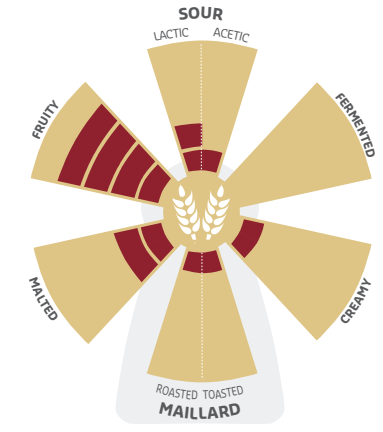


Sapore, create your own signature taste.

What is Sapore?

Sapore is our sourdough range, based on fermentation, that can be added to a wide range of baked goods. It offers you the opportunity to develop traditional and differentiating tastes and texture in your product offerings.



Our flavours...

By mixing bacteria and flour, Puratos produces a wide array of flavours that can be described in six categories, as illustrated in our Flavour Mill to the left.

For each sourdough, there are a range of flavours present. The further out the colour on the Flavour Mill blade is, the more pronounced this flavour will be.

- ✓ FERMENTED: yeasty, alcohol
- ✓ CREAMY: milk
- ✓ MAILLARD: roasted - coffee, toasted - caramel
- ✓ MALTED: malt syrup, malt flour
- ✓ FRUITY: grapes, dried fruit
- ✓ SOUR: lactic - yogurt, acetic - vinegar

...Your taste

Our range has a wide variety of flavours that are easy to use, offer consistent quality, and can be used with many types of dough. The best news of all though is that Sapore is much more than 'just' flavour, it is taste ... your TASTE.

- TASTE:** make your own bread flavour by mixing different Sapore sourdoughs.
Enjoy the endless possibilities Sapore offers by adjusting usage levels and combinations of sourdoughs.
- APPEARANCE:** give your bread more volume and colour.
See how Sapore highlights the authentic colours in your breads and increases their volume.
- SMELL:** smell sells - each of our sourdoughs offer something unique to meet your needs.
Sapore sourdoughs will maintain their smell and taste throughout the entire shelf life of your baked goods.
- TEXTURE:** enhances crust texture and interior crumb structure.
Develop your desired bread textures by finding the Sapore that matches your end application.
- EXCELLENCE:** Sapore delivers all the quality you want and expect from Puratos.
Create outstanding breads that your consumers recognize as yours, every time.

CUSTOMIZE YOUR PRODUCTS

- ✓ Play with dosage
- ✓ Combine several different Sapore
- ✓ Create your own unique signature bread

Our Passion for Sourdough



The Sourdough Library

The Puratos Sourdough Library, located in Saint Vith, Belgium, is where sourdoughs from all over the world are safely stored and maintained. Regularly refreshed with the original flour, the library ensures that the many sourdough strains present throughout the world will survive for years to come.

This initiative aims to preserve the biodiversity of sourdough around the world and to share knowledge on fermentation and fermentation technology. For bakers, lucky enough to have their sourdough inducted into the library, sharing their sourdough provides them the opportunity to communicate to consumers about their sourdough and have a copy of it safely stored and celebrated.

The Quest for Sourdough

We believe the future of bread lies in its past. That's why we are on the Quest for Sourdough; to preserve the biodiversity of sourdough and increase the world's knowledge about bread fermentation. Puratos wants to gather as many different sourdoughs as it can. That way, we can keep the sourdough heritage alive, and help you to understand the world of sourdough.

Help grow the taste heritage of the world

If you're a bread lover, the 'Quest for Sourdough' website is the place to be. Here you can discover the sourdough heritage and preserve your own sourdough for the future.

www.thequestforsourdough.com



Do you want to learn more about Sapore?
Visit us at puratos.ca or contact your local sales representative.

<https://www.puratos.ca/en/bakery/categories/sourdough>

Puratos Canada Inc. - 520 Slate Drive, Mississauga, Ontario L5T 0A1
Toll Free: 1.800.668.5537 - Tel: 905.362.3668 - Fax: 905.362.0296
info.canada@puratos.com



Puratos
Reliable partners in innovation

Sourdough Solutions

Sapore: Our flavours, your taste.



Puratos
Reliable partners in innovation

2703 - 01 2021

"We believe that today's baker can rely on the expertise of the 250 generations of bakers before ours."



Many of today's consumers look for traditional products made of natural, clean-label ingredients. When it comes to baked goods in particular, quality, taste and freshness are key factors when making their purchasing decisions.

Puratos' sourdough solutions allow you to create fresh, tasty and high-quality baked goods easily. By increasing productivity, enhancing aromas and expanding product possibilities, our sourdough range provides satisfaction and convenience for you and your customers.

What's in it for me?

