Current product range			
PANIGOLD	Top quality improver for all kinds of bread applications. Bucket 20 kg - Dosage: 3%	Gold	
NOVABRUN	Top quality improver for brown and wholegrain breads. Bucket 20 kg - Dosage: 3-4%	Gold	
LUXAFRESH GOLD	Top quality improver for luxury doughs . Bucket 20 kg - Dosage: 15%	Gold	
PANIFRESH	High runner improver for all kinds of bread applications. Bucket 20 kg - Dosage: 2-3%	original	
PAN-EXTRA	Improver for white bread applications with extra freshness. Bucket 20 kg - Dosage: 3%	<u>Original</u>	
PANAM +	Inactive improver for white bread applications. Bucket 20 kg - Dosage: 3%	original	
NOVAPAN	Improver for white bread applications with improved luke-warm sliceability. Bucket 20 kg - Dosage: 3%	original	
BRUNO	High runner improver for brown and wholegrain breads . Bucket 20 kg - Dosage: 2%	original	
LUXAFRESH	High runner improver for luxury doughs . Bucket 20 kg - Dosage: 15%	original	
LUXACTIV	High runner improver for luxury doughs with extra freshness. Bucket 20 kg - Dosage: 15%	original	
TOPPAN FERMENT	Improver with extra fresh bread flavour for all kinds of bread applications. Bucket 20 kg - Dosage: 3%	Gasto	
PANOLIVE	Improver with a touch of olive oil for Mediterranean bread recipes. Bucket 10 kg -Dosage: 3%	Gisto	
PANI EXCEL WHITE	Improver with extra fresh bread flavour and improved freshness. Bucket 20 kg - Dosage: 3%	Gasto	W.
LUXACTIV BUTTER	Improver for luxury doughs with extra butter flavour. Bucket 10 kg - Dosage: 15%	Gasto	
OPTIBAKE WHITE	Improver with extra softness and taste for white bread. Bag in box 20 kg - Dosage: 2-3%	<u>Optitake</u>	
OPTIBAKE BROWN	Improver with extra softness and malted taste for brown and wholegrain breads. Bag in box 20 kg - Dosage: 3-4%	Optibake.	
OPTIBAKE LUX	Improver for luxury doughs. Bag in box 20 kg - Dosage: 15%	<u>Optisake</u>	



Wouters production site

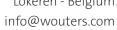


• Year of establishment: 1997

• Total area: 22.000 m²

• Constructed area: 5.000 m²

• Paste improver production capacity 10.000 tonnes per year







Paste improver production capabilities

- Crystallizers Schröder and Gerstenberg
- Automatic filling line (Pattijn)
- Current volume 2.000 tonnes per year









Packaging possibilities

- Buckets 10-20-25 kg
- Boxes (bag-in-box) 10-12.5-15-20 kg
- Palletboxes 500 kg (blocks of 5 -7.5-10 kg)







Certifications

The production facility and production processes operate according to the highest industry standards, including FSSC 22000, RSPO, Kosher and FCA procedures









What is a paste improver?

A paste improver is a crystallised blend of Fat - Oil - Emulsifiers - Enzymes - Sugars - Other ingredients (malt, gluten)

Paste improver advantages

- No need for separate dosing of margarine, fats or oils to the dough.
- · Softer doughs and easier dough processing.
- Increased **softness** and **freshness** of the bread crumb.
- Better **enclosure** of fruit (in fruit bread recipes).
- Nicer crumb alveoles structure.
- Nicer crust colour
- **Hyperactive emulsifiers** due to the combined crystallisation with fats.
- Ideal **alfa-crystalline structure** of the fats, activates softness and freshness.

Product quality - ranges





For bread with extra flavour



Bread improvers with



