



# INVENTIS®

CREATIVE BAKING SOLUTIONS



- ✓ **enriches the taste, aroma and the color of the bread**
- ✓ **affects the performance of the dough**



# MAXIMALT

## BAKERY ADDITIVE

*enriching the taste, aroma and the color of the bread*

Maximalt is a bread additive - it is a unique combination of natural barley and rye malt. It does not contain any artificial ingredients. The product is dedicated to darkening and flavoring bread products. Maximalt additive gives the products a natural brown color and a characteristic, intense malt flavor. Maximalt also affects the performance of the dough and prolongs its shelf life and the freshness of the finished product. The additive is applied max. up to 3% of the total weight of the flour used in the recipe (dosed according to the desired color and taste). Flexible dosage allows to obtain completely different types of bread while using a single raw material. The variety of applications makes Maximalt recommended for all types of bread.

### DIRECTIONS FOR USE

Up to 3% of used flour weight, i.e. max. 3 kg of mix for 100 kg flour (directly into flour before kneading).

### STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

### PACKAGING

10 kg bag

**CAUTION:** May contain trace amounts of: milk and derivatives, eggs and derivatives, soy and derivatives, sesame.



LESAFFRE



# MAXIMALT

## BAKERY ADDITIVE

*enriching the taste, aroma and the color of the bread*



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**Maximalt additive significantly improves the performance of the dough**

## ADVANTAGES

- ✓ *based on purely natural ingredients*
- ✓ *intended for bread coloring and aromatizing*
- ✓ *it gives the bakery products an intense, malty flavor*
- ✓ *influences the performance of the dough and increases the freshness of the final product*
- ✓ *due to the flexible dosage and the variety of applications recommended for all types of bread*
- ✓ *ensures high quality and good product performance*



**INVENTIS**<sup>®</sup>  
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Inventis a complete range of products for bread baking. It allows bakers to create varied and tasty recipes only limited by their imagination. Inventis is a great tool to ensure customer satisfaction.

