

WHY ARE ENZYMES IMPORTANT FOR BAKING?

- Strengthen dough
- Increase dough absorption
- Reduce dough mixing time
- Increase bread volume
- Increase bread quality
- Reduce bread staling and increase shelf life
- Reduce ingredient costs



Longer shelf lives

Enhanced quality for frozen distribution

WHY ARE ENZYMES IMPORTANT FOR EFFICIENT BUSINESS MODELS?

Optimized and expanded distribution

Longer runs and fewer changeovers