

IMPROVERS

BREAD IMPROVERS



Incorporating EUROGERM improvers enables the characteristics (softness, crustiness, texture, flavour, etc.) of finished products to be enhanced and customised, and plant and craft processes to be controlled. Improvers also answer to a strong market trend aiming at differentiating bakery products, to better satisfy consumers' taste and to adapt to the various methods of production and sale.



Technological Improvers

ADDIGERM is a range of improvers for standard or special breads, suited to all breadmaking processes. Formulated in accordance with applications and plant systems, they also improve safety, quality and productivity.



Supplementary Improvers

To produce a special effect that boosts your basic improvers, technological supplements enhance strength, softness, volume, appearance and life, according to your requirements.



Nutritional Improvers

ADDIGERM NUTRI enables the nutritional features of flour to be improved. The nutritional characteristics of finished products depend on the improver selected and the application rate.



New Technology Improvers

To address changes in the market and production methods, and promote innovation, Eurogerm makes special improvers, tailored to new technologies, for various production systems.



