

ANKER

**BAKED IN AUSTRIA.
LOVED AROUND THE WORLD.**

**QUALITY
MADE IN
AUSTRIA**



**INTERNATIONAL
PRODUCT SELECTION**



AT A GLANCE

ANKERBROT was founded by the Mendl brothers in Vienna in 1891 and is now part of the Austrian "Austro Holding Group". Located in Vienna and Lower Austria with our newly built state-of-the-art bakery, where 300 million pieces of baked goods are produced every year.

TRADITION MEETS INNOVATION

We are very proud of our long tradition of more than 130 years of contributing to the quality of our customers life. Beyond that we take responsibility for facing the future with the most modern and sustainable production processes, always under consideration of nutrition trends, flexible lifestyle, the changing needs of society and our environment.

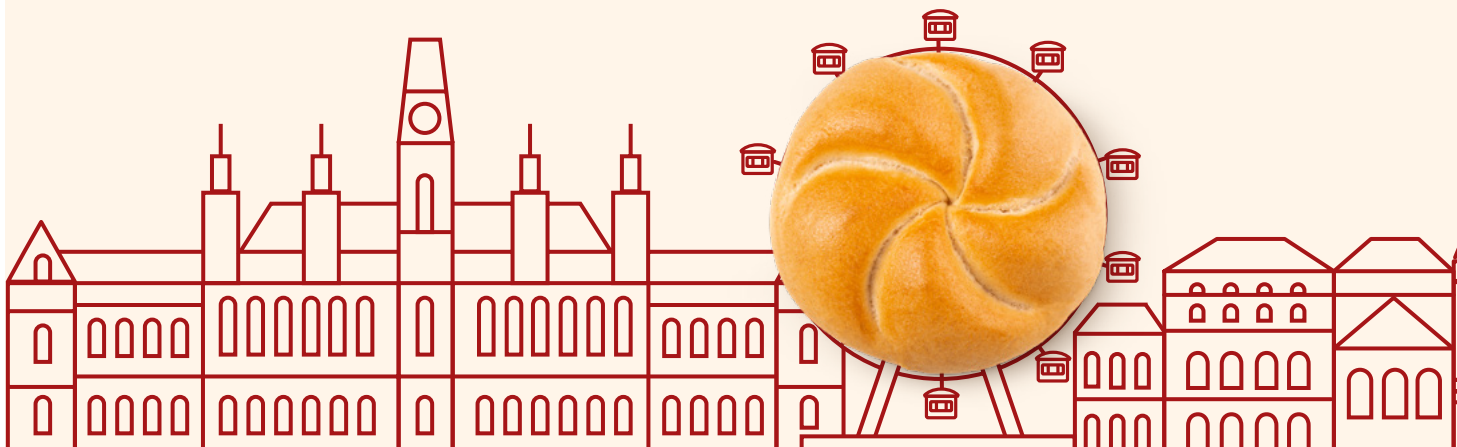
OUR DISTRIBUTION CHANNELS

As the largest bakery chain in Austria we run about 120 ANKER-stores in Vienna, Lower Austria, Salzburg and Bratislava.

As a reliable supplier to the Austrian food and wholesale trade we offer not only brand products, but also supply private labels for retail bake-offs and self-service shelves.

OUR ADDED VALUES

- Constant development of new value-added products.
- Organisation of worldwide transport.
- Private label products.



MADE IN AUSTRIA

Local action is very important to us - we only process flour from Austria, and we ensure that all other raw materials are of Austrian origin whenever possible. As an IFS-certified company, we meet the requirements for quality and food safety.

RAW MATERIALS

100% flour from Austria
100% sugar from Austria

All other raw materials are of Austrian origin wherever possible.



10669900



SUSTAINABILITY

State-of-the-art bakery in Lichtenwörth
Power efficiency with a photovoltaic system and heat recovery
High level technical equipment with a maximum degree of flexibility

PRODUCT INFORMATION

FPB: Frozen partly baked product. Shock frozen, baking to be completed by customer.

FD: Frozen dough – shock-frozen dough, pre-proved

TS: Thaw and serve. Fully baked, ready to eat after thawing.



LACTOSE-FREE

DRY.



VEGAN



BAKERY

In Austria, bakery products are part of nearly every meal - breakfast, brunch, lunch, teatime and dinner. Ankerbrot offers a wide range of traditional and innovative Austrian products at a high quality standard.



