



Your partner in natural antimicrobial solutions, lactates and lactic acid

FERMENTED FLOURS & NATURAL FLAVORS

PRESERV PW-100 & PR-100

Natural fermentates for the protection of quality in bakery products



Advantages:



- natural ingredient for the preservation of quality bread and bakeries
- designed to maintain the taste and freshness during shelf-life
- replace synthetic unsustainable components
- gluten-free solution available
- powder for easy incorporation into doughs and dry bakery blends

- specially designed for baked goods like bread, bagels, buns, etc

Want to know more?

We are available to support you with formulations and processing to ensure a high-quality final product.

Please reach out to us!

