

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



Great Freshness



Clean Label



Non-GMO Products



For more information, contact your local sales representative or visit our website.

www.puratos.ca

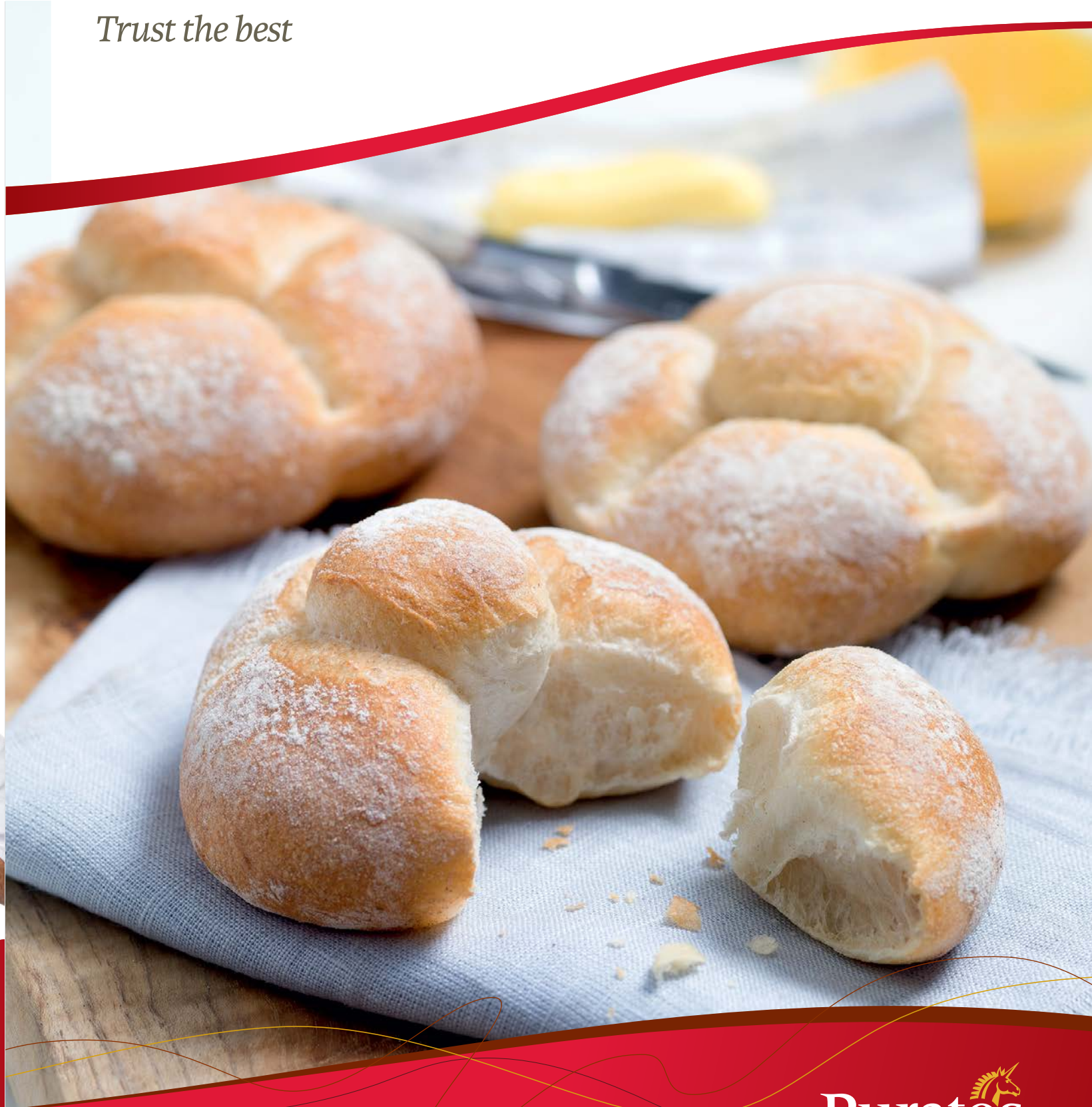
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Puratos
Reliable partners in innovation

