

# HELP

The unique helpful ingredient



**High quality product guarantee with any flour**



**Ideal for all Bakery products**



**Easy to use**

**Croissant  
and Brioche :**  
HELP  
incorporation\*  
**30%**



**Baguette :**  
HELP  
incorporation\*  
**10%**



### Ingredients

Wheat flour - Wheat gluten

**Speciality  
bread :**  
HELP  
incorporation\*  
**10 to 20%**



**Tin loaves :**  
HELP  
incorporation\*  
**15%**



\* % of the flour quantity  
(example for a Croissant : 70% of local flour and 30% of HELP)

# Croissant



**Without HELP**



**With HELP**

HELP  
incorporation\*  
**30%**

\*% of the flour quantity

# Viennoise baguette



**Without HELP**



HELP  
incorporation\*  
**15 %**

\*% of the flour quantity



**With HELP**

# Baguette



**Without HELP**



\*% of the flour quantity



**With HELP**

# Brioche



**Without HELP**

HELP  
incorporation\*  
**30 %**

\*% of the flour quantity



**With HELP**

# Buns



**Without HELP**



**With HELP**

HELP  
incorporation\*  
**30 %**

\*% of the flour quantity

# Speciality bread



**Without HELP**



**With HELP**

HELP  
incorporation\*  
**10 - 20 %**

\*% of the flour quantity



# Tin loaves



**Without HELP**



**With HELP**

HELP  
incorporation\*  
**15 %**

\*% of the flour quantity