

OUR PRODUCT-LINE

in close cooperation with our customers, we develop tailor made solutions to improve and standardize high quality flour – based on the following ingredients. **More information on www.edge-foods.de**

FLOUR CORRECTORS

- enzyme systems
- amylases
- hemicellulases
- oxidases
- proteases
- lipases
- oxidising agents
 - ascorbic acid
 - azodicarbonamide
 - calcium peroxide
- flour bleaching agents
- reducing agents

BAKING RAW MATERIALS

- emulsifiers
- malt flour
- soya flour
- wheat gluten

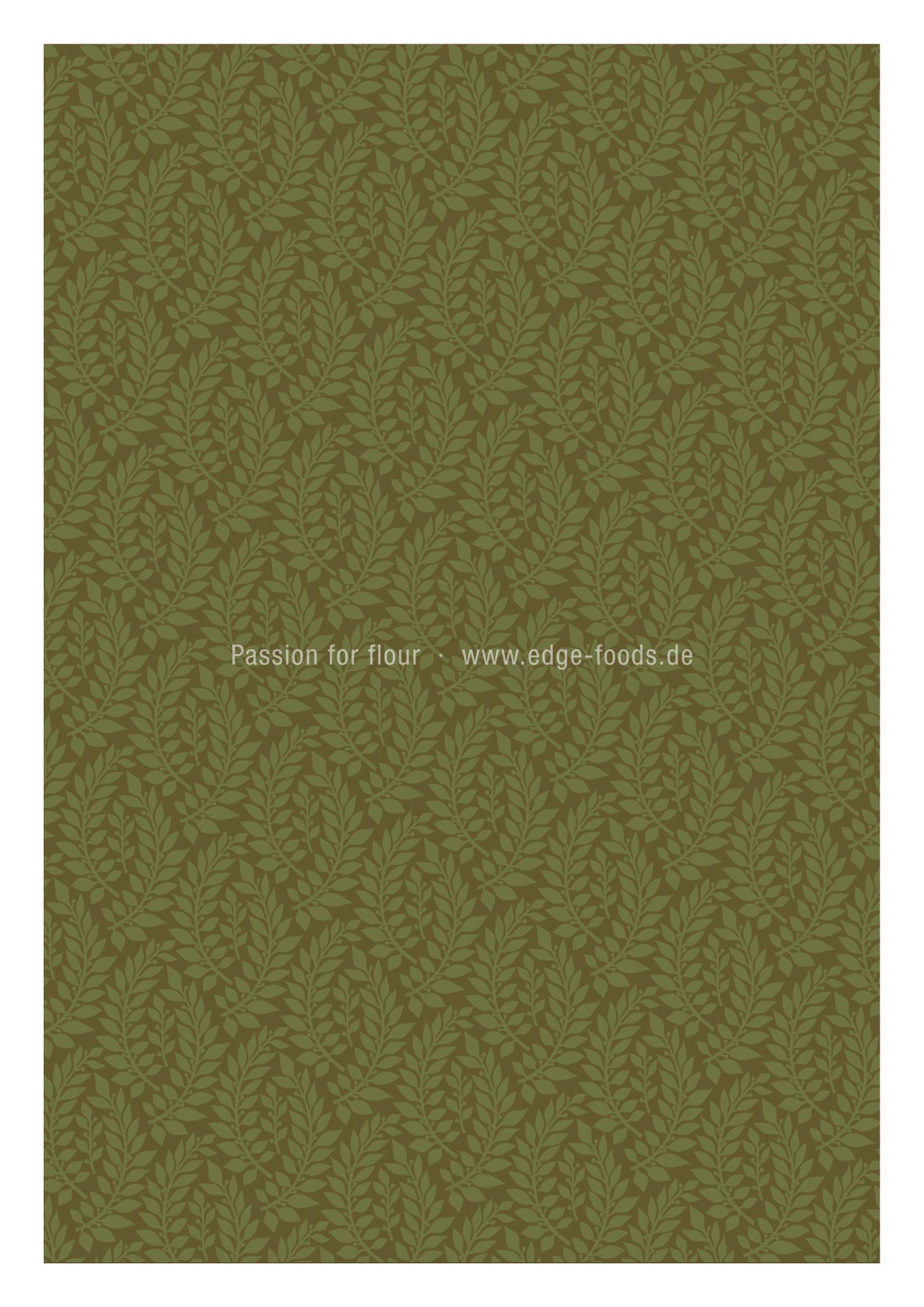
TECHNICAL SERVICE

- baking trials
- laboratory equipment
- milling machines

FLOUR FORTIFICATION

- vitamin premixes
- single vitamins





Passion for flour · www.edge-foods.de