



Creative Ingredients and Solutions

Discover our passion!





EUROGERM KB

A subsidiary of EUROGERM SAS in France, EUROGERM KB is a bakery ingredient company offering a wide range of products for bread, pastry, sweet goods, food service, and the milling industry.

EUROGERM KB was established in 2022 when EUROGERM USA merged with KB Ingredients based in New Jersey. EUROGERM KB continues its operation in the Chicago area as well as New Jersey with production, R&D lab, and offices in both locations.

Together, EUROGERM KB is focused on providing the best and innovative ingredients and solutions to our customers.

With our customer-first approach, most of our products are customized to meet targets set by our customers.

Following the EUROGERM Group's CSR principles, we are committed to sustainability and developing innovative, healthy products that are clean label, non-GMO, organic, vegan, and allergen-free.



CONTACT

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EUROGERM GROUP

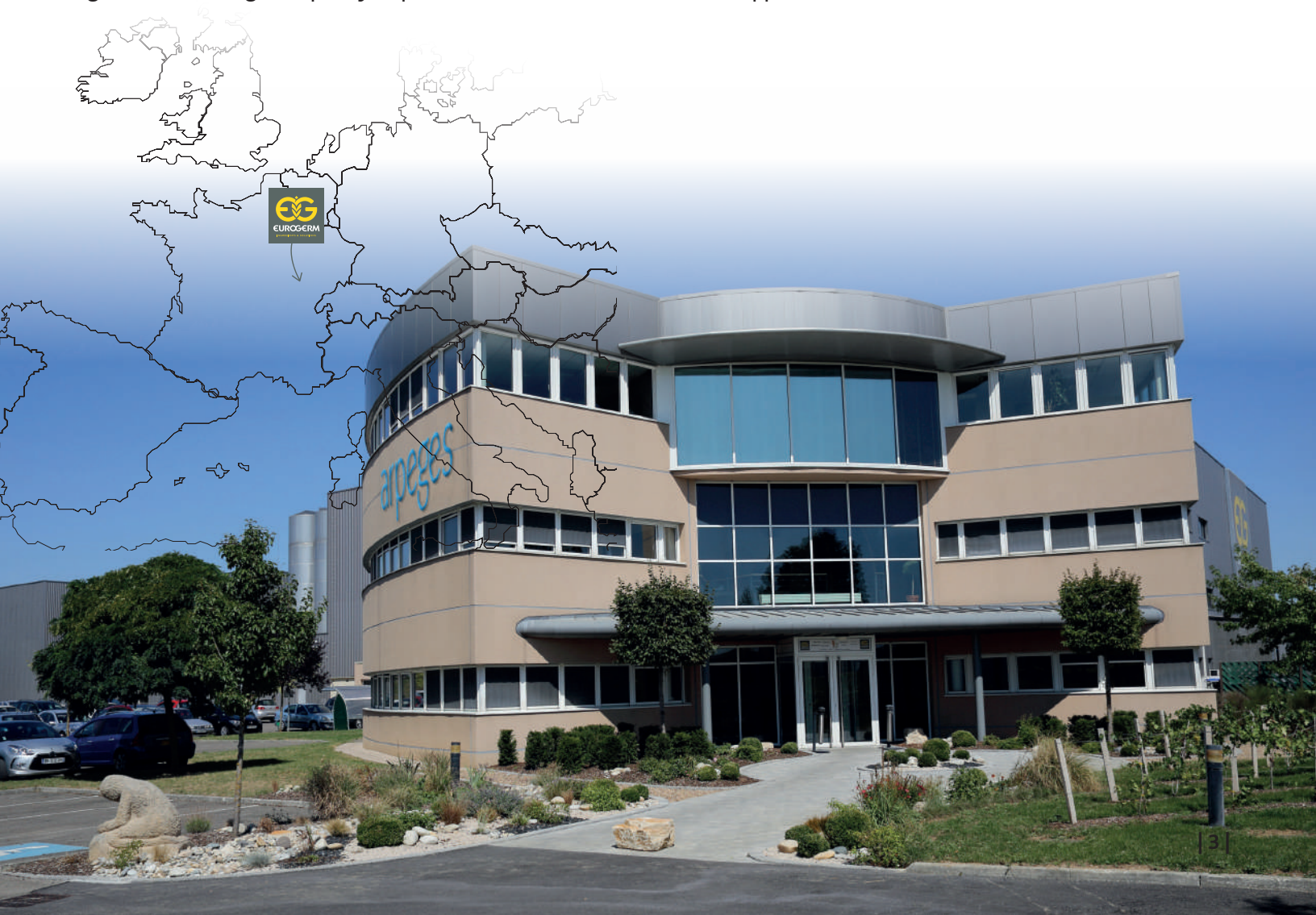
Founded in 1989, EUROGERM SAS began its journey in 1989 formulating and producing cereal and enzyme-based milling ingredients in France.

