

*the quality behind
your brand...*

GMTH

golden mite trade house



**Made in
Ukraine**



Film about us





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Cereal flour

Crafted from ground grains such as buckwheat, rye, oats, corn, and rice our grain flours offer a nutritious foundation for your culinary creations. Rich in fiber, vitamins, and minerals, they're the perfect choice for a balanced diet.

RICE FLOUR

- Biscuits and cookies
- Sauces, pates, sweets
- Traditional ingredient of oriental cuisine
- Fat fillings (to reduce sweetness)



CORN FLOUR

- Bread, muffins, doughnuts
- Breakfast cereals and breadings
- Waffle or pancake
- Binder and carrier in meat products



RYE FLOUR

- Dark bread, buns
- Sourdough bread
- Rackers, gingerbread, crisp cakes
- Filling for soups, sauces and pancake flour.



Cereal flour

BUCKWHEAT FLOUR

- Dark bread, buns
- Sourdough bread
- Gingerbread, crisp cakes
- Filling for soups, sauces and pancake flour.



OAT FLOUR

- Oatmeal cookies
- Oatmeal bread, sandwiches, muffins
- Pancakes, pies with fillings
- Vegetable milk and dairy products



WHEAT FLOUR

- Cooking bread
- Cakes, flatbread, pancakes
- Cookery



OAT BRAN

- Oatmeal bread
- Baking cookies, cupcakes, pancakes
- Cookery



Pane Italiano Premix for bread

Premix for bread «Pane Italiano» is created to produce wheat bread with an exquisite taste and aroma of tomatoes accentuated by hints of Mediterranean spices. Recommended for use during baking products at home using bread machines.



Pane Piccanto Premix for bread

Premix for bread «Pane Piccanto» is created to produce rye-wheat bakery products with a rich taste and aroma of malt products emphasized by the sweet aroma of spices. Recommended for use during baking products at home using bread machines.

Vanilla Bliss Bakery mix

Premix «Vanilla Bliss» - is a 10...15% concentrate for making a wide range of products: muffins, cupcakes, pies with a rich vanilla aroma and flavor emphasized by notes of cream.



Choco Bliss Bakery mix

Premix «Choco Bliss» - is a 10...15% concentrate for making a wide range of products: muffins, cupcakes, pies with rich chocolate taste and aroma.



Sugar White Premix for decoration

Premix «Sugar white» is used for preparation of fondant for decoration and finishing the surface of confectionery and bakery products.

Sugar Citra Premix for decoration

Premix «Sugar citra» is used for preparation of fondant for decoration and finishing the surface of confectionery and bakery products.



Chill Cream Premix

Premix «Chill Cream» - is a universal mix for preparation of a wide variety of semi-finished products: Chantilly cream, whipped dessert fillings and sauces, creams for decorating and layering cakes.

Vanilla Cream Premix

Premix «Vanilla Cream» - is a semi-finished product for making custard by cold method. The finished cream has a light creamy texture and a unique vanilla flavor.

Confectionery pastes

Advantages and use:

1. Classic tastes;
2. The pastes are ready to use;
3. Soft and plastic structure that remains stable during storage;
4. A delicious homemade dessert that complements any confectionery products (store and home-made);
5. Well suited for a sweet breakfast or a snack for adults and children;
6. Used as a filling for croissants and muffins;
7. For making fruit salads;
8. As a base for creams and mousses for layering cakes, pastries, cupcakes.
9. Has the low sugar content, only 30%.



**Paste «ChocoCraft»
nut with cocoa
and hazelnuts, jar 320 g**

contains up to 6% cocoa products,
roasted and grated
hazelnuts (paste) 6%.



**Paste «ChocoCraft»
with cocoa, jar 320 g**

contains up to 22,3%
cocoa products



**Paste «ChocoCraft»
with cocoa and orange,
jar 320 g**

contains up to 15% cocoa products
and orange flavor
identical to the natural one.

Shelf life 8 months

Storage conditions: store in clean, dry, well-ventilated rooms that don't have a extraneous smell, not infected with pests of bread stocks at temperature (18±5) °C, and relative humidity air no more - 75%.



Paste Choco Craft pouch



Compound Coatings



Compound coatings black

- ♥ Cocoa content 18%
- ♥ Viscosity 2500 mpa*s
- ♥ For home and professional use
- ♥ Perfect for glazing



Compound coatings in drops

- ♥ Cocoa content 17%
- ♥ Thermostable
- ♥ For home and professional use
- ♥ Ready-to-use



Compound coatings white

- ♥ Viscosity 2500 mpa*s
- ♥ Easy melting
- ♥ For home and professional use
- ♥ Dairy products content 11,5%



Jams

(fruit fillings)

Fruit non-thermostable filling based on fruit with a rich taste. Ideal for making confectionery products, as a layer for cakes; filling for croissants, New York rolls, cupcakes, muffins; flavor additive in whipping cream; as an independent product to toasts, Belgian waffles.



Advantages:

- natural composition
- trendy and original taste combinations
- colorful natural colors
- soft texture
- stable quality
- self-sufficient product is ready to use

Confectionery fillings

Applications

- for layering cakes and pastries;
- for filling flour-based confectionery products, such as muffins, cupcakes, cup-cakes, donuts, and berliners;
- for filling croissants and panettone;
- for sandwiching cookies: shortbread, sponge cookies, bouchet, and others;
- as a component of creams based on vegetable whipping cream;
- an excellent filling for making sponge rolls.

WITH NATURAL
FRUITS



Cream-Lemon



Cream-Coconut

Bucket – 1 kg
Mass Fraction
of Dry Matter:
Thermostable -
Not less than 52%



Cream-Banana



Cream-Orange



Cream-Mango

Artificial honey

- **Hypoallergenic composition:** Suitable even for those who are allergic to traditional honey.
- **Stable taste and quality:** Always perfect texture and rich honey aroma.
- **Availability:** A tasty alternative to honey at a good price.
- **Safe for children:** Can be introduced into the diet without the risk of an allergic reaction.



Artificial honey

Ingredients: white crystalline sugar, water, acidity regulator citric acid E330, baking soda, food flavoring "Honey". May contain traces of nuts.

Artificial linden honey

Ingredients: white crystalline sugar, water, baking soda, acidity regulator citric acid E330, food flavoring "Lime honey". May contain traces of nuts.

Poppy seed filling

Traditional filling
Ukrainian cuisine

- Retains color, flavor and gloss after baking
- Does not change structural properties during storage and baking
- Thermostable
- Manufacturing has implemented the ISO system 22000:2019 in accordance with European standards



Compressed yeast

Crafted from the finest yeast strains, our pressed baker's yeast ensures consistent quality and performance, meeting the rigorous demands of our customers. User-friendly format, our pressed baker's yeast optimizes efficiency and minimizes waste, making it the ideal choice for large-scale baking operations.

Trusted by professionals worldwide, its convenience and reliability streamline production processes, guaranteeing uniform results batch after batch. Elevate your business with our trusted pressed baker's yeast – the cornerstone of success for bakeries and foodservice establishments.



«Optima plus»

It is used for buttery pastries with a high content of sugar and fat (pastas, buns, etc.). Excellent for frozen semi-finished products (yeast dough, yeast puff pastry).



Bakery yeast

Our classic yeast provides stable and high-quality dough rise. Ideal for traditional steamed and non-steamed methods, with dough ripening time from 40 to 90 minutes.

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B A L E X
C O M P A N Y

ХАРКІВСЬКІ
ДРІЖАЖІ

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