



**MIX WELL**



# Allergy friendly products

MixWell AB is a Swedish company solely producing products without gluten and allergy friendly products. Since 1999 we are producing private label to companies along with our own distribution. With new machinery and new localities we are prepared to open up for more production according to customers special and tailored wishes. Today's range of products include mixes of various kind, such as breadmixes, cakemixes, wafflemixes, pizzabottommixes, icecream cones/waffels and different flourmixes.

Our products are today sold in all Scandinavian countries as well as to Germany and the Netherlands. Our factory is geared up to produce any kind of dry mixes. Today we use ingrediencies based on wheat starch as well as from rice and corn. We have a line of organic and vegan products too. Our packing are done in 300g-1000g, 10 kg, 25kg. In, soft pacs, in bags and in boxes.

Our factory is certified according to FSSC 22000 and for Organic production.



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# Basic flour

Basic flours are replacement flours for wheat and rye flour. All flours are available in 1 kg and 25 kg bags. We can offer you a range of gluten free basic flours based on gluten free wheat starch and a range of products based on naturally gluten free ingredients for example rice, corn, tapioca etc.



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# Light basic flour

Replacement flour for wheat flour. Can be used for baking and cooking.



## 101 - Light basic flour

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), skim milk powder, sugar, thickener (E412), aroma.

## 103 - Light basic flour no gluten no lactose

Ingredients: Gluten free **Wheat** starch (max 20mg gluten/kg), dextrose, tapioca starch, thickeners (E412), aroma.

## 105 - Naturally gluten free basic flour

Ingredients: Rice flour, tapioca starch, corn starch, dextrose, thickening agent (E412), stabilizer (E464), aroma, enzyme

## 107 - Naturally gluten, soy and lactose free basic flour

Ingredients: Rice flour, tapioca starch, corn starch, dextrose, thickening agent (E415), stabilizer (E464), aroma, enzyme

# Dark basic flour

Replacement flour for rye flour. Can be used for baking and cooking.



## 102 - Dark basic flour

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), skim milk powder, dextrose, beet pulp, flaxseed, thickener (E412), aroma.

## 104 - Dark basic flour no gluten no lactose

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), dextrose, beet fibre, ground flaxseed, tapioca starch, thickener (E412), aroma

## 106 - Naturally gluten free dark basic flour

Ingredients: rice flour, tapioca starch, corn starch, flax seed, dextrose, beet fibre, stabilizer (E412), stabilizer (E464), aroma, enzyme



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# Waffle mixes

Gluten free Waffle mixes are pre mixes where you only need to add water and oil. We have mixes for both traditional Swedish waffles as well as Belgian waffles. Several of the mixes are also suitable for pancakes. The pre-mix range are products easy to use. All gluten free mixes are available in consumer packs as well as in bigger bags.



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# Waffle mixes

Mixes for waffles, in most cases only ad water and fat.



## 208 – Gluten free waffle mix

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), **milk** powder, whole **egg** powder, sugar, baking soda (E450, E500 cornstarch), salt, emulsifier (E471), thickener (E412)

## 222 – Glutan and lactose free waffle mix

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), lactose free skim **milk** powder, whole **egg** powder, sugar, salt, thickener (E412), baking soda (E450, E500 corn starch), emulsifier (E471),

## 310– Organic gluten free waffle mix

Ingredients: Corn starch\*, skim **milk** powder\*, **egg** powder\*, sugar, baking soda (grape juice concentrate\*, sodium bicarbonate), salt. \*Organic ingredient

## 314 – Vegan naturally gluten free waffle mix

Ingredients: Corn starch, rice flour, potato starch, gluten free oat flour, buckwheat flour, modified potato starch, psyllium, emulsifier (E475, E471), baking soda (E450, E500), dextrose, salt, stabiliser (xanthan gum)

## 401 – Gluten and lactose free Belgian waffle mix

Ingredients: Gluten free **wheat starch** (max 20mg gluten/kg), lactose free skim **milk** powder, whole **egg** powder, sugar, salt, thickener (E412), baking soda (E450, E500 corn starch), emulsifier (E471), aroma.

# Pancakes

Mixes for pancakes, in most cases only ad water

- Protein pancakes: neutral, chocolate etc
- Protein American pancakes: neutral, chocolate, chocolate chip, apple cinnamon, etc
- American pancake: neutral, chocolate, chocolate chip, apple cinnamon, etc



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# Muffin mixes

Our gluten free muffin mixes have different types of target groups. You can find gluten free muffin mixes as well as vegan gluten free mix. Easy to use with good result. All products can be made according to your specifications.



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# Muffin mixes

Mixes for muffins and cupcakes, in most cases only add water and oil



## 201 – Gluten free muffin mix

Ingredients: Sugar, gluten-free **wheat** starch (max 20mg gluten/kg), whole **egg** powder, potato starch, baking soda (E450, E500, corn starch), aroma

## 315 – Naturally gluten free muffin mix

Ingredients: Sugar, corn starch, modified potato starch, baking soda (E450, E500, cornstarch), aroma (vanilla & lemon), emulsifier (E471, E475, sunflower lecithin), rice flour, thickener (xanthan gum), color (beta-carotene), enzyme.

