

S500

S500 PLUS, S500 Clean Label, S500 Kimo

Trust the best

Thanks to the advanced technology the NEW S500 is reinforcing its place as the best in the market.

S500 can now be used in multiple applications and the benefits are better than ever, giving you the freshest products of consistent quality for absolute peace of mind.



S500 PLUS

Combines tolerance and freshness enzymes, giving you complete peace of mind

S500 Clean Label

Allows you to provide a more natural solution for your customers

S500 Kimo

For the production of all frozen yeast-raised doughs

Product Code:

S500 PLUS
4109016

S500 Clean Label
4109017

S500 Kimo
4109133

Packaging Format:

25 kg Multi-wall paper bag

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

1.800.668.5537 • 905.362.3668
info.canada@puratos.com • www.puratos.ca



Puratos
Reliable partners in innovation

S500

Trust the best



S500

S500 PLUS is the best in our multipurpose dough improvers. It has tolerance as well as additional freshness enzymes, giving you complete peace of mind.

Our **S500 Clean Label** alternative improver allows you to provide a more natural solution for your customers.

S500 Kimo is an improver for the production of all frozen yeast-raised doughs.



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FEATURES

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- A multi-purpose Improver based on unique emulsifier and enzyme systems directly produced by Puratos
- Developed to improve product performance including volume, crust, crumb structure, shape and score/shred
- Formulated to avoid variations

S500 PLUS

- Contains additional freshness enzymes

S500 Clean Label

- Clean Label product made with simple ingredients

S500 Kimo

- Can be used for all frozen yeast-raised doughs
- Suitable for frozen logistics (frozen dough)

BENEFITS

S500 PLUS, S500 Clean Label, S500 Kimo

- Adds security throughout process which saves time, simplifies process and offers peace of mind
- Improves dough rheology (machineability, tolerance)
- Creates a better product offering higher yields
- Reduces inconsistencies due to condition changes in baking process including flour quality, over mixing, over proofing, dough stress, freezing

S500 PLUS

- Keeps products fresher, longer

S500 Clean Label

- Allows for a cleaner label ingredient declaration

S500 Kimo

- Enables versatility in frozen applications
- Gives up to 6 months frozen dough shelf life

Applications

- Bagel, Baguette, Bread stick, Brioche, Ciabatta, Cheese bread, Crusty bread, Crusty roll, Dough ball, English Muffin, Flat bread, Focaccia, French stick, Frozen unbaked dough (Kimo only), Hamburger bun, Italian bread, Laminated, Multigrain-whole wheat bread, Paninni, Parbaked, Panettone, Pizza, Roll, Rye bread, Soft roll, Toast bread, Seeded bread, Sourdough, Tiger bread, Yeast raised dough

Usage Level

- 0.5 - 2% depending on application

Visit
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for recipes
and ideas

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