frying foods of various kinds.

- quick and easy preparation
- standardized composition
- good adhesion to the surface
- pleasant color and taste of the fried product
- suitable for freezing the breaded product and subsequent frying

Iskon Durum



5



4%

to the
flour
mass

The Iskon Durum mix is intended for the production of traditional products such as homemade breads, flatbreads, and ciabatta.

- contains dry Durum sourdough
- contains instant dry baker's yeast
- high water absorption capacity
- pleasant sourdough aroma
- well-developed crumb and excellent volume



Mixes (concentrated and ready-to-use)

Burger Mix



25



30%

A concentrated mix intended for the preparation of burger buns, with a pleasant aroma and a short bite.

- pronounced freshness
- good volume
- pleasant taste
- short bite
- suitable for freezing and thawing
- suitable for packaging with extended shelf life when combined with preservative products
- can be combined with whole-grain flours

PIP Ten



10



2-5%

The PIP Ten mix is intended for the production of dark bread and pastries.

- dark color of the finished product
- enhances aroma
- improves the color of baked goods

Adriatic Delikates



25



20%

A concentrated mix intended for the preparation of traditional wheat breads and pastries.

- crispy crust
- soft, airy crumb
- rustic appearance
- authentic aroma and flavor
- contains sourdough

Adriatic Gusto BS



25



40%

A mix intended for the production of bread and pastries with a characteristic taste and aroma derived from potato flakes and durum wheat.

- pronounced softness
- extended freshness

Adriatic Ciabatta



25



25%

to the
flour
mass

The mix is intended for the production of traditional Italian products (ciabatta, focaccine, calzone), flatbreads, and all types of doughs with high water content.

- rich aroma
- extended freshness

A top-down view of several different types of breads scattered on a white surface. The breads include a long, thin loaf with a diagonal slash, a round loaf with a cracked crust, a long loaf covered in seeds, a small round loaf, a large rectangular loaf with a cracked crust, a long loaf with a diagonal slash, a round loaf, and a small triangular loaf. Several wheat stalks are also scattered around the breads.

PREMIUM MIXTURES



Premium mixtures

Premium Chia



10, 25



30%

A concentrated mix for the preparation of special types of bread and pastries with chia.

- chia seeds
- whole-grain composition
- pleasant aroma
- suitable for preparing laminated doughs
- suitable for freezing and thawing
- extended freshness and excellent volume

Premium Ciabatta



10, 25



3-5%

A concentrated mix for the preparation of soft doughs such as ciabatta and flatbreads, as well as baguettes.

- high water absorption capacity
- pleasant sourdough aroma
- suitable for delayed baking and par-baking
- suitable for freezing and thawing
- well-developed crumb and excellent volume
- can be combined with other mixes

Premium Gold Corn



15



50%

A concentrated mix for the preparation of special types of corn breads and pastries.

- large finished product volume
- suitable for preparing laminated doughs and yeast pies
- suitable for delayed baking
- suitable for freezing and thawing
- extended freshness of the finished product
- pleasant aroma

Premium Croissant



10



30%

to the
flour
mass

A concentrated mix for the preparation of yeast-leavened laminated dough products.

- exceptional volume
- extended freshness of the finished product and pronounced buttery aroma
- standardized composition
- excellent dough stability
- suitable for freezing and thawing

Premium Rustico



10



100%

A ready-to-use mix for the preparation of rustic rye bread, rich in protein and fiber.

- authentic appearance
- extended freshness of the finished product
- pleasant aroma

Premium mixtures



Premium Sole



10, 25



50%

A concentrated mix for the preparation of special types of bread and pastries with sunflower seeds, featuring a dense and moist structure.

- pleasant aroma
- suitable for preparing chrono products
- rich in seeds
- extended freshness

Premium Grain



10, 25



100%

A ready-to-use mix for the preparation of special types of bread and pastries rich in seeds.

- pleasant aroma
- rich in seeds
- extended freshness

Premium Pumpkin



25



50%

A concentrated mix for the preparation of special types of bread and pastries with pumpkin seeds and other cereals.

- pumpkin seeds
- rich composition
- pleasant aroma
- suitable for preparing laminated doughs
- suitable for freezing and thawing
- extended freshness and excellent volume

Premium Buckwheat



15



50%

A concentrated mix for the preparation of buckwheat breads and pastries.

