

ESSENTIAL INGREDIENTS

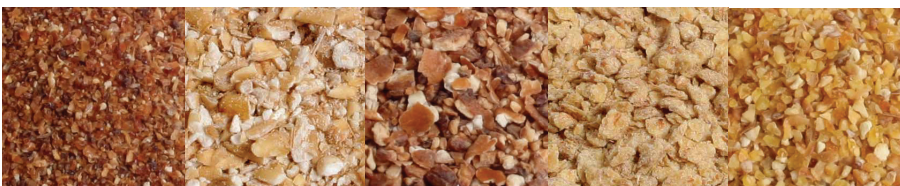
TOPPING




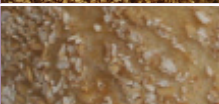







TOPPING is a range of products specially selected to bring you customised, tasty toppings.



- The topping range is made exclusively from cereals
- The products are malted, toasted or made from wheat germ. They are selected for their specific size grading
- The toppings provide :
 - taste and flavour
 - attractive additives
 - crispy, crunchy or crusty textures
- Ability to create multiple combinations of blends



- **Applications** : speciality breads, soft crumb bread, buns, biscuits, pizzas, ...

			PROFIL GUSTATIF					FEATURES
			Hazelnut Butter	Grilled Roasted	Malted	Fruity	Sourdough	
CROUSTIMIX®	Blé dur 80		●			●		
	Fleur d'avoine		●					
	Fleur de froment		●	●	●		●	
	Fleur de maïs		●					Light pop corn / grilled corn
	Fleur d'orge 50		●	●	●			
	Fleur de paprika							Red-orange colour Spice : paprika
	Fleur de sarrasin		●					
	Semoule foncé (wheat)		●	●				Fine particle size less than 85% > 250 µm less than 10% < 500 µm
	Semoule clair (maize)		●					Fine particle size less than 60% > 250 µm less than 40% < 500 µm



Not Marked



Marked



Very Marked

THIS RANGE CAN BE INCLUDED WITHIN THE DOUGH



- **Indicative addition** : depending on applications
- **Packaging** : 25 kg bag
- **Minimum order**: 100 kg
(Terms of order and delivery: please contact your sales area manager)



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