EUROGERM later applied the ingredient technology in bakery applications, producing and selling functional ingredients - such as dough conditioners and shelf-life extenders - to enhance application-specific attributes such as crustiness, softness, flavor, and texture.

Today, our Group is spread out around the world and employs more than 500 staff globally, distributed between the French head office and the 16 subsidiaries present in Europe, Africa, the Americas and Asia.

The EUROGERM Group specializes in developing and manufacturing creative ingredients and solutions for the milling and bakery industries. Experts in perfecting flavor and texture, we share with our customers the same passion for exceptional bakery items.

Innovation, continuous improvement, and responsible commitment are all priorities inspiring us on a daily basis to guarantee the highest quality of products, service, and customized support for our customers.



CSR

International development is a sharing strategy that forms a major part of our growth and diversification. Since 2012, our Group export turnover has exceeded 50% and this ratio only continues to grow.

We promote our international development model by embracing local food culture which unites people of various cultures and geographical locations. Fostering diversity while creating subsidiaries with a local, commercial, and industrial partner is the foundation of our success.

We are committed to the prioritization of our CSR principles to help protect our environment. We continue to uphold the following practices:

- Listing raw materials that conform to responsible product specifications (local ingredients, flour without insecticide...); supply in accordance with carbon impact.
- Creating product ranges that are certified organic and grown in environmentally responsible conditions without additives (CLEAN LABEL).
- Continuing our RSPO membership and using RSPO palm-based ingredients.
- Continuing our membership with the United Nations Sustainability Pact.
- Using renewable sources of energy; staff awareness of making environmentally friendly changes, eliminating the use of plastic cups, paper sorting and recycling.
- Encouraging sea transport and optimizing logistical methods of transport; videoconference meetings in order to avoid travel; postage mainly using freepost (green letter service); carbon challenge to encourage employees to review their commute to work.



EXPERTISE

EUROGERM has three core areas of expertise encompassing wheat grains to bread on the table.

FLOUR MILLING

EUROGERM has been serving the flour milling industry with wheat flour analysis and milling correctors since it was established in 1989. As a result of its 30 years of analyzing wheat varieties, sampling wheat, and milling in test mills together with customers, EUROGERM has built up an amazing knowledge of global wheat and flour types for bread making and other applications. EUROGERM offers proprietary Chronotec analysis service to bakeries to help them select the right flour based on parameters such as quality of protein, starch damage, water absorption, gluten index (dry and wet), ash, and moisture along with actual baking tests.

FORMULATION

Our core technology is enzyme-based; on average, we run functional analysis of 1,000 different raw materials every year. Such knowledge combined with flour analysis data allows our team to formulate and customize ingredients solutions as the final correction to overcome any shortcoming arising from flour, baking processes, or equipment, to make EUROGERM one of the best formulators in the industry.

SENSORY ANALYSIS

EUROGERM offers comprehensive sensory analysis of all types of baked goods through our trademarked Qualitec platform. The sensory analysis data allows us to work closely with customers to improve various aspects of the final product throughout its shelf-life.

Nutritional analysis is available through Qualitec Nutrition.

Our goal is to help our customers produce consistently delicious bakery items while preserving incredible flavor and freshness. Combining our quality ingredients with our vast bakery expertise, we are able to analyze customer production problems and overcome deficiencies with ease and efficiency. Our shared bakery knowledge and our dynamic, innovative ingredients are what sets us apart from our competitors.



INNOVATION

Collaborate with us on product development!



33937 | ADDIGERM PAN DE CRYSTAL

PAN DE CRYSTAL

Unique and delicious high-hydration artisan bread with a satisfying, crunchy crust.



40552 | PLAISANT ZEN CL US

NUTRITIONAL CONCEPT ZEN BREAD

Zen bread mix makes great-tasting, nutritious bread with hemp and poppyseed.



35408 | CF PASSION SARRASIN 15%

BUCKWHEAT BREAD

Our CF Passion Sarrasin 15% concentrate makes unique baguettes with buckwheat flour, a darker, silky crumb, and a cracked buckwheat topping. This pseudocereal from the Polygonaceae family provides a dynamic, nutty flavor to your baguettes.