ROLLS

KAISER ROLL

traditional Austrian wheat roll



FPB, 50 pieces at 55g each



CIABATTA

mediterranean wheat roll with olive oil



FPB, 40 pieces at 70g each



FINGER ROLL SESAME

traditional Austrian grain mix made from wheat, rye and soybean flour



FPB, 50 pieces at 65g each



CORNFLOWER ROLL

flower-shaped roll with sesame, grist and flaxseed



FPB, 50 pieces at 58g each



CRUNCHY STICK

wheat stick



FPB, 35 pieces at 60g each



MINI ROLLS MIX

mini mixed rolls, Kaiser roll, finger roll and rye roll



FPB, 120 pieces at 30 – 33g each



DID YOU KNOW THAT ...

... the Kaiser roll is Austria's most popular roll. The traditional five-star-creasing gives this wheat roll its distinctive look and makes the crust extra crunchy.

ROLLS

KAISER ROLL

traditional Austrian wheat roll



F, 50 pieces at 85g each



FINGER ROLL

traditional Austrian grain mix made from wheat, rye and soybean flour



F, 60 pieces at 70g each



CRUNCHY STICK

wheat stick



F, 45 pieces at 100g each



SNACKS

LYE PREZEL

typical lye product



FPB, 40 pieces at 85g each



LYE STICK

typical lye product



FPB, 70 pieces at 63g each



PIZZA PREZEL

yeast dough with aromatic tomato sauce and spicy cheese



TS, 30 pieces at 80g each

PIZZA PREZEL XXL

yeast dough with aromatic tomato sauce and spicy cheese



TS, 20 pieces at 125g each

RETAIL EDITION

KAISER ROLL 6 PIECES

6 Kaiser rolls for baking at home



FPB, 6 pieces, 330g,
bake 5-6 mins at 180°



ROLLS MIX 6 PIECES

ready-to-bake roll mix; 2 pretzel,
2 chia rolls, 2 cornflowers, frozen resale



FPB, 6 pieces, 410g,
bake 5-6 mins at 180°



FINGER ROLL 6 PIECES

6 finger rolls for baking at home



FPB, 6 pieces, 390g,
bake 5-6 mins at 180°



ANKER BUTTER PLAIT

typical Austrian butter yeast plait



DRY, 4 pieces à 600g,
fresh, sealed under protective atmosphere

ANKER BREAD CRUMBS



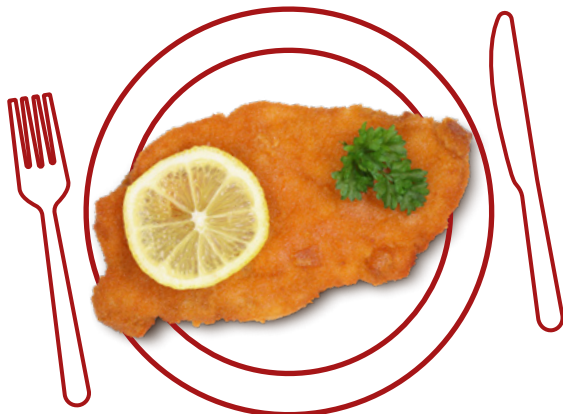
DRY, 12 x 400g



ANKER BREAD CUBES



DRY, 16 x 250g



DID YOU KNOW THAT ...

... the key ingredients in the
traditional 'Wiener Schnitzel' recipe are
the breadcrumbs used for the crust?

BREAD & BAGUETTE

STONE OVEN RYE BREAD

rustic rye bread, easily digestible, without yeast



FPB, 8 pieces at 750g each



MIXED RYE AND WHEAT BREAD

bread made from wheat and rye with a crispy crust



FPB, 18 pieces at 530g each



FINNISH BREAD

dark bread with linseed, sesame and sunflower seeds



FPB, 20 pieces at 380g each



BROWN BREAD WITH SPICES

mixed bread with spices



FPB, 18 pieces at 530g each



MULTI SEED BREAD

bread with pumpkin seeds, sunflower seeds, millet and carrots



FPB, 20 pieces at 360g each



AUSTRIAN BROWN BREAD

brown bread - classic Austrian mixed wheat bread



FPB, 18 pieces at 530g each



OLIVE BREAD RUSTICA

rustic white bread with olive pieces and aromatic olive oil



FPB, 12 pieces at 400g each

BREAD & BAGUETTE

RUSTIC WALNUT BAGUETTE

baguette made from wheat and rye,
refined with roasted walnuts



FPB, 20 pieces at 220g each



OLIVE BAGUETTE

mediterranean baguette with black olives



FPB, 15 pieces at 250g each



RUSTIC ROOT STYLE BAGUETTE

aromatic white baguette with a crust



FPB, 15 pieces at 220g each



MULTIGRAIN BAGUETTE

wheat baguette with mixed grains,
linseed and sesame



FPB, 18 pieces at 225g each



DID YOU KNOW THAT ...

