



Product name	Protein-Concentrate
Description	Protein-enriched fraction from wheat flour
Sensory properties	Free-flowing white powder with slight and typical grain-like smell, tastes like flour with a faint touch of acidity
Technical properties	For wheat doughs to increase water absorption and the achievement of a dry surface; improvement of dough machineability, browning, loaf volume, and pore structure.
Ingredients	Fraction from wheat flour, enzymes
Declaration	Wheat flour, enzymes
Dosage	0,5-2,5% related to flour
Packaging	Multi-layer paper sack cont. 25kgs Bigbag, reusable cont. 500kgs

Advantages of the Product:

...excellent technological properties

- Highly efficient in baking by protein enrichment
- Great machineability of doughs
- Enhanced freshkeeping of bread
- Increased loaf-volume
- Even pore structure
- Natural ingredient without additives
- Reduction of improver possible in wheat doughs
- Applicable in wheat doughs and in doughs from wheat-rye mixes