# Chocolate muffin mixes

Mixes for muffins and cupcakes, in most cases only add water and oil



## 202 – Gluten free chocolate muffin mix

Ingredients: sugar, **wheat** starch, potato starch, whole **egg** powder, cocoa, baking soda, (E 450a, E 500) and flavouring

## 318 – Naturally gluten free chocolate muffin mix

Ingredients: Sugar, corn starch, cocoa powder, modified potato starch, baking soda (E450, E500, cornstarch), aroma (vanilla), emulsifier (E471, E475, sunflower lecithin), rice flour, thickener (xanthan gum), enzyme.

## 319 – Vegan naturally gluten free chocolate muffin mix

# Protein muffin mixes

Mixes for muffins, in most cases only add water

- Vanilla protein muffin
- Chocolate protein muffin
- Apple cinnamon chocolate muffin
- According to your taste profile



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# Bread & cake mixes

We offer you different types of bread & cake mixes. Traditional bread mixes with for example sunflower seeds or oat flour. All products can be made naturally gluten free. Try out our popular seed bread mix, a coarse mix with a taste of sourdough. We also have mixes for cakes and sponge cake. If you have your own ideas please let us know and we will make your mix according to your needs.



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### 204 – Gluten free seed bread mix

Only add yeast and water. The result is a juicy and nutritious seed bread, with a sourdough flavour.

Ingredients: Gluten free **wheat** starch (max 20mg gluten/kg), sunflower seed, linseed, whole grain rice flour (5%), sugar, salt, thickener (E412), acidity regulator (citric acid), flavouring

### 304 - Naturally gluten free seed bread mix

Ingredients: sunflower seeds, rice flour, linseed, tapioca starch, corn starch, whole grain rice flour (5%), sugar, thickener(E412), salt, Accidic regulator (citric acid), flavor.



### 209 - Sunflower bread mix

Only add yeast and water and get a tasty sunflower bread.

Ingredients: wheat starch, sunflower seeds, flax seeds, thickener (E412), salt, citric acid, flavoring



### 213 – Oat bread mix

Ingredients: Glutenfree **wheat** starch (max 2g gluten/kg), beet fiber, dextrose, flaxseed, glutenfree oatmeal 5%, caramel, stabilizer (E412), preservative (E263), salt and aroma.

### Protein bread mix



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### 305 – pie shell mix

Only add water to make a pie shell.

Ingredients: veg. fat powder (contains **milk** derivatives), rice flour, corn starch, tapioca starch, thickener (E412), baking powder (E450a, E500)



### 212 - Pizzamix

Only add yeast and water.

Ingredients: Gluten-free **wheat** starch (gluten max 20mg/kg), skimmed milk powder, dextrose, vegetable fat powder, salt, thickener (E412), stabilizers (citric acid, E464, amylase, xylanase), aroma

### 210 – Sponge cake mix / cake mix

Ingredients: Gluten-free **wheat** starch (gluten max 20mg/kg), **egg** white powder, skim *milk* powder, rice starch, emulsifier (E475, E471), corn starch, baking soda (E450, E500), colour (beta carotene)

### 303 – Cookie mix

Ingredients: Sugar, rice flour, brown sugar, potato starch, tapioca starch, **egg** powder, raising agent (E500), psyllium fiber, salt, stabilaser (E415), aroma (vanilla)

### 316 - Fiber and whole grain bread

Ingredients: Corn starch, flax seed, whole grain rice flour 10%, potato starch, psyllium, thickener (guar gum, xanthan gum), salt, burnt sugar, aroma, flour treating agent (amylas)





# Toppings

Seed toppings to use on yoghurt or together with other cereals. Bake your bread with some topping on top. New taste and a lot of protein and fibre.



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### 601 – Maskrostopping (Dandelion)

Seed topping with taste of cocoa & coconut topped with dandelion.

Ingredients: Pumpkin seed, sunflower seed, blueberries 17% (blueberries 57%, sugar, fructose syrup, sunflower oil), coconut 14% (coconut 70%, sugar), cocoa nibs 10%, dandelion 2%



### 602 – Grobladstopping (Plantain)

Seed topping with taste of licorice topped with plantain.

Ingredients: Pumpkin seed, sunflower seed, Mullberries 17%, rosehip shell 12%, plantain 2%, licorice 1%



### 603 – Nässelstopping (Nettle)

Seed topping with taste of cinnamon topped with nettle.

Ingredients: Pumpkin seed, sunflower seed, linseed, rosehip shell 12%, cranberries 12% Cranberries 60%, sugar, sunflower oil), cinnamon 2%, nettle 2%.





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