38600 | SOLUTEC CRAQUEL'ON ALMOND

38609 | SOLUTEC CRAQUEL'ON CHOCO

38608 | SOLUTEC CRAQUEL'ON LEMON

CRAQUEL'ON

Great way to add an intriguing visual element with a tasty crust to Brioche, Panettone, or other similar products. We offer it in three flavors: Almond, Tangy Lemon, and Chocolate Hazelnut in powder form.



33584 | ADDIGERM LAMINATED BRIOCHE PAC 0455

LAMINATED BRIOCHE

A delightful fusion of flaky croissant texture with buttery brioche flavor.



38167 | SOLUTEC NAT COLOUR MAGENTA 0605

DOUBLE-COLORED CROISSANT

Bring some color to your pastries using Solute Nat Colour Magenta 0605!






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BREADS, ROLLS & BAGELS

PRODUCT #	PRODUCT NAME	DESCRIPTION
33582	CL Bread Bun 1%	Clean label all purpose dough conditioner
33811	CL BreadBun EZ FREEZE	Clean Label all purpose frozen dough conditioner
33733	CL Bread Bun NGM 1%	Clean label and non-GMO dough conditioner
33584	CL Top Bread 4%	Artisan breads with fermented flours
50012	KB Pure 200	All purpose clean label dough conditioner for breads and rolls
F150019	KB Crumb Stabilizer Classic	Dough conditioner to yield tight crumb structure in pan breads and rolls
4228	Alphase Softness Extra	All purpose ESL - breads and cakes. Suitable even for lean dough
33625	Alphase Fresh 100	Shelf life Extender for all types of breads
50006	KB Soft EZC	Formulated to increase crumb softness, resilience and extends shelf life
50022	KB Ultra Soft 800 Plus	ESL product for microwaveable breads and rolls and freeze thaw stability
33426	Ad Speed Color Crust 20 US CL	Baking time reducer for par baked breads
33508	Solutech Conservall Part CL	Cultured wheat flour

	PRODUCT #	PRODUCT NAME	DESCRIPTION
	11078	Lefap Rye 200	Rye sour
	11070	Lefap Wheat 200	Wheat germ sour
	11076	Lefap Wheat Germ	Wheat sour
	12359	Lefap Durum	Hard wheat sour
	22818	Lefap Ble Doux	Soft wheat sour

33584 | CL TOP BREAD 4%



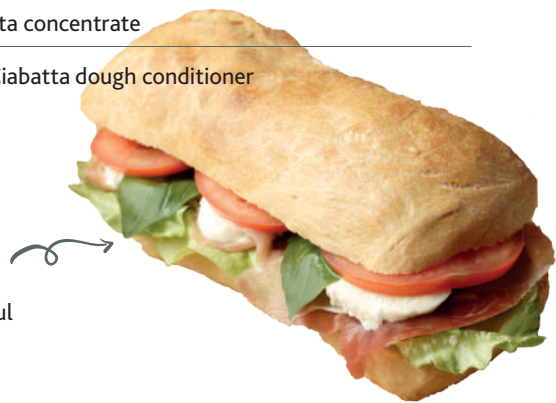
4228 | ALPHASE SOFTNESS EXTRA

BAGUETTE & CIABATTA

PRODUCT #	PRODUCT NAME	DESCRIPTION
33583	CL Baguette 1%	Clean label dough conditioner
33587	CL Traditional Baguette 5%	Clean label baguette concentrate
23146	Parfen Mais 100	Toasted cornflour
10869	Maltogerm Extra Fort	Toasted malt
23143	Parfen Orge Fruité	Toasted barley flour
11205	Parfen Sarrasin 75	Toasted buckwheat flour
4228	Alphase Softness Extra	All purpose ESL for breads and cakes. Also suitable for lean dough
7779	MW Soft 2000	Dough conditioner for microwave-tolerant bread
33588	CL Ciabatta 10%	Clean label Ciabatta concentrate
33761	Addigerm FTO Ciabatta 2%	Freezer-to-Oven Ciabatta dough conditioner

