

REVITALIZED WATER
FOR BETTER QUALITY



GRANDER
W A T E R



www.grander.com

BREAD AND WATER – A SPECIAL KIND OF SYMBIOSIS

The GRANDER® Water Revitalisation has found its place in both local as well as international bakeries and the master bakers are proud of their results...

Water quality determines the success of the finished product

Every baker has his own (bread) specialty, which he is very proud of and his recipe is a well-kept secret. However, many master bakers are now divulging the “water secret”. Aside from the grain, water is the most important basic ingredient for bread, baked goods as well as pastries. The power and vitality of revitalized water has a particularly positive effect on the quality of the baked products. Master bakers from far and wide are convinced of the results: the dough absorbs the revitalized water better and forms the basis for tasty, delicate baked goods of all kinds. Following the bakers’ rule of thumb, namely “2 parts flour to 1 part water”, it becomes obvious how important water is in baking, and it’s clear why bakeries can’t imagine doing without revitalized GRANDER® Water.

The master bakers report the following results:

- > More homogenous and elastic, lighter dough
- > Increased volume
- > Dough that easy to work with
- > Optimal bonding of the dough
- > A reduction of yeast for faster and improved rising of the dough
- > Rounder and more intense taste of the bread
- > Good crust
- > Longer-lasting shelf-life and freshness of the bread
- > Easy and simple cleaning of the steam condenser pipes and oven
- > Savings in chemicals and cleaning expenses

The best proof

A comprehensive series of tests were done by the Lower Austrian Regional Specialized College for Bakers and Pastry Chefs in Baden near Vienna, Austria. Under the supervision of department head, certified pedagogue Manfred Stefan, an extensive trial with revitalized water according to Johann Grander was carried out. 40 people participated in the test. The results were as puzzling as they were clear, in particular in combination with organic wholemeal flour.

Department head, Manfred Stefan, formulated the test objective as follows: “The different effect GRANDER® Water has on the dough development, baking volume, the taste as well as the freshness after 3 days of the organic rye wholemeal flour should be established.”

Dough Development:

Using GRANDER®:

- > The sour dough has a higher level of maturity
- > More consistent fermentation-dough development of the bread
- > Fermentation stability and tolerance is higher than in normal wholemeal bread

Normal wholemeal bread:

- > Irregular, sluggish fermentation of the dough



Baking Volume:

Using GRANDER®:

- > Larger volume: 16 volume parts more (85 cm³ more)
- > Upon cutting even pore formation

Normal bread:

- > Less volume
- > When cut there are slight defects in the bread due to the higher water amount
- > Irregular pore formation

Taste and Freshness after 3 days:

Using GRANDER®:

- > Succulent, fresher appearance
- > Milder (rounder), more full-bodied taste
- > Evaluated with a mark of 1.06 higher than normal wholemeal bread

Normal Wholemeal bread:

- > Drier impression
- > Subjectively more intensive acidic taste

In the overall evaluation by the expert jury, consisting of the graduates of the college, the bread made with revitalized water received a mark of 4.78 (5.0 being the highest mark possible). Whereas, "normal bread" made with tap water was given the mark of 3.72.

Manfred Stefan came to the conclusion: "The combination of organic wholemeal flour and revitalized water results in a striking difference: **the bread baked with GRANDER® Water has a much more appealing appearance, stays fresher considerably longer and tastes exquisite!**"

WELL-AERATED, LIGHT AND TASTY

*The dough is even better
with GRANDER® – as reported
by enthusiastic users.*

Roland Koo,
Koo Bakery –
Oberpullendorf



Frank Berger,
Berger Bakery & Frank Cafe – Mondsee



Berger Bakery and Cafe Frank – 5310 Mondsee, Austria

A tradition since 1603

The Berger Bakery, steeped in tradition, has stood for the best oven-fresh bread and baked goods since 1603. Homemade cakes and pies, baked according to longstanding family recipes and freshly roasted IQ coffee made from 100% Arabica beans await you when you pay a visit to the two acclaimed bakery-cafes in Mondsee.

Since March 2006 Frank Berger has been baking exclusively with GRANDER® Water. He has many good reasons for using GRANDER® Water, "Because the dough is much fluffier and softer, and you can knead it more easily. We place great value on authentic, local ingredients, such as flour originating from mills of the region and natural salt; and so GRANDER® Water fits in our philosophy perfectly."

