



TASTE & EXTRA LIFE
THE PERFECT MATCH
WITH
SPRING **X-TRA GUSTO**

4722 SPRING X-TRA GUSTO



ANTIMOLDING

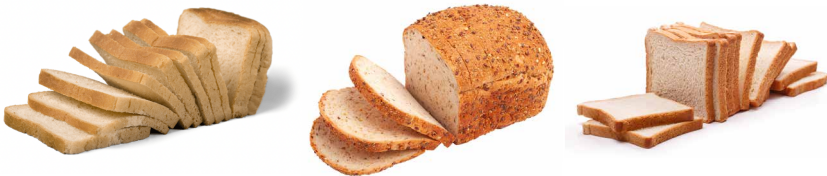
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WELL ROUNDED TASTE

When it comes to baked goods, flavour and freshness have a crucial role in consumer satisfaction.

Millbio's new SPRING X-TRA GUSTO is the ingredient which delivers improved taste and aromatic profiles, coupled with longer shelf life and processing advantages to bread.



PRODUCT

4722 SPRING X-TRA GUSTO



DESCRIPTION

Fermented wheat flour, heat treated wheat flour, dehydrated sourdough, natural flavour, enzyme.



DOSAGE

0,5-1,5 on flour weight.

Standardized high level of organic acids | Mold inhibition | Better taste |

Natural fermentation | Fuller aroma