33588 | CL CIABATTA 10%

Concentrate to produce flavorful artisan-style Ciabatta



BRIOCHE

PRODUCT #	PRODUCT NAME
33584	Addigerm Laminated Brioche Pac 0455
33620	Addigerm Buns Brioche
33633	Addigerm Brioche Extra 3%
33743	Addigerm Brioche Extra NGM (Non-GMO)
33774	Addigerm Viensoft 5%
33786	Addigerm Viensoft 5% DF (Dairy Free)
33777	Extrasoft Brioche 4%
33793	Addigerm LFD 0755
33842	Vegan Brioche Bun 075
33760	CL Brioche Extra 3%

33633 | ADDIGERM BRIOCHE EXTRA 3%



BREAD MIXES & BASES

MIXES

PRODUCT #	PRODUCT NAME
7601	Multigrain Ancient Grain Bread Mix
7602	Sprouted Multigrain Bread Mix
33819	Solutech Keto Bread Mix
10873	Rye Bread Mix
10885	Bun Mix
10963	White Bread Mix
11003	Hearth Bread Mix
11033	Cracked Wheat Bread Mix
4444	English Muffin Mix
1501	Easy Wheat Bread Mix
1511	Easy Sourdough Mix
1558	Pumpernickel Bread Mix

11033 | CRACKED WHEAT BREAD MIX



33713 | CL SOURDOUGH BASE 10%



BASES

PRODUCT #	PRODUCT NAME
33795	High Protein Base
33713	CL Sourdough Base 10%
33802	High Fiber Bread Base
33859	Solutech Panettone Campioni 25%
5215	Bun Base 1:1
10765	English Muffin Bread Base
14025	STA-SOFT Bun Base
3001	White Bread Base Concentrate
33639	Traditional Brioche Base
33939	Seibenfelder Bread Base 50%
7725	Potato Roll Bread Base
1558	Pumpernickel Bread

CROISSANTS & DANISHES

PRODUCT #	PRODUCT NAME	DESCRIPTION
33585	CL Croissant 1%	Clean label dough conditioner
33770	CL Croissant FTO Extra 3%	Freezer to Oven croissant dough conditioner
33542	Addigerm CV0380	Frozen dough (pre-proofed, raw frozen) and baked frozen croissant
27434	Concentrate CAF 586	Custard powder
34763	Concentrate CAF Cuisson CL US SCA	Custard powder
32232	Garniture Choco Premium	Bake stable chocolate cream premix for cold-process
33927	Addigerm CV500 NGM	Cost-effective dough conditioner for frozen croissants
32233	Bechamel Base	Bake stable Bechamel base to prepare savory toppings or fillings

33542 | ADDIGERM CV 0380



FLAVORS

PRODUCT #	PRODUCT NAME
D971	Natural Flavor: Butter Type
FD073	Vanilla Flavor D980
33254	Instant Choc Extra



OTHER PRODUCTS

PRODUCT #	PRODUCT NAME
456	CL Waffle Cone Mix
459	Waffle Cone Mix
5523	Moist N Gold Sweet Dough Mix
4042	PB Ambrosia Complete Pancake Mix



456 | CL WAFFLE CONE MIX

DONUTS

YEAST-RAISED

PRODUCT #	PRODUCT NAME
6814	Legacy Yeast-Raised Donut Mix
6441	Legacy Yeast-Raised Donut Base
6816	Legacy Supreme Yeast-Raised Donut Mix
6817	Legacy ESL Yeast-Raised Donut Mix
6822	Chocolate Yeast-Raised Donut Mix
33812	Sourdough Yeast-Raised Donut Mix
10605	Fri-Dough Yeast-Raised Donut Mix



6814 | LEGACY YEAST RAISED DONUT MIX

CAKE DONUT MIXES

PRODUCT #	PRODUCT NAME
11225	Performer Vanilla Cake Donut Mix
11235	Performer Spice Cake Donut Mix
5050	Legacy Vanilla Cake Donut Mix
33928	Farmer's Market Vanilla Cake Donut
1017	Legacy Devil's Food Cake Donut Mix
5052	Legacy Spice Cake Donut Mix
3213	Legacy ESL Cake Donut Mix
4927	Legacy Old-Fashioned Sour Cream Cake Donut Mix
4927	Old Churn Buttermilk Cake Donut Mix

5050 | LEGACY VANILLA CAKE DONUT MIX



FLAVORED CAKE DONUT MIXES

PRODUCT #	PRODUCT NAME
0047	Legacy Old-Fashioned Brownie Cake Donut
2036	Legacy Red Velvet Cake Donut Mix
3211	Legacy Carrot Cake Donut Mix
8015	Legacy Pumpkin Cake Donut Mix
5503	Legacy Blueberry Cake Donuts
8019	Legacy Apple Cider Cake Donut Mix



