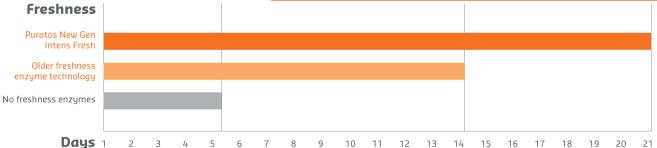
Intens Fresh 2-40



- New freshness enzymes that do not compromise in any texture parameter in soft bread applications such as hamburger buns
- Provides an improved combination of softness, resilience, and moistness
- Tested and approved by instrumental and sensory analysis
- In line with market trends

Staying fresher longer

Breads with Puratos New Gen Intens Fresh stay fresher nearly 50% longer than older technology and nearly four times longer than breads without any freshness enzymes.



New Gen - Intens Fresh for Smaller Applications (<50z)

Preferred solution

iuns, rolls, bagels and flat breads	SOFTNESS	MOISTNESS	RESILIENCE	SHELF-LIFE	CL/NON-GMO	DOSAGE	MATERIAL #
Intens Fresh 2-40				21 days+	√	0.10 - 0.25 %	4007436
Older Enzyme Tech				14 days+	✓	0.20 - 0.50 %	

