

"TORTILLAS" & HIGH BREAD VARIETIES

FORMULATIONS HIGHLY ADAPTABLE TO NUTRITIONAL NEEDS AND CONSUMER TRENDS

High-protein bread joins our family of powdered baking mixes:

- ► High protein content, Keto-grade
- Optimal consistency, flexibility and softness
- Color similar to traditional whole wheat bread
- Proteins of vegetable origin

Versatile base and suitable for:







Box bread

Pizza dough

Tortillas



Hamburger bread



Solutions for **HIGH PROTEIN BREAD**

- High fiber content.
- Less carbohydrate content.
- **Excellent flavor** (no typical vegetable protein aftertaste).
- Available for: box bread, pizza dough, hamburger bread and "tortilla" applications.
- Easy to prepare.



Customized solutions to grow your business

INNOVATION



Speed up product development and launch Without **R&D** investment

OPTIMIZATION



Produce small and big volumes without CAPEX FSSC 22000 certified plants

EXPANSION



Expand your brand to other countries

Reach new markets and produce as-a-local







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