8019 | LEGACY APPLE CIDER CAKE DONUT MIX



33874 | LEGACY QUARKBALLCHEN DONUT MIX

INTERNATIONAL DONUT MIXES

PRODUCT #	PRODUCT NAME
33817	French Brioche Yeast-Raised Donut Mix
33874	Legacy Quarkballchen Donut Mix
8501	French Cruller Mix
33740	Addigerm Beignet CL Base
4009	PBE Paczki Yeast-Raised Donut Mix
33815	Churro Donut Mix

SPECIALTY DONUT MIXES

PRODUCT #	PRODUCT NAME
4928	Legacy Vegan Cake Donut Mix
7210	Gluten-Free Cake Donut Base
1919	Legacy CL Sour Cream Cake Donut Mix (Clean Label)
33812	Legacy YR Sourdough Donut Mix

4928 | LEGACY VEGAN CAKE DONUT MIX



CRÈME CAKE & MUFFINS

PRODUCT #	PRODUCT NAME
9460	Mega-Moist CL Crème Cake & Muffin Base
9470	Mega-Moist CL Chocolate Crème Cake & Muffin Base
5014	Mega-Moist Crème Cake & Muffin Base
5019	Mega-Moist Chocolate Crème Cake & Muffin Base
8860	Crème Cake Concentrate
8879	Mega-Moist Carrot Crème Cake & Muffin Base
5030	Mega-Moist Red Velvet Crème Cake & Muffin Base
5011	Mega-Moist Corn Bread & Muffin Base
5098	Mega-Moist Sugar-Free Crème Cake & Muffin Base
4311	Mega-Moist Sugar-Free Chocolate Crème Cake & Muffin Base
33848	Mega-Moist Gluten-Free Crème Cake & Muffin Base
33857	Mega-Moist Vegan Crème Cake & Muffin Base
10533	Honey Crème Cake Base
10443	Chocolate Honey Crème Cake Base
11843	Crème Cake & Muffin Mix



5014 | MEGA-MOIST CRÈME CAKE & MUFFIN BASE

CAKE MIXES & BASES

5042 | MOIST 1 WHITE CAKE MIX



PRODUCT #	PRODUCT NAME
10433	Easy Angel Food Cake Mix
8410	PB Sugar-Free Angel Food Cake Mix
1467	Mega-Moist Chocolate Cake Base
55	Mega-Moist Red Velvet Cake Base
1408	Mega-Moist White Cake Base
5042	Moist 1 White Cake Mix
5043	Moist 1 Yellow Cake Mix
5044	Moist 1 Chocolate Cake Mix
10595	Yellow Pound Cake Mix

LEAVENING SYSTEMS

PRODUCT #	PRODUCT NAME
F150031	KB Double Acting Baking Powder
50010	KB Double Acting Baking Powder Non-GMO
50005	KB Yeast Food - Double Strength

BROWNIE MIXES

PRODUCT #	PRODUCT NAME
5022	Moist 1 Brownie Mix
2298	Mega-Moist Texas Sheet Cake Base
2299	Mega-Moist Texas Sheet Cake Icing Base
9480	CL Legacy Brownie Mix
5555	Blond Brownie Mix



5022 | MOIST 1 BROWNIE MIX

COOKIE & MACARON MIXES

PRODUCT #	PRODUCT NAME
35597	French Macaron Premium
5021	Coconut Macaron Mix
5657	Best Variety Cookie Mix
5658	Best Variety Chocolate Cookie Base
5660	Best Variety CL Cookie Base
5661	Best Variety CL Chocolate Cookie Base
10343	Old World Butter Cookie Base
95	Best Variety CL Corn Cookie Base

35597 | FRENCH MACARON PREMIUM



5658 | BEST VARIETY CHOCOLATE COOKIE BASE

10343 | OLD WORLD BUTTER COOKIE BASE



TORTILLAS & FLATBREADS

PRODUCT #	PRODUCT NAME	DESCRIPTION
39400	Addigerm Seeds Tortilla	Formulated for the production of pre-packaged tortillas
33851	Tortilla Opaque 7.75%	Batch pack for great-tasting, very white, high-quality flour tortillas with little to no translucency and a long shelf life
33841	Blanca Low Carb Tortilla Base	Base to create low-carb, high-quality tortillas with superior eating and handling characteristics
33850	Tortilla Burrito 6.5%	High-quality burrito-style flour tortillas with excellent shelf life
33849	Tortilla CL 7%	Clean label batch pack for flour tortillas with great flavor and shelf life
36676	Alphase Tortilla 100 CL	Enzyme-based clean label product to greatly improve shelf life, strength, and rollability in all flour tortillas

