

activa+

soft



SOFT

and Fresh

How to create a bread that stays fresh for longer, yet requires minimal extra effort from the baker?

AB MAURI activa+ *Soft*
brings you the solution!

AB | MAURI
Passionate About Baking™

The science behind the art of BAKING.

activa *soft*



activa+ *Soft* Offers:

Reduction on bread costs:

Our Activa Soft enable you to save on ingredient costs by reducing the need for use of fat by 25 to 50% while extending bread softness and resilience.

Meeting health bread trend

Our solution for reduced fat, will support you to meet the growing demand for healthier products

Industrial Bread Improver solutions

Based on customer requirements, we can develop tailored-made systems that may include a wide range of bread functionality like crumb structure, shelf life or fat reduction. Retail customers nowadays expect a wide and innovative bread assortment delivered at constant quality, in time, and for a competitive price. Thanks to its in-depth knowledge of large bakeries, and by taking advantage of its global experience and resources, AB Mauri can offer its support by offering specific solutions for various challenges in the production process.

activa+ *Soft* reinforces dough and its tolerance during the different manufacturing stages. This simplifies production by enabling bakers to produce quality products, consistently. The fermentation process is stabilised and dough will have an increased gas retention capacity.



AB | MAURI
Passionate About Baking™

Global Expertise. Local Knowledge.

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