

HBS

Dough Enhancers



Fruit, vegetable and spice pastes of different consistency, added to the dough in the kneading phase, before moulding and baking.

Pastes provide even distribution of fruit pieces, fibre, flavour & texture to the product. They are suitable for regular, wholegrain and multigrain dough mixes.

Equipment requirements at customers production site

No additional equipment needed.
Used in the kneading phase on existing equipment.

Product advantages

Depending on the cookie and paste formulation and paste dosage, some of the products can contribute to easier formulation of nutritional claims regarding reduced sugar content or increased fibre content. In addition, a single product replaces several separate ingredients (fibre, fruit, flavouring, colour), which makes procurement process less branched.

Article code	Product name
1308416350	HBS Dough Enhancer Carrot
1301616350	HBS Dough Enhancer Pesto
1028616350	HBS Dough Enhancer Super Fruit
1300316350	HBS Dough Enhancer Apricot
1207516350	HBS Dough Enhancer Plum-Fig



HBS

Dough Enhancers



**Where
Flavor
Meets
Innovation**



www.desing.rs