33851 | TORTILLA OPAQUE 7.75%



PIZZA

PRODUCT #	PRODUCT NAME
33420	Addigerm Frozen Pizza 0305
33503	Addigerm Pizza GD 0155
33942	Addigerm Laminated Pizza
33941	Solutech GF Pizza
33924	Solutech Keto Pizza AF Mix

33503 | ADDIGERM PIZZA GD 0155



ORGANIC INGREDIENTS

RAW INGREDIENTS

PRODUCT #	PRODUCT NAME	DESCRIPTION
33610	Glutnx Org	Organic Gluten Replacer
10967	Gluten Bio	Organic Gluten Replacer
10674	Maltogerm Bio	Organic Malt
2799	Organic Y-Egg	Organic Egg Replacer

DOUGH CONDITIONERS

PRODUCT #	PRODUCT NAME
33423	Biomix PDM Soft 0230
33523	Biomix Baguextra 0155
33744	Biomix Breadbun 1%
33775	Biomix Pal 5%
33617	Biomix Croissant 0305



33523 | BIOMIX BAGUEXTRA 0155

SHELF LIFE EXTENDERS

PRODUCT #	PRODUCT NAME
33615	Bio X-Tend-Zyme Moist
33616	Biolisoft 500
33752	Biomix Conservall Part CL

INGREDIENT REPLACERS

Ingredient replacers to help reduce costs, avoid supply chain delays, create vegan alternatives, and remove allergens.

PRODUCT #	PRODUCT NAME
32518	Solutec Eggless Glaze
33814	Solutec AF Glaze & Shine
8000	Like Egg
8003	Like Egg NS (No Soy)
2751	Y-Egg AF NGMO (Allergen-Free Non-GMO)
33611	Glutnx
1526	PBE Milk Replacer
6560	N-Stead Milk Replacer
33619	Solutec Mono & Diglyceride Replacer
33947	Solutec Xanthan Replacer
F150090	KB L-Cysteine Replacer

33619 | SOLUTEC MONO & DIGLYCERIDE REPLACER

2751 | Y-EGG AF NGMO (ALLERGEN-FREE NON-GMO)

33814 | SOLUTEC AF GLAZE & SHINE



1526 | PBE MILK REPLACER

BAKERY INGREDIENTS

PRODUCT #	PRODUCT NAME
23136	Manito - Vital Wheat Gluten
23152	Ascorbic Acid
23224	Acerola
11756	Levurex Extra (Deactivated Yeast)



OTHER INGREDIENTS

Soybean Oil	Mineral Oils
NGMO Soybean Oil	Palm Shortening
Coconut Oil	Malt (Diastatic)
Canola Oil	Malt (Non-Diastatic)

SWEETENERS

LIQUID SWEETENERS

Agave Syrup	Honey	Raisin Juice
Brown Rice Syrup	Invert Syrup	Rice Syrup
Clarified Rice Syrup	Malt Extract	Sorbitol
Corn Syrup	Malt Syrup	Tapioca Syrup
Glycerine	Molasses	Xylitol
High Fructose Corn Syrup	Propylene Glycol	

DRY SWEETENERS

Ace K	Erythritol
Aspartame	Evaporated Cane Juice
Crystalline Fructose	FOS (Fructo-Oligosaccharide)
Corn Syrup Solids	Honey
Dextrose	Maltitol
EFG Sugar	Sucralose



DEHYDRATED INCLUSIONS

VEGETABLES

Asparagus

Beans

Beets

Carrots

Celery

Chickpeas

Corn

Garlic

Onions

Peas

Butternut Squash

Potatoes

Pumpkin

Spinach

Tapioca

Tomato

Vegetable Blends

Zucchini

FRUITS

Apples

Apricots

Bananas

Berries

Coconuts

Dates

Plums

Prunes

Raisins

DAIRY

Milk Replacers

Casein and Caseinates

Sweet Whey

Cheese Powders

Milk Powders

Dairy Blends

Lactose

Whey Protein

Butter

Kosher Dairy Available



We are here to support you!

Product development
Reformulation
Customized solutions
R&D support & on-site technical support

Clean Label | Organic | Non-GMO | Vegan | Gluten-Free

Please reach out to us at
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We look forward to working with you!



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