For Frank Berger the installation of GRANDER® Water Revitalisation was only a question of time. In the end the GRANDER® Water Revitalisation device W100 with partially softened water was installed. "The customers appreciate our bread and baked goods as well as our cakes baked according to old house recipes, and GRANDER® Water plays a huge role in the success of our products. Nowadays one has to offer the customer something special in order to compete with the larger companies or supermarket breads – our special something is the quality we offer."

But it's not only the combination of water and bread that is offered by this innovative baker. Both cafes in Mondsee serve a glass of GRANDER® Water with their aromatic coffee. Frank Berger knows what he's talking about when he says, "Every cup of coffee of good quality must be accompanied by a good glass of water."



Three generations,
Schmid Bakery –
Hall near Admont



Koo Bakery – 7350 Oberpullendorf, Austria

Only the best grain and water

This well-liked bakery has been a traditional family company for 50 years now. The customers appreciate the high quality of baked goods found at Bakery Koo, which are predominantly made by hand. In the municipality of Oberpullendorf Roland Koo has been baking his products with revitalized GRANDER® Water since 2005. He soon discovered the difference, "The dough takes on more water and is smoother. The dough rising is better and faster despite using less yeast." He also reports that the bread baked with GRANDER® Water is more elastic as well as tender and the crust is crisper. "Apart from that, it stays fresher longer," states the expert, who is also convinced that especially with natural baked goods an improved and faster level of maturity is achieved. He adds that the wholemeal bread stays fresh longer, because it absorbs the water better. The advantages of using GRANDER® Water Revitalisation already begin one step before the bakery, namely at the mill. The miller has to bring the water to the optimal room temperature and add it to the grain in the right amounts. Roland Koo does not make any compromises when it comes to raw ingredients. "All of our baking goods are made with revitalized water and using flour from the Schedl Mill in Lockenhaus." This ensures top quality baked goods from the Koo Bakery. Julius Schedl, of the Schedl Mill, has also had good experiences using GRANDER® Water Revitalisation. He comments, "Through using GRANDER® Water the water take up time has been shortened and the grain is easier to work with. The flour takes on more water and is more consistent." Many other millers agree with the opinion of Julius Schedl and are convinced that even the driest grain takes on more water in a shorter time span when using GRANDER®, and is easier to knead and ultimately of higher quality."

Schmid Bakery – 8911 Hall near Admont, Austria

Bread and baked goods from Hall have a long tradition!

The Schmid Bakery in Hall near Admont is a family-owned business, which has been passing on the art of baking for generations. Day in day out 20 various types of bread and the finest pastry specialties using all-natural products are made and offered to their customers. One of Europe's best breads is made by the hands of "Haller baker" Alfred Schmid, who was awarded the gold medal on a European level for his masterful baking skills in creating the "Haller Corn" and "Xeis Loaf".

Through the installation of the GRANDER® Water Revitalisation in 2003 the production facility could make numerous improvements and achieve savings, and the quality as well as the freshness of the products were increased too. The successful baker doesn't want to do without the GRANDER® Water: "Since using revitalized GRANDER® Water for baking we only need 2 dag of yeast instead of 3 dag for every 2 kg of flour. The bread has an improved appearance and tastes better. The steam condenser pipes calcify less. I only have to clean the equipment once a year; instead of every 2 months as was the case previously," according to the successful baker. A lot of hard work, constant investments, motivated employees and the best water quality are the criteria that have made the bread and pastries from the Haller baker so popular for more than 100 years.

www.baekerei-schmid.at

Mehmet Altas
with his employee



Beck Kainz – 6971 Hard, Austria

*A selection of bread,
that everybody desires*

At the Kainz Bakery in Hard bread and pastries are only made according to a long-standing tradition. The master chef, who was once an apprentice at this bakery, produces with the help of his team more than 150 different types of bread and baked goods! Mehmet Altas places great emphasis on the wishes of his customers when it comes to the taste and characteristics of the baked goods.

"Besides flour, water is the most important raw material used in making bread. Our drinking water has an unmodified character and mineral content corresponding to its origin. Through the installation of GRANDER® Water Revitalisation we have achieved an even higher quality of water and products as well."

