

UNIFERM KRUSTIGER *Salt&Pepper*

Topping paste for improving the taste of dough pieces with salt and pepper

It's so easy to bake added value:

UNIFERM KRUSTIGER *Salt&Pepper* on the dough piece and the crust will impress with its spicy seasoning and spicy seasoning and an eye-catching appearance.

Main applications: Small baked goods, snacks and breads

Application: individually as a topping

 = free from lactose  = vegan



UNIFERM KRUSTIGER ... and your pastry makes roooaaar!

- ✓ **Easy to use** – quick and easy applied for creative variety
- ✓ **Eye-catching crust grain** – unique “crust look” sets highlights in the baked goods range
- ✓ **Trend-conscious** – modern flavor twist for baked goods that inspire
- ✓ **Versatile** – ideal for bread rolls, pretzels, savory snacks and breads

TIP:
ALSO FOR BREADS -
FOR MORE CRUNCH
AND ROOT!

Recipe
KRUSTIGER grilled bread
#1448



Taste the ROOOAAAR



KRUSTIGER *Salt&Pepper*

Topping paste for improving the taste of
dough pieces with salt and pepper

Would you like more information? We will be happy to advise you!

UNIFERM GmbH & Co. KG | Brede 4 | 59368 Werne | PO Box 1661 | 59359 Werne
Phone: +49 2389 7978-0 | Baking service: +49 2389 7978-444
info@uniferm.de | www.uniferm.de



Order: 81666 05/25 ENG



PRODUCT





KRUSTIGER Salt&Pepper

Taste the

ROOOAAAR

With **UNIFERM KRUSTIGER** every pastry becomes a highlight!

Bread rolls, pretzels and snacks get a distinctive, extra crispy crust with the unique “wildlife effect” – irregular, dynamic, simply roooaar!

The spicy note of **salt & pepper** provides the flavorful finish and makes every pastry a real moment of pleasure.



Strong wildlife look:
Dough pieces
BEFORE proofing.

Simple application with great effect:

Thanks to the spreadable consistency, application is particularly easy.

✓ **Flexible processing** –
The finishing step can be carried out in the bakery or directly in the store perfect for fresh, spontaneous promotions.

✓ **More customer attention** –
The “wildlife effect” stimulates additional sales and ensures greater variety.

✓ **Higher sales price** –
Create visual appeal and taste added value that customers are willing to pay.

Uniform finish:
Dough pieces AFTER proofing.



Discover the roooaar! ➡

