

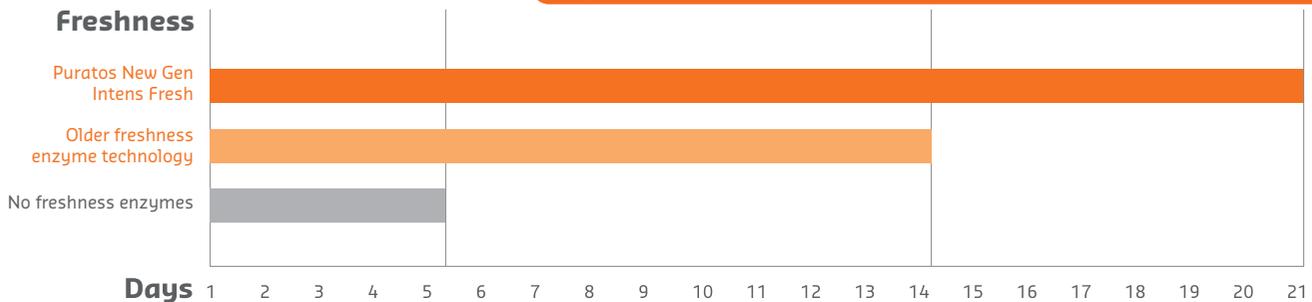
Intens Fresh 2-30



- **New freshness enzymes that do not compromise in any texture parameter in soft bread applications such as pan breads**
- **Provides an improved combination of softness, resilience, and moistness**
- **Tested and approved by instrumental and sensory analysis**
- **In line with market trends**

Staying fresher longer

Breads with Puratos New Gen Intens Fresh stay fresher nearly 50% longer than older technology and nearly four times longer than breads without any freshness enzymes.



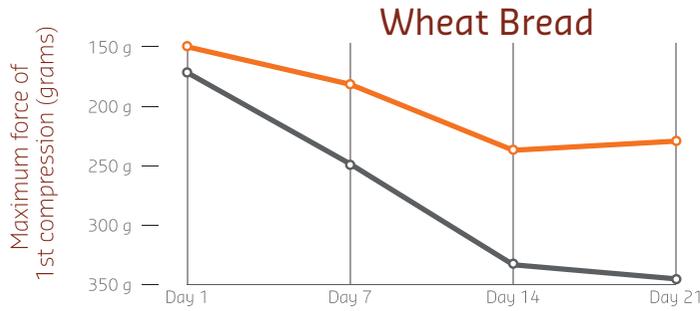
New Gen - Intens Fresh for Larger Applications (>5oz.)

Preferred solution

Pan Breads and larger applications	SOFTNESS	MOISTNESS	RESILIENCE	SHELF-LIFE	CL/NON-GMO	DOSAGE	MATERIAL #
Intens Fresh 2-30	■■■■	■■■■	■■■▲	21 days+	✓	0.10 - 0.25 %	4007435
Intens Fresh 2-20	■■■■	■■■▲	■■■	21 days+	✓	0.25 - 0.50 %	4007414
Older Enzyme Tech	■▲	■▲	■■	14 days+	✓	0.25 - 0.50 %	

Softness of 20oz pan breads

(21-day shelf-life)



Intens Fresh 2-30 @ 0.25%
Control - older freshness enzymes

In Wheat test, Intens Fresh 2-30 is **as soft at day 21 as the control is at day 7**

Resilience of 20oz pan breads

(21-day shelf-life)

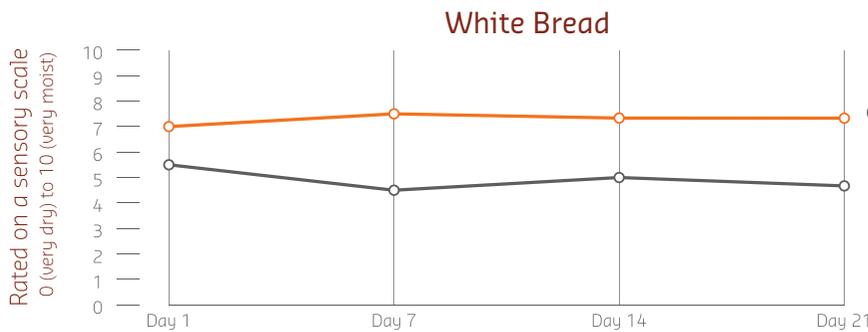


Intens Fresh 2-30 @ 0.25%
Control - older freshness enzymes

Intens Fresh 2-30 is **as resilience at day 21 as the control is at day 1** -while being significantly softer

Sensory Moistness of 20oz Pan Breads

(21-day shelf-life)



Intens Fresh 2-30 @ 0.25%
Control - older freshness enzymes

Intens Fresh 2-30 has **improved moistness over the control** throughout the shelf life evolution

Contact your Puratos Sales Representative for more information!



Seeing

Feeling

Enjoying

...is believing.