

PRESS RELEASE

ADDIGERM PARBAKED 0155



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ADDIGERM PARBAKED 0155: the solution for lowering your frozen parbaked bread energy costs

A range of improvers formulated specifically for plant bakeries who want to offer quality bread and reduce their production energy costs.

Reducing energy consumption and its impact, from both a financial and environmental point of view, is a major challenge for industrial plant bakeries. To support frozen parbaked bread producers, EUROGERM has developed a range of improvers especially targeting this issue. ADDIGERM PARBAKED 0155 provides a customised solution, suited to the requirements of professionals in this sector.

Formulated from an exclusive enzymatic complex, the ADDIGERM PARBAKED 0155 range has been designed to optimise frozen, parbaked production according to differing processes and on different production lines.

Advantages :

- Increase productivity and reduces energy costs
 - during manufacturing, by reducing pre-baking times (to the order of 15 to 20% versus the standard recipe)
 - during final baking, through reducing bake off time
- Makes the production line better, improves dough tolerance and optimises the appearance of the final product: faster colour development, better crust formation, significant reduction in flaking (at below zero storage conditions)

The ADDIGERM PARBAKED 0155 range, solely for producing bread loaves and baguettes under a frozen, parbaked process, is composed of:

A solution containing ascorbic acid: ADDIGERM PARBAKED PLUS 0155 NEW

For strictly clean label varieties (without ascorbic acid), according to production type:

- Directly on the line without pre-fermentation: ADDIGERM PARBAKED MECA 0155 CL
- Line with pre-fermentation, dough sheets: ADDIGERM PARBAKED LAMINATED 0155 CL

Usage: dosed at 1 %

Packaging: 25 Kg sack

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