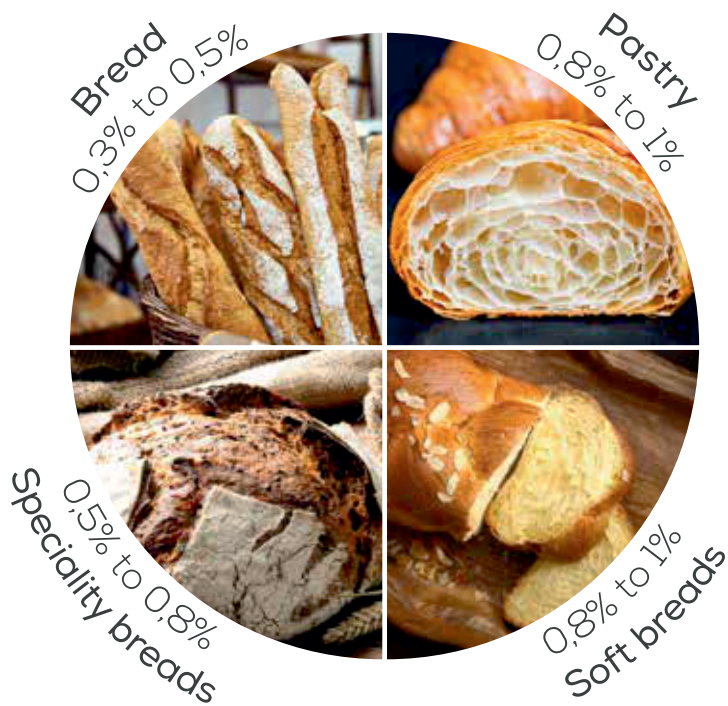# SERENITY

The unique multi-purpose improver for any process.
A simple & clear dosage depending on products and uses.*

Bread
0,3% to 0,5%

Pastry
0,8% to 1%

0,5% to 0,8%
Speciality breads

0,8% to 1%
Soft breads

PROCESS

› Direct
› Slow fermentation
› Bulk fermentation
› Part baked
› Frozen dough

— PRODUCT ADVANTAGES —

A guaranteed volume

Higher tolerance of the dough

Made in France

10 kg

500g

*Recommended dosages. Can change depending on recipe and process.

Boul Pat®
boulangerie   pâtisserie   fine