It is important for the success of the baked goods to have the right combination of flour combined with revitalized GRANDER® Water. The flour comes from the local mills of the region, and only products are used that are delivered from controlled cultivation. Mehmet Altas only uses GRANDER® Water for the production of his baked goods. "Although the water revitalisation became a fixed element of our company's production in 1996, we still notice how smooth and voluminous the dough is on a daily basis. The rolls stay fresher longer and due to the freshness and longer shelf life of our products, many customers prefer our baked goods over discounted bread."

www.beck-kainz.at

Hercules Bakery – 40476 Duesseldorf, Germany

*The best that can ever
happen to grain*

Both tradition and ingredients from organic cultivation take top priority at the Hercules Wholemeal and Mill Bakery.

"We are convinced that handiwork – in the literal sense – is important", Johannes Dackweiler comments, who is the owner and master baker. Therefore, Johannes and his team treat grain, flour, water and the resulting dough with great passion, and only use machines as much as needed.

In the mill belonging to the bakery the grain, which originates exclusively from controlled cultivation, is ground to fine wholemeal flour or course meal daily – left as natural as possible in order to retain many of the valuable ingredients and the natural flavour. In close co-operation with farmers from the region, where the grains have adequate time to develop in the healthy soil, the Hercules bakery closes the ecological circle from grain production all the way to fresh baking goods.

GRANDER® Water Revitalisation logically complements the fresh wholemeal flour and the entire organically natural concept. "Our doughs take on more water since the installation of GRANDER®, are livelier and we have been able to reduce the yeast we use, which is in turn good for the digestion and results in better tasting products," Johannes Dackweiler states.

Consequently, the Hercules Bakery was awarded the prize "Meister. Werk.NRW." for excellent quality in food products made by hand. "The award speaks for itself and I am proud to have received it."

www.hercules-baeckerei.de



Owner and master bakery Johannes Dackweiler,
Hercules Bakery in Duesseldorf

*A small excerpt
of references*



Plank Bakery & Pastry Shop Cafe – 92360 Muehlhausen, Germany

Natural grain from the Plank Bakery

Since July 2005 the bakery and pastry shop Plank has been using revitalized GRANDER® Water. Baking chef Jakob Plank, who runs the Plank Bakery-Pastry Shop with its 27 locations and 220 employees together with Hermann Plank as managing director in the 2nd and 3rd generation of this business, comments on his experience with GRANDER® Water Revitalisation: “Our employees can only confirm the positive effect it has on our doughs, which are more stable when baking and lighter; the flavours can develop much better as well. We notice repeatedly that the breads, the baked goods and the pastries stay fresh longer, and this is confirmed by our customers again and again.

In the artisan bakery – as described by Jakob Plank despite its remarkable size – only original ingredients, such as flour, salt, water and sour dough, are used from the beginning to the very end. Manufactured pre-mixtures and externally produced frozen doughs have no place at this bakery. All baked goods are made according to old, proven recipes, under exact instruction and with the use of modern technology. Even the slightest alteration in the raw ingredients, the moisture level and the baking temperature can cause enormous differences in the quality of the baked goods. With great satisfaction Jakob Plank has noticed the sustainability and contribution to the environment through implementing GRANDER®: “Nature provides us with the basis for our daily bread. Therefore, it is very important for us to make a contribution to maintaining our environment. Thanks to GRANDER® we have been able to considerably reduce the use of decalcification and cleaning agents.” Not only is the Plank family convinced of the positive GRANDER® effect in their bakery, but they also use GRANDER® Water in their home as well.

www.baeckerei-plank.de

Bakery & Pastry Chef Jakob Plank
Plank Bakery & Pastry Shop Cafe in Muehlhausen





Rainer Schwadtke,
Pastry and bakery chef
at Dresdner Pastry Bakery, Berlin



Dresdner Pastry Bakery – 12587 Berlin, Germany

*Over 100 years of baking tradition
in Berlin*

For more than 100 years now the Dresdner pastry bakery in Berlin has been well known for its continuity and quality. They bake according to long-standing tradition with sour dough and all the ingredients are made by hand – manufactured mixtures are taboo here! Pastry and bakery chef Rainer Schwadtke and his team have led this business for 4 generations. The extensive product range offers everything from Saxon specialties, fruit loaf, Prussian bread, wedding cakes all the way to customized baked goods for special occasions.