- pleasant aroma
- extended freshness
- suitable for preparing laminated doughs and layered buckwheat pies
- suitable for delayed baking
- suitable for freezing and thawing

Premium Domestic



10



50%

A concentrated mix for the preparation of homemade aromatic breads.

- rustic appearance
- exceptional aroma
- extended freshness

SWEET MIXTURES



Sweet mixtures



Donut Mix 50



10,25



50%

A concentrated mix for the preparation of donuts.

- stable dough
- standardized composition
- stable ring shape
- does not absorb fat during frying
- suitable for freezing and thawing
- excellent freshness and volume

Adriatic Krofi 50



25



50%

to the
flour
mass

A sweet mix intended for the preparation of donuts, strudels, yeast buns, and other leavened pastries.

- stable ring shape
- pronounced softness
- extended freshness
- contains eggs
- easy to prepare

Golden Donuts



10,25



100%

A ready-to-use mix for the preparation of donuts.

- stable dough
- standardized composition
- stable ring shape
- does not absorb fat during frying
- suitable for freezing and thawing
- excellent freshness and volume
- pronounced vanilla aroma

Gold Buns



10,25



100%

A ready-to-use mix for the preparation of American donuts using specialized dispensers.

- standardized composition
- simplified preparation
- pronounced vanilla aroma
- does not absorb fat during frying

Tres Leches



10



100%

A ready-to-use mix for the preparation of sponge cake for Tres Leches.

- easy to prepare
- stable sponge cake
- adding Master Baker Caramel topping creates a complete cake



Sweet mixtures

Muffin



10



100%

A ready-to-use mix for the preparation of muffins and sponge cake bases.

- easy to prepare
- standardized composition
- extended freshness of baked muffins
- pronounced aroma

Choco Muffin



10



100%

A ready-to-use mix for the preparation of chocolate muffins and sponge cake bases.

- easy to prepare
- standardized composition
- contains pieces of thermostable chocolate (51% cocoa mass)
- extended freshness of baked muffins
- pronounced aroma

Waffle



10



100%

A ready-to-use mix for the preparation of waffles.

- easy to prepare
- standardized composition
- extended freshness of baked waffles
- pronounced vanilla aroma

Choco Cake



10



100%

A ready-to-use mix for the preparation of brownies and chocolate cookies.

- easy to prepare
- standardized composition
- contains pieces of thermostable chocolate (51% cocoa mass)
- extended freshness of baked cake
- rich chocolate flavor

Pancakes



10



100%

A ready-to-use mix for the preparation of pancakes.

- easy and quick to prepare
- standardized composition
- elastic
- suitable for both sweet and savory fillings
- suitable for freezing breaded pancakes

Sweet mixtures



Protein Pancakes



10



100%

A ready-to-use mix for the preparation of American pancakes that are a source of protein.

- source of protein and fiber, low in saturated fat
- easy and quick to prepare
- standardized composition

Brioche Mix



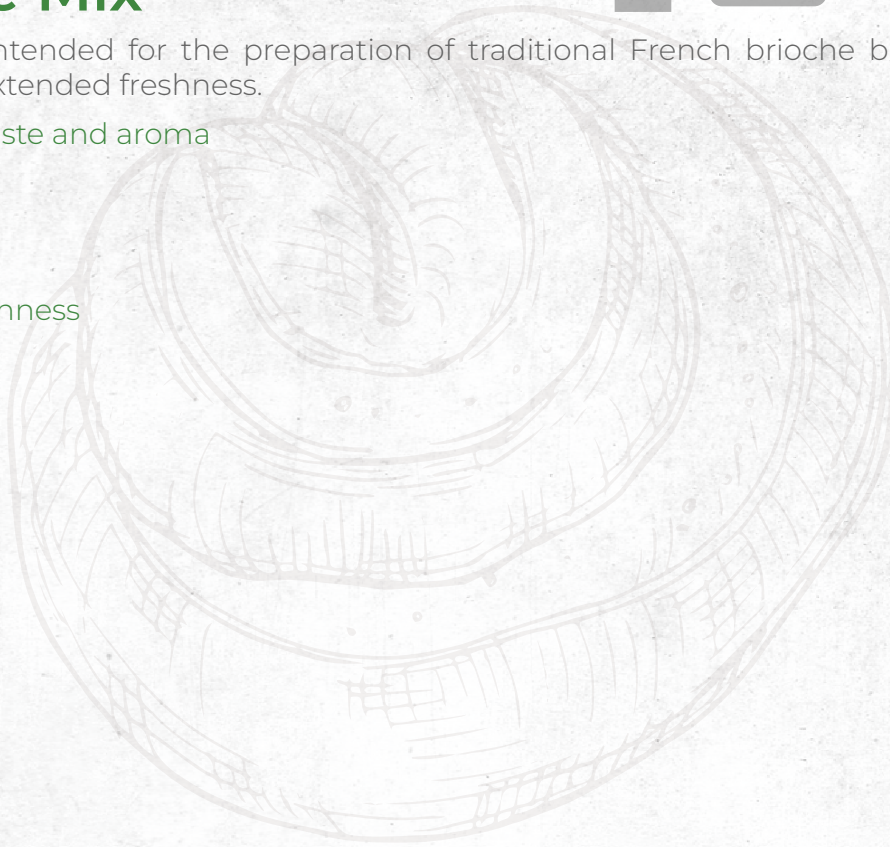
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30%