S500 multipurpose improvers

Trust the best

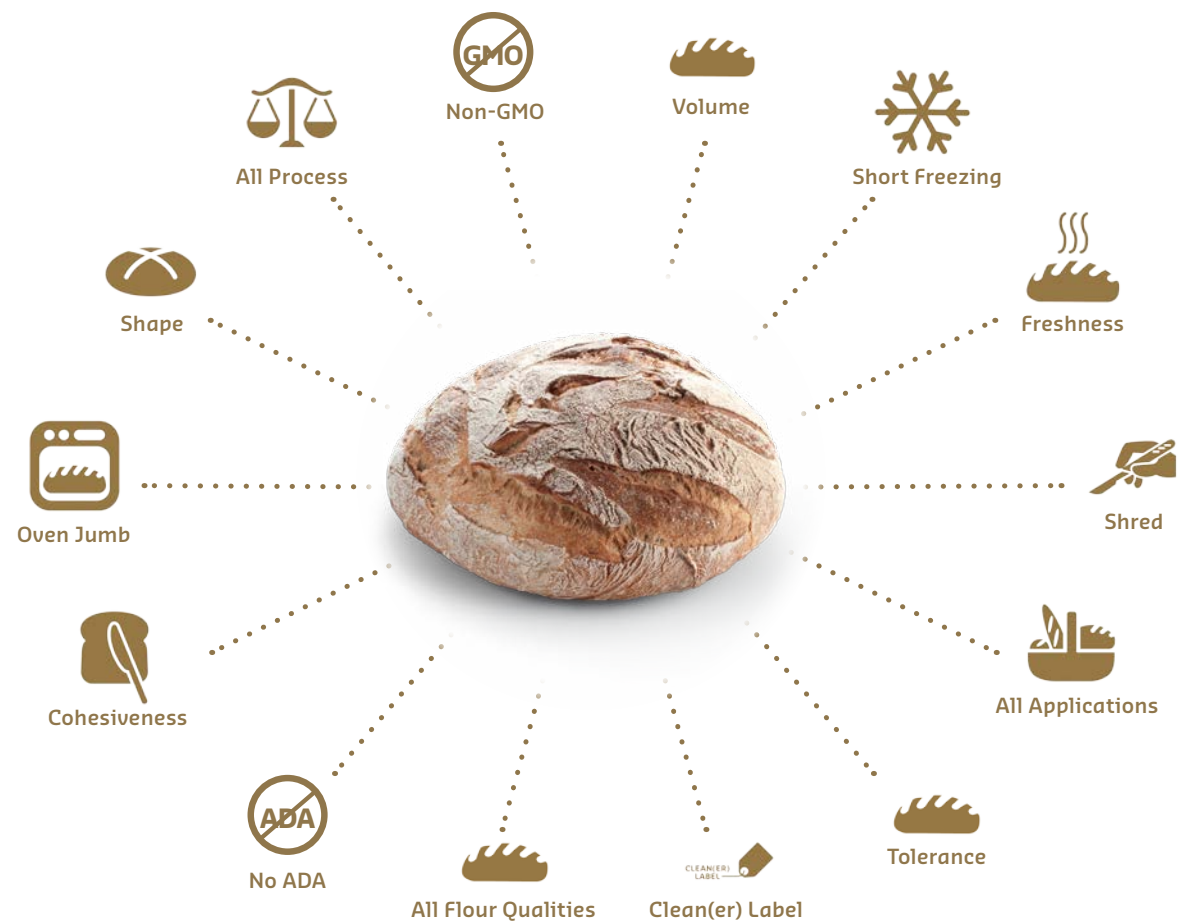


Puratos
Partenaires de confiance en innovation

S500

Trust the best

Our range of **S500** improvers features **patented enzyme technology** that provides you absolute peace of mind, with proven consistent quality - resulting in great baked goods each and every time.

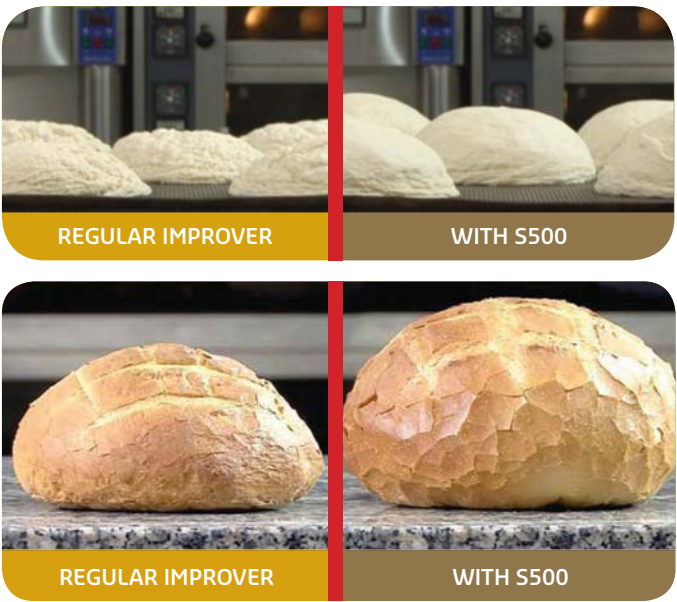


Peace of mind through innovation

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

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

Tested & Approved: Shock Test and Outstanding Volume



Discover your S500 Solution

- **S500**: The original **S500** multipurpose improver.
- **S500 CL**: Our Clean(er) label offering that can be used for all types of applications and processes.
- **S500 Plus**: **S500** with extra tolerance and additional freshness. Can be used for all types of applications.
- **S500 Kimo**: Intended for use in all types of unfermented frozen applications.

Product Name	Product Number	Tolerance	Volume	Freshness	Non-GMO	Usage	Pack Size
S500	4012011					1 - 2%	20 kg
S500 CL	4012010					1 - 2%	20 kg
S500 Plus	4012589					1 - 2%	20 kg
S500 Kimo	4109133					2%	25 kg

Our S500 range contains no ADA and are eligible for Non-GMO Project.