... our natural sourdough is
already more than 40 years old?

The sourdough plant was developed
in 1978 and has been processing
Austrian rye flour and the best Viennese
water into natural sourdough.

SWEETS

In our in-house confectionery we bake with extreme care and great attention to detail.

In doing so, we focus on quality, individuality and variety.

Strudels made of dough pulled by hand, cakes and gâteaux, filled and glazed individually by hand. This is the art of confectionery at its finest!



VIENNA SWEETS

No baking required, defrosting only.

AUSTRIAN CROISSANT

Austrian croissant made of yeast dough



TS, 40 pieces at 50g each

CHEESECAKE PASTRY

curd pastry, filled with currant jam



TS, 120 pieces at 35g each

APPLE STRUDEL TO GO

apple strudel new interpretation



TS, 36 pieces at 100g each

'BUCHTEL' TO GO

yeast pastry with apricot filling



TS, 36 pieces at 100g each

'POPPY SEED NOODLE' TO GO

yeast pastry with poppy seed filling



TS, 36 pieces at 100g each

'YEAST DUMPLING' TO GO

fine yeast dough filled with Powidl



TS, 36 pieces at 100g each

'SEMOLINA STICK' TO GO

pastries with semolina and raspberry filling



TS, 25 pieces at 120g each

APPLE STRUDEL PORTIONED

Austrian classic sweet desert



TS, 42 pieces at 140g each,
bake 15 mins at 180°



CAKES

No baking required, defrosting only.

MOUSSE AU CHOCOLATE SLICE

cocoa cake base with light and dark chocolate mousse, glazed with Parisian cream



TS, 12x4 pieces at 130g each

BANANA SLICE

sponge cake base with banana cream and banana chocolate glaze



TS, 12x4 pieces at 120g each

STRAWBERRY SLICE VEGAN

fruity strawberry cream on a vegan cake base



TS, 12x4 pieces at 125g each



ESTERHAZY SLICE

hazelnut mass with vanilla cream



TS, 12x4 pieces at 105g each

HAZELNUT SLICE VEGAN

moist hazelnut mass filled with fruity currant jam



TS, 12x4 pieces at 110g each



BLUEBERRY CHEESECAKE

curd mass on shortcrust pastry with blueberries and butter crumble



TS, 45 pieces at 185g each

APRICOT CAKE

moist fruit cake topped with apricots



TS, 45 pieces at 150g each

PLUM CAKE

juicy fruit cake topped with plums



TS, pieces at 135g each

CAKES

No baking required, defrosting only.

