

SIMPLY **Spregg® CL** **& Spregg® AF**



Holton Food Products®

Texture • Stability • Quality

Premium Stabilizers for Baked Goods

Benefits:

- Helps retain moisture throughout shelf life
- Improves freeze-thaw stability
- Improves crumb cohesion; reduces brittleness
- Reduces breakage on automated lines
- Reduces dough stickiness
- Controls cookie spread, uniformity and volume
- Helps contribute to tender crumb and full mouthfeel

Features:

- Clean label, non-GM
- Kosher
- Allergen-free (Spregg AF)
- Easy to use- add with dry ingredients
- Improves machinability in most dough systems
- Ideal for gluten-free, non-PHO and whole grain products



**Distributed by
Mantrose UK Ltd.**

7B Northfield Farm
Great Shefford, Berkshire, England
RG17 7BY • +44.0.1488.648988
sales@mantrose.co.uk • www.holtonfp.com





Spregg Applications

Extensive trials and customer experience have proven the benefits of Spregg CL and Spregg AF.

Gluten Free Cookies



Without
Spregg AF



With
Spregg AF

Non-PHO Pie Crusts

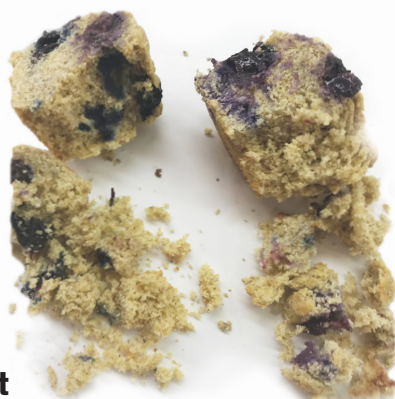


Without
Spregg CL



With Spregg CL

Whole Wheat Muffins



Without
Spregg CL

With
Spregg CL

Brioche Loaves



Without
Spregg CL



With
Spregg CL