A sweet mix intended for the preparation of traditional French brioche buns, bread, and pastries with extended freshness.

- rich buttery taste and aroma
- citrus aroma
- short bite
- soft crumb
- thin crust
- extended freshness



CLEAN LABEL



Clean label



Control CI



10



1%

An improver for the preparation of bread and pastries without E-numbers, ensuring extended freshness and shelf life.

- produžena svežina
- produžena mikrobiološka trajnost
- poboljšane karakteristike testa tokom obrade
- odličan volumen

Natural CI



25



0,4-0,7%

An improver for the preparation of bread and pastries without E-numbers, ensuring extended freshness.

- extended freshness
- improved dough characteristics during processing
- excellent volume

Rye CI



25



100%

A ready-to-use mix for the preparation of rye breads without E-numbers.

- exceptional aroma
- extended freshness
- dense and moist crumb structure
- increased water absorption capacity

Triumf Prevent



25



100%

A ready-to-use mix for the preparation of special types of bread without E-numbers, with increased fiber and protein content and reduced saturated fat content.

- soluble fibers from acacia gum
- prebiotic effect
- high water absorption capacity
- dense and moist crumb structure
- extended freshness



Clean label

Power CI

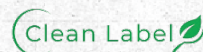


10



35%

A mix intended for the production of special types of bread and pastries without E-numbers, enriched with matcha, spirulina, spinach, quinoa, and other seeds.



- final product rich in fiber
- source of protein
- trans fat-free
- high seed content

Protein Mix



10



50%

A mix that ensures easier handling and consistently good quality of the final product. The products are dark brown in color, with a characteristic taste and aroma.



- final product rich in protein and fiber
- high seed content

fillina

fillina

MALINA



6kg

fillina

KAJSIJA



6kg

fillina

KAJSIJA

PUNJENJE



6kg

fillina

MEŠANO VOĆE



6kg

fillina

VIŠNJA

Termostabilni voćni nadjev za pekarske i poslastičarske proizvode



6kg

fillina

JABUKA

Termostabilni voćni nadjev za pekarske i poslastičarske proizvode



6kg

Fillina fillings



• Fillina apricot filling



6/10



• Fillina apricot paste



6/10



• Fillina apple paste



6/10



• Fillina cherry paste



6/10



• Fillina cheery optimal paste



6



• Fillina raspberry paste



6/10



• Fillina mixed fruit paste



3/6



• Fillina Light mayonnaise



3



Fillings (vegan/lean)

