



ARO 2000

OVERVIEW

Aro 2000 is an e-number free bread improver for sweet doughs and Danishes. The product offers a cost-effective alternative to traditional bread improvers.

Aro 2000 is liquid and produced from malted and mashed barley according to a specific process, giving the product unique functional characteristics. Aro 2000 gives the baked product an excellent volume, improved softness as well a beautiful colour and shine on both fresh and frozen baked products.

[Read more about bread improvers from Aromatic.](#)

Aromatic

USAGE

50-150 g/l.

INGREDIENTS

extract from malted and mashed barley concentrate

PACKAGING

Code

2667-8064

2667-8151

Size

14 kg

1100 kg

Type

Pail

Tank

Palletisation



STORAGE

Dry and cool conditions 10-18 °C



SHELF LIFE

365 days



TYPE

Liquid



CATEGORY

Bread Improvers



FINISHED PRODUCT

Baguette, Chilled dough, Frozen dough,
Hamburger bun / sausage roll, Rye
bread, Tin bread, White bread



BRANDS

Aromatic