

# MASTER



- ✓ **natural dough stabilizer**
- ✓ **keeps bread fresh**



IMPROVER

## MASTER

### BREAD IMPROVER

*stabilizing bread subjected  
to natural fermentation*

MASTER is an improver stabilizing bread subjected to natural fermentation. It works best in applications in small bakeries. It can be universally applied for wheat, mix and rye bread. Master significantly improves and stabilizes the processing of dough during long fermentation and ensures its even rise. Master improver prevents fast aging and consequently keeps bread fresh for a long time, at the same time giving bread higher visual and taste quality. It guarantees stable baking. The product is 100 % natural. The best results are achieved when used in combination with live liquid leaven – Creme de Levain.

#### USAGE

5% of used flour weight, i.e. 5 kg improver for 100 kg flour (directly into flour before kneading).

#### STORAGE

Store the product in tightly closed container, in a dry and ventilated place, without sunlight (maximum temperature 25°C).

#### PACKAGING

Bag 25 kg

F 3 02787/01

**CAUTION:** The product may contain: milk and derivatives, eggs and derivatives, soya and derivatives, sesame.

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## Natural dough stabilizer

**Master enables baking  
professionals:**

- ✓ **to ensure exceptional softness and freshness of the products**
- ✓ **natural composition, without "E"**
- ✓ **process stabilization, improved tolerance**
- ✓ **good rise of bread and uniform crumb**
- ✓ **the best result is achieved when used with live liquid leaven – Creme de Levain**



IMPROVER

## BAKING CENTER™

Our technologists in Baking Center™ are at your disposal to help you take full advantage of our products. Do not hesitate to call them.