- Poppy seeds

KG 10

- Walnuts

KG 10

Cheese

- Master Baker cheese

KG 3,2-3,8

- Milino

KG 3,2-3,8

- Fine albumin cheese

KG 10

Topping

- Tres Leches caramel topping

KG 6

Creams

- Creams for spreading and filling

KG 6

- Thermostable cream

KG 6

- Vanilla filling

KG 6

- Vanilla Plus filling

KG 12

- Dried plum filling

KG 6

- Pistachio cream

KG 6

Extruded flours

- Extruded Mix

KG 15

Other

- Pizza Sauce

KG 10

- Corn decor

KG 4

- Baza bavarika

KG 10 l



CHOCOLATES AND SUBSTITUTES

Chocolates and substitutes



Yagara

- Barry Callebaut dark chocolate



5

Zeylon

- Barry Callebaut milk chocolate



5

Napal

- Barry Callebaut white chocolate



5

S00 White compound surogat

- Barry Callebaut white chocolate



5

CoCoat 12 surogat

- Dark cocoa coating, Barry Callebaut



10

CoCoat Milk surogat

- Milk cocoa coating, Barry Callebaut

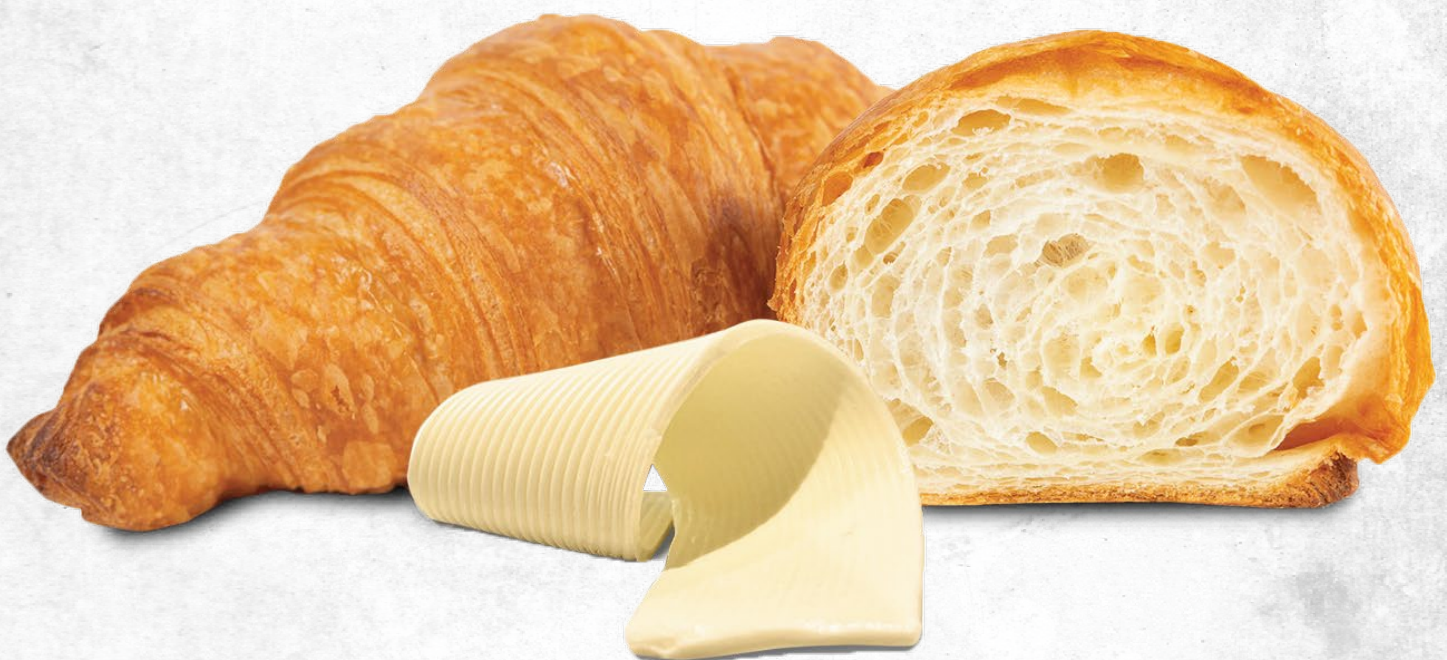


10



Margarine

- Eco Croissantblock Senna
- Eco Croissantplatte Senna
- Ekoslice margarine spread 75%
- Master Baker margarine 80%



YEAST

- Fresh baker's yeast 1 kg
- Dry baker's yeast 500 g





Ostala roba

• Wheat gluten		25
• Potato flakes		20
• Dessert toppings (chocolate, white chocolate, strawberry, caramel, forest fruits, hazelnut, pistachio)		1
• Mixed fruit jam		2,8
• Milla Soft vegetable shortening		15
• Spray vegetable oil		500 ml
• Palma fat 36-39		20 l
• Palma oil		20
• Bakery processed spread		1
• Ketchup (mild, pizza)		5
• Pizza Sauce Senna		5
• Sesame		5
• Chicken sausage		8
• Special sausage		8



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