MINI AUSTRIAN CAKE STRACCIATELLA

Viennese cake with chocolate chips



TS, 120 pieces at 35g each

MINI AUSTRIAN CAKE BLUEBERRY

Viennese cake with blueberries



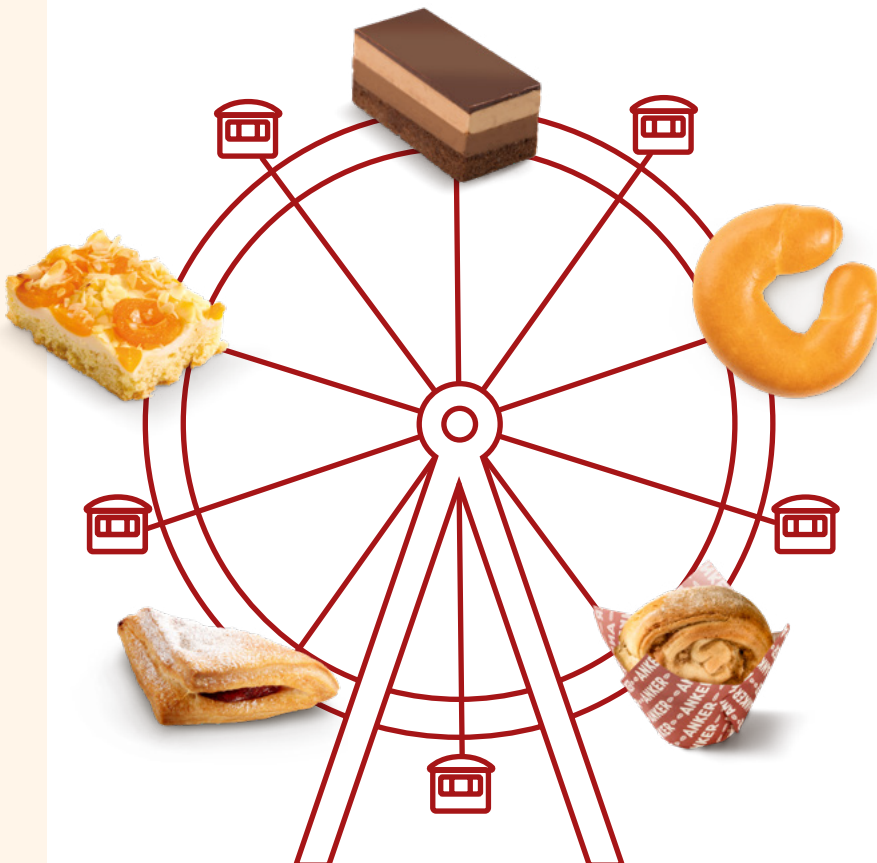
TS, 120 pieces at 35g each

MINI AUSTRIAN CAKE CHOCOLATE

Viennese chocolate cake
with chocolate chips



TS, 120 pieces at 35g each



DID YOU KNOW THAT ...

... the Viennese Kipferl
(croissant), according to legend,
has its origin in the time of the
second Turkish siege of Vienna?

ANKER

FACTS & FIGURES



300,000,000
PIECES OF BAKERY
(TOTAL #)*

14  **,**   

120 BAKERY
SHOPS

BREADS*
25,000,000



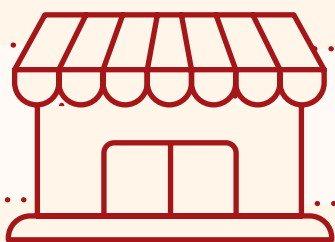


25,000
TONS OF FLOUR*



1,100 EMPLOYEES

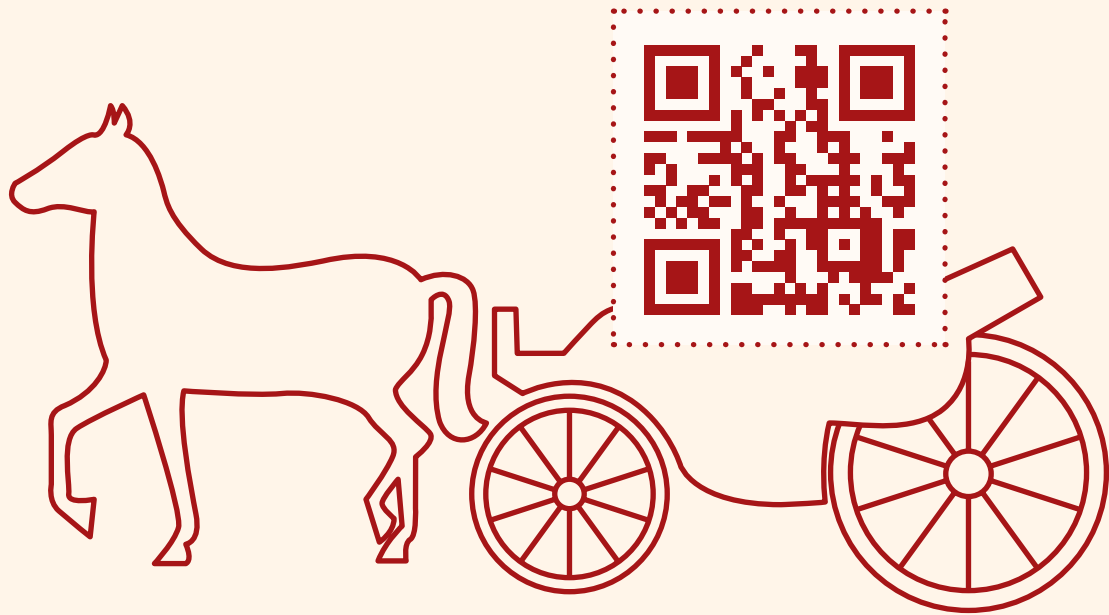
9,000 ROLLS*



9 PRODUCTION LINES

* Numbers per annum.

**WE APPRECIATE YOUR INTEREST
AND ARE AVAILABLE FOR
ENQUIRIES AT ANY TIME.**



Summer 2023 V1.0

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 **ANKER** 