

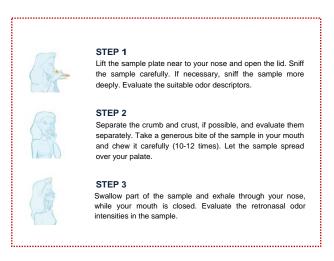


TYPICAL FLAVOURS IN BAKERY

More than 300 different volatiles have been identified from bread and bakery products. No single volatile compound can be considered the key component responsible for bakery aroma.



Training booklet included



THE MOST COMMON BAKERY FLAVOURS HAVE BEEN SELECTED AND INCLUDED IN EACH KIT.

To order, please send an email to sales@eptes.com