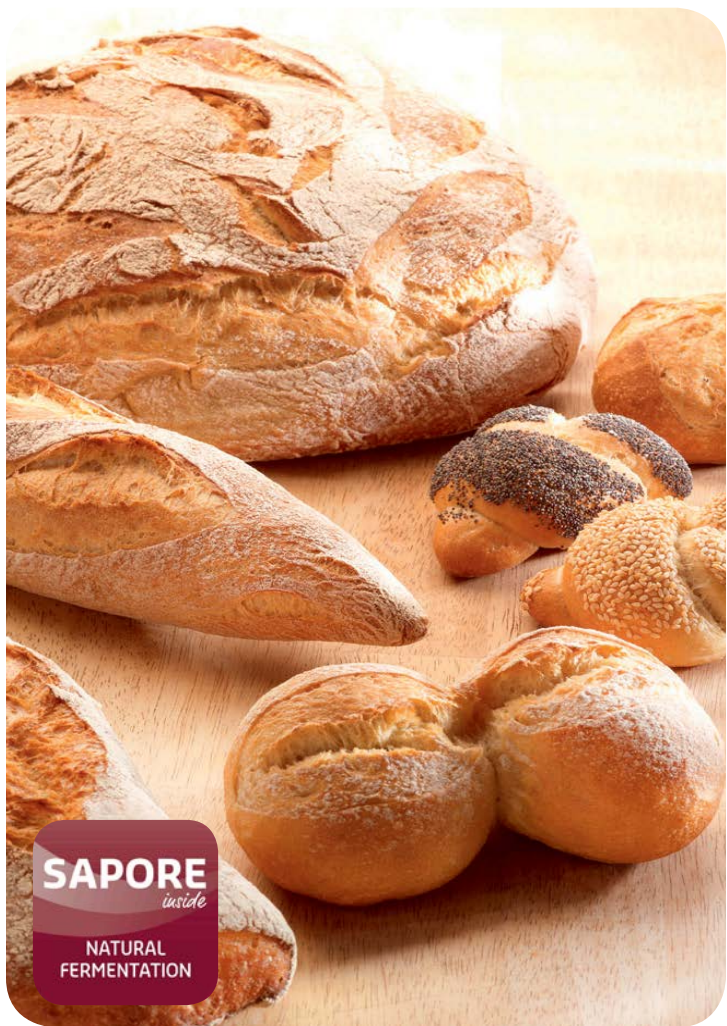


# Easy Sapore

*Bringing quality, choice, convenience and ease of use to your bread mixes.*

*Great taste for your  
crusty breads*



Product Code:

4108853

Packaging Format:

25 KG Multi-wall paper bag

To order please contact your Puratos  
Key Account Manager today, or call

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*Reliable partners in innovation*



# Easy Sapore

For the production of crusty breads and rolls with a traditional aroma and flavour in a no-time dough. The flavour is comparable to that which is obtained after several hours of fermentation.



**Product Code:**

**4108853**

**Packaging Format:**

**25 KG Multi-wall paper bag**

## FEATURES

- An easy to use base in powder form
- Made with selected sourdough fermentation flavours
- A unique flavour profile of rye sourdough
- Formulated to work effectively across a large variety of bread applications

## BENEFITS

- Long fermentation flavour profile with no time process
- Easy to scale (only 4 ingredients)
- Creates a better product offering higher yields
- Produces delicious rye-sourdough flavoured breads
- Saves time due to simplified process

## Applications

Bagel, Baguette, Bread stick, Ciabatta, Crusty bread, Crusty roll, Dough ball, English muffin, Focaccia, French stick, Hamburger bun, Italian bread, Laminated, Multigrain- whole wheat bread, Paninni, Parbaked, Pizza, Roll, Rye bread, Soft roll, Toast bread, Seeded bread, Tiger bread

## Usage Level

10 % on flour weight

Visit  
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for recipes  
and ideas

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