Benefits to you



INNOVATION & DIFFERENTIATION

- Easily expand your product range
- Differentiation through natural and flavourful sourdough solutions



CONVENIENCE

- Ready-to-use in all your recipes and processes
- Offers consistency in producing baked goods



VERSATILITY

- Endless applications, endless creativity

Consumer benefits



OUTSTANDING FRESHNESS

- Longer-lasting freshness



GREAT TASTE

- Enhanced flavour and texture
- Produce tasty and unique baked goods with a story



HEALTH

- Return to traditional and natural products
- Clean(er) Label
- Plant-based suitable



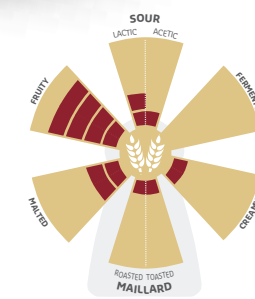
Sapore Range



Traviata

A typical French dried sourdough with a subtle nose of rye, nuts and raisins that contribute to its milky and fine acidic flavour.

Ideal for crusty rolls and Kaisers, as well as French and Italian-style breads.



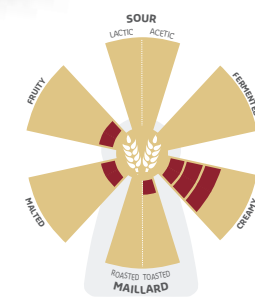
Product code: 4100604
Recommend usage: 1-3%
Package size: 25 kg bag



Tosca

A durum-based dried sourdough, originated from the Puglia region in Italy. This sourdough gives you a mild toasted aroma, with a nutty, slightly creamy taste.

Perfect for traditional Italian-style breads.



Product code: 4005100
Recommend usage: 2-4%
Package size: 25 kg bag

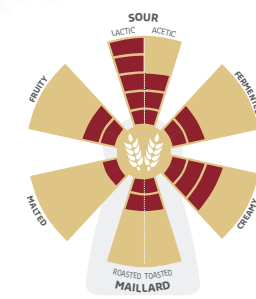


Adelia Tempo*

A liquid wheat sourdough, with origins from France. Creamy aroma, lactic notes and a range of complex flavours. Ideal for developing an open, waxy crumb.

This sourdough lends itself beautifully to a wide range of baked goods.

*For every 10% of Sapore Adelia added, reduce salt by 1%. Adjust water accordingly.



Product code: 4010433
Recommend usage: 10-20%
Package size: 10 kg bag-in-box

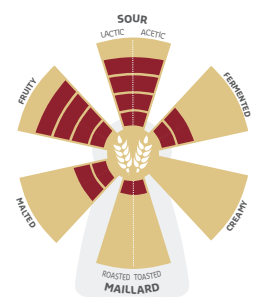


Oracolo Tempo*

Our liquid rye sourdough with fruity aroma, balanced acetic note is complimented by a light malt flavour. Fermented for over 48 hours, which intensifies the flavour and helps it to develop a open, waxy crumb structure in your baked goods.

Use for a range of baked goods – both soft and crusty breads for an enhanced flavour profile.

*For every 10% of Sapore Oracolo added, reduce salt by 1%. Adjust water accordingly.



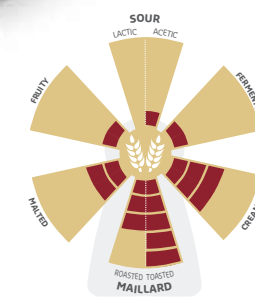
Product code: 4010432
Recommend usage: 10-20%
Package size: 10 kg bag-in-box



Rigoletto

A perfect combination of toasted, creamy, malted notes, originating from English sponge in powder form, delivering that ultimate fresh bread experience.

Great when used in any white breads or rolls.



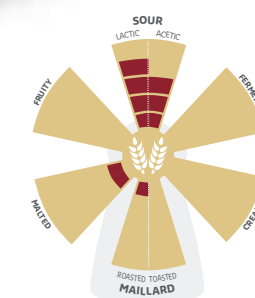
Product code: 4005683
Recommend usage: 2%
Package size: 25 kg bag



Medea

A toasted dried wheat sourdough with a strong wheat taste. When used at higher dosage, it's ideal if you are looking for the typical San Francisco bread flavour.

Ideal as addition to whole wheat and multigrain breads, but also in sweet breads, such as brioche, with its butter enhancing effect.



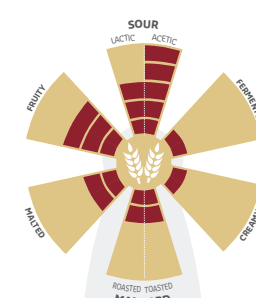
Product code: 4100593
Recommend usage: 2-5%
Package size: 25 kg bag



Daphne

This liquid wheat sourdough offers slightly floral notes with a strong acidity when used at higher dosages.

Consider adding to croissants or grains breads for an enhanced flavour experience.



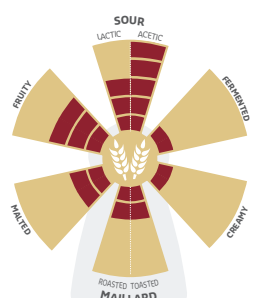
Product code: 4010012
Recommend usage: 5-25%
Package size: 10 kg bag-in-box



Fidelio

A traditional San Francisco sourdough produced with authentic L. San Franciscensis culture. This assertive sour possesses a sharp acidity with undertones of fruit and flowers.

Ideal as addition to whole wheat and multigrain breads, but also in sweet dough applications such as brioche.



Product code: 4107199
Recommend usage: 2-10%
Package size: 10 kg bag-in-box