


































Current product range

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

Paste improvers

Wouters production site



Lokeren - Belgium
info@wouters.com

- Year of establishment: 1997
- Total area: 22.000 m²
- Constructed area: 5.000 m²
- Paste improver production capacity 10.000 tonnes per year



WOUTERS

Member of the Royal Zeelandia Group



Zeelandia

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



Top quality for top bakers



Bread improvers with proven quality



For bread with extra flavour and taste



Bread improvers with optimal price-quality ratio