"I came to know about GRANDER® Water through a video about the company GRANDER®. The statements made by colleagues were so genuine, not at all made up, that I decided to test water revitalisation in our bakery, and so we had one of their devices installed.

Since the installation of GRANDER® we have noticed that everything, in particular our baked goods have changed. The steam pipes don't calcify near as quickly as before and the limestone can be removed much more easily now. The taste of our coffee has also changed; it is softer, fuller in its flavour and not bitter any more. Moreover, we determined a change in the consistency of our doughs as well: they have become smoother. In addition, due to GRANDER® there have been positive effects seen in the clean up and dish washing: we save considerable amounts of cleaning agents. I have to say, I have become a true fan of GRANDER®.

www.dresdner-feinbaeckerei.de

Bioland Bakery – 88213 Schmalegg, Germany

*From the region, for the region –
a delight from the wood-fired oven*

In the beautiful region of Upper Saxon, the Mueller family – the Schmalegger Beck – have passionately dedicated themselves to the art of baking. One of the highlights of the Schmalegger Becks is the brand-new wood-fired oven. Under the aspect of "transparent production" a variety of baking goods are made fresh every day: wood-oven baked bread and hearts, pretzels and yeast dough sweet loaf. The customer has the chance to observe close up the production of his baked goods as well as the journey from flour to the finished product. The bakery only uses flour originating from the region of Upper Saxon, high quality raw materials, seasonal ingredients and GRANDER® Water.

Manfred Mueller knows exactly what it takes to produce the finest baked goods. "Since baking with GRANDER® our bread and baked goods are more tender, more flavourful and they keep fresh longer," the expert baker claims. He also noticed that by using GRANDER® Water the salt and sugar dissolve better and the starch swells better too.

The well-being of his customers and guests is the number one priority for Schmalegger Beck. Not only does the Mueller family drink GRANDER® Water exclusively at home, and, of course, they have been baking with it for more than 15 years as well, but they also offer GRANDER® Water to their customers, which is flowing from a drinking fountain at their new location in Staig.

www.biolandbaeckerei-mueller.de/





Master baker and apiarist Josef Sattler,
Sattler Bakery

Sattler Bakery – 84424 Isen near Muenchen, Germany

Bio – because of the taste!

Through its careful, gentle handling process the Sattler Bakery maintains the natural taste of the carefully selected, high quality raw ingredients. Today, the Sattler Bakery is the last company in Isen, in which the baking is done in house. "We concentrate on organic products and in this way we rise above the constantly growing competition," Josef Sattler comments optimistically while looking ahead to the future. "Since we claim to have top quality, we use revitalized water according to the Austrian naturalist Johann Grander. After installing GRANDER® Revitalisation our fermentation process has changed fundamentally, the dough is more elastic and can be kneaded more easily. The crust comes out particularly well using GRANDER® and the baked goods stay fresh longer," he explains. As a successful baker and experienced beekeeper, Josef Sattler knows the benefits of revitalized water – not only in baking, but also his bees "prefer" revitalized GRANDER® Water.

In order to test whether bees actually recognize revitalized water, Josef Sattler constructed two bee drinking troughs, which he placed near his bee hives at a distance of approx. 1 meter apart. Both drinking troughs were identically made, looked the same and contained the same amount of water – however, one drinking trough was filled with normal water and the other had revitalized GRANDER® Water. The drinking trough with revitalized water was frequented far more and was always fully occupied with bees.

Butterflies as well as hornets also used the drinking trough. When the beekeeper switched the water in the drinking troughs, something he did again and again to "test the intelligence of the bees", it only took a short while before all the bees found their way to the drinking trough with the revitalized water.

Josef Sattler is proud of his seven bee colonies and claims, "The animals are clever, pure and follow their instinct."

Just like his bread, Josef Sattler's honey is also certified by Naturland. Not only in the bakery, but also in the apiary he works with traditional methods and closely with nature. GRANDER® supports him in all areas of his work.

www.bio-baeckerei-sattler.de





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