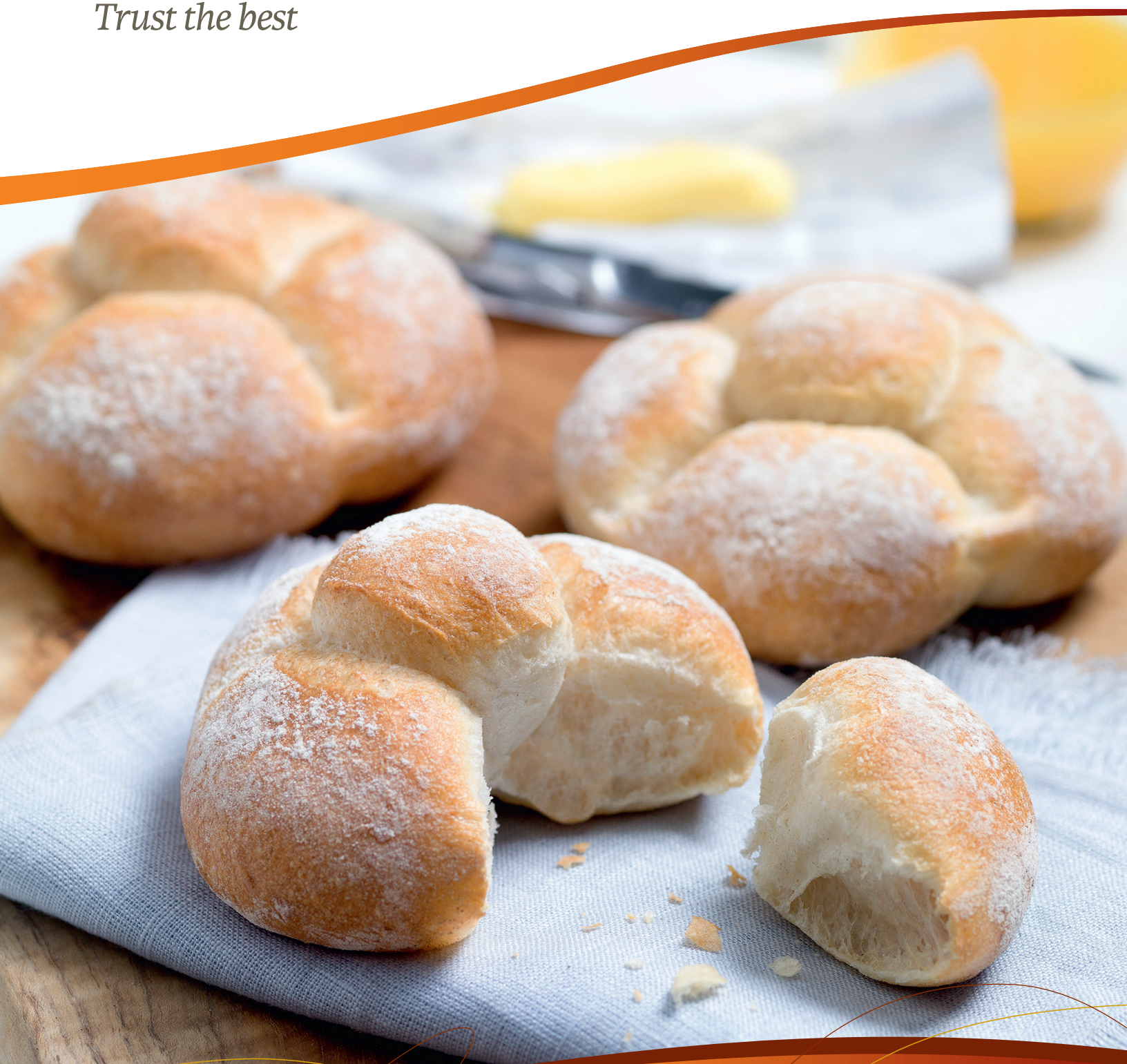


# S500 multipurpose improvers

*Trust the best*



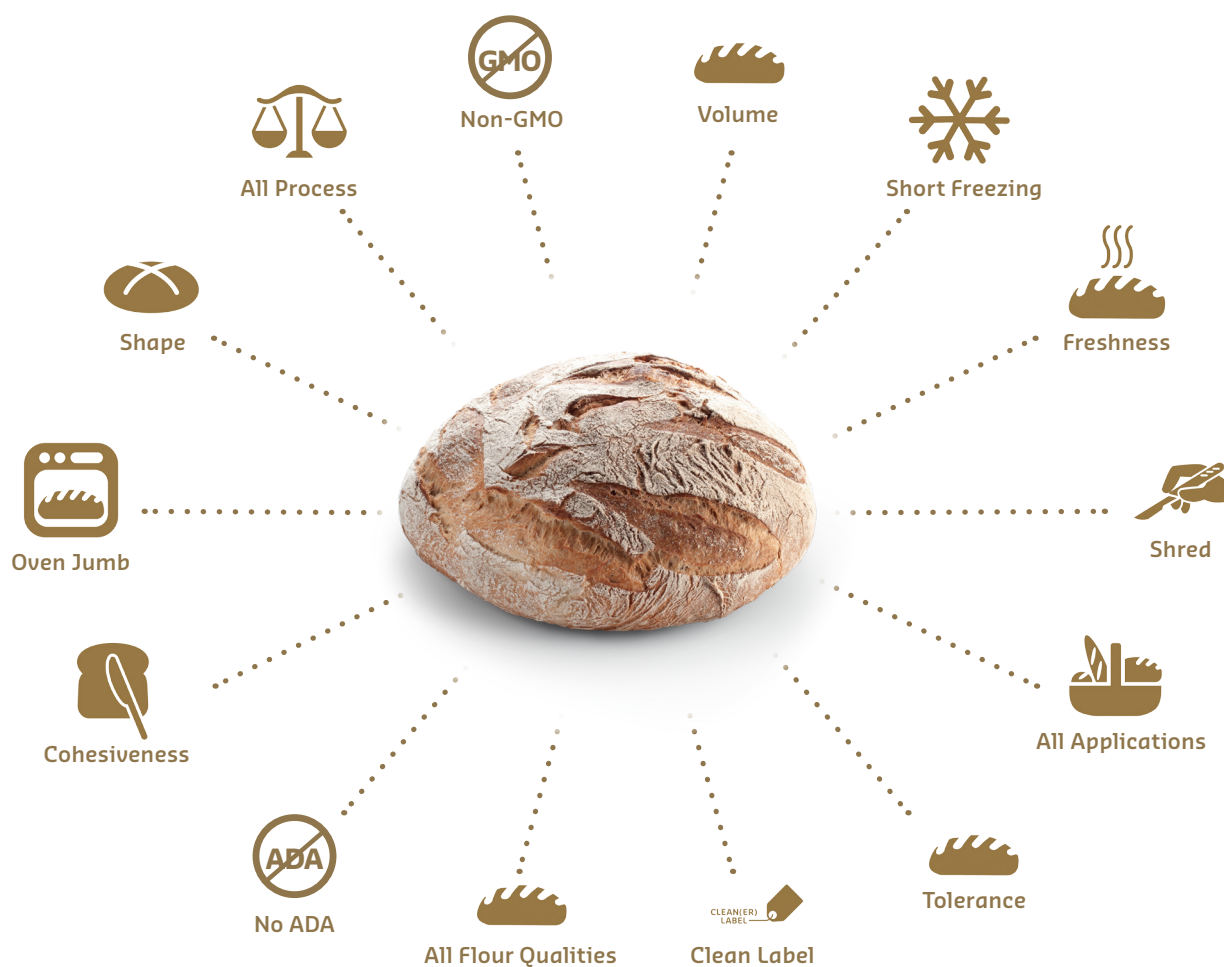


# The new generation S500

The new generation of S500 contains Puratos' patented enzyme technology.

Thanks to Puratos' **patented enzyme technology**, the new generation of S500 improves give additional dough tolerance and greater security. S500, as high quality multi-purpose improvers give you absolute peace of mind with proven consistent quality!

**S500 Plus** contains additional **freshness enzymes** which make your baked goods stay fresh longer and reduce your waste.



# Peace of mind through innovation

To make your day-to-day life easier, S500 improvers have proven reliability in all processes and stress conditions. S500 improvers, with Puratos' latest enzyme technology, give you total confidence in your bakery products:

- Effectively overcome any variation in flour quality
- Greater dough tolerance and security at every stage of the process
- Absolute peace of mind with consistent high quality

## Tested and approved:

*Shock test & outstanding volume*







# Discover your S500 solution

Contact us today to receive your free consultation from our technical team!  
Phone: 1-800-668-5537.



	 Tolerance	 Volume	 Freshness	 Clean Label	 No ADA	 Eligible for Non-GMO Project*	 Frozen Shelf Life	 Dosage	 Application
S500 Plus					✓	✓	≤ 1 week frozen	1 - 2%	All types of applications requiring extra tolerance and additional freshness.
S500 CL				✓	✓	✓	≤ 1 week frozen	1 - 2%	All types of applications and processes.
S500					✓	✓	≤ 1 week frozen	1 - 2%	All types of applications and processes.
S500 Kimo					✓	✓	≥ 1 week frozen	2%	All types of unfermented frozen applications.

\*As of January 2018, eligible for use in consumer baked goods.

**Puratos**  
Reliable partners in innovation

# Improving bread. Improving business.

Every day, the world's bakery community relies on S500 improvers to provide the assurance of consistent quality. Our versatile range is crafted to deliver excellent value with over 60 years of bread improver expertise.

## Bakeries

*"Makes sense for your business"*



### Peace of Mind

Reliability even  
when bakery  
conditions go bad



### Increase Sales

Variety and choice



### Increase Consumer Loyalty

Consistent  
quality



### Gain Efficiency

Less depending on  
skilled labour



### Reduce Costs

Less waste

## Consumers

*"Satisfies tastes and expectations"*



### High Quality



### Choice of Variety



### Great Freshness



### Clean Label



### Non-GMO Products

[www.puratos.ca](http://www.puratos.ca)

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