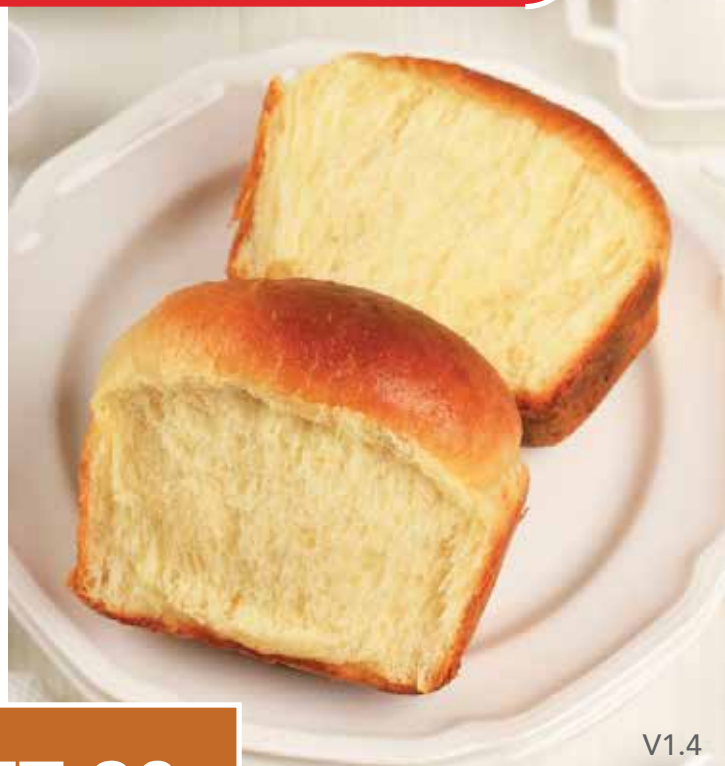




*Magical blend for*

**Ultra-Soft-Sweet-Doh!**



V1.4



## ULTRA SOFT 20

*A versatile concentrated blend for producing yeast-raised soft & sweet doughs.*

- ✓ Versatile baking applications.
- ✓ Enhances taste and flavor profile.
- ✓ Gives excellent softness with volume.
- ✓ Provide freeze and thaw stable doughs.
- ✓ Outstanding dough tolerance for high sugar & fat content

## ULTRA SOFT 20

"SOFTNESS" is a standard parameter that all of your yeast-raised sweet doughs are judged on. Whether your customers judge it by their touch, crumb crumbling, or the first bite, the softness of your bread is the only truth that matters!

However, the SwissBake Team of experts understands that, in addition to softness, there are many other parameters that customers subconsciously judge, such as **flavor, aroma, taste, and texture** of the sweet doughs. And we understand the challenges that emerge with producing a variety of sweet doughs in a commercial set-up;



Anxiety about achieving consistent results in each batch.



Creating the ideal flavor and texture for your sweet doughs.



Developing the ideal dough tolerance for high sugar and fat content.



Understanding the complexities, **SwissBake®** has created a magical versatile concentrated blend called "Ultra Soft 20" that not only provides your sweet doughs ultra softness but also imparts them with exceptional flavor and aroma. In addition, this one-of-a-kind dough conditioner has a high tolerance for sugar and fat content, thus making it ideal for all types of soft sweet doughs.

**SwissBake's Ultra Soft 20** is a unique blend of milk solids, natural emulsifiers, and enzymes developed by **Swiss experts** to ensure consistent results in every baking application output. Whether you're baking bread rolls/buns, donuts, brioche, or even a German Stollen, this cost-effective option is perfect for all your soft dough needs. This special dough conditioner takes care of everything regardless of your type of soft dough application.

*Your secret blend to produce flavorful ultra-soft breads consistently!!!*



### INGREDIENTS

Milk Solids, Wheat Flour, Emulsifiers (E481, E472), Salt, Soya Flour, Vitamin C, Enzymes.

PACK



PAPER BAG

DOSAGE



20%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE