

O-tentic

Create your own signature bread

10 years of
O-tentic




Puratos
Reliable partners in innovation

Imagine...

5,000 years of bread history in one bag

In the days of old, bakers dedicated lots of time to making bread; time is a key ingredient in creating great tasting bread. Time was needed to ferment the bread and develop taste and flavor. In ancient Egypt, it took almost a week to create bread. Today's modern lifestyle doesn't always allow us the time to reproduce these breads of yesteryear. That is why Puratos created O-tentic....

Enjoy creating your own signature bread...

O-tentic is a range of unique active bakery components which enable you to produce superior quality breads; reminiscent of artisan tradition and taste.

**This
is the
O-tentic
magic**



- Exceptional taste and outstanding texture
- Clean label
- Origin-based ingredients
- Exceptional versatility



O-tentic Durum contains a natural sourdough developed from hard durum wheat flour used in the Puglia region in the South of Italy. The region's hot dry climate gives the bread its typical aromatic nutty and creamy taste; superior and irresistible. It is ideal to create crusty Mediterranean style breads.

O-tentic Origin is based on a natural sourdough from the sun-drenched Provençal region in southeastern France. The taste and texture of breads with O-tentic Origin are reminiscent of the authentic specialty breads used in the French country side.





"Studies show that bakery items with claims such as traditional, authentic and natural score well amongst today's consumers. They are looking for authentic and traditional breads with the taste of yesteryear, characteristic of long fermentation and all natural ingredients."

Dosage & usage:

- Simply add flour, water and salt
- 4% on flour weight

Technical Information

Product	Item #	Packaging
O-tentic Durum	4100276	10 bags of 2.2lb in one box
O-tentic Durum	4101016	48 bags of 22lb in one pallet box
O-tentic Origin	4100275	10 bags 2.2lb in one box
O-tentic Origin	4101367	48 bags of 22lb in one pallet box

"The traditional art of bread making with today's technology. That is the magic O-tentic brings to our customers."

Wayne Riddle, Puratos Technician USA



www.puratos.us/o-tentic

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