



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

ROGGI BREAD DARKNER

Imparts dark color along with sweet & nutty flavor in your baked goods.

Roggi Darkner is a natural bread darkener, which imparts dark color along with sweet & nutty flavor in your baked goods.

APPLICATION
Recommended maximum dosage of 1% to 2% of the flour quantity.

ADVANTAGES

- ✓ Completely natural bread darkener
- ✓ Highly distributable in the dough
- ✓ Provides a soft texture and taste
- ✓ Has been artificial tested, suitable for preservation

INGREDIENTS

Bees Wax, Sesame Oilseed, Citric Acid, Ferrous Sulfate, Iron Oxide (black)

www.swissbake.ch

Product #028860

Nutritional Facts per 100 g dry	
Energy (kJ)	280
Protein (g)	7.2
Carbohydrate (g)	85.2
Fiber (g)	20.3
Fat (g)	0.4
Total (g)	113.1

Imported from Switzerland

ROGGI BREAD DARKNER

For authentic dark artisan bread.

ROGGI BREAD DARKNER

Roggi Darkner is a natural bread darkener, which imparts dark color along with rustic & malty flavor in your baked goods.

SwissBake® Roggi Darkner is made from dried rye sour dough with added varieties of roasted malt. It can be used for variety of artisan breads like farmer bread, country bread and rye based traditional breads. It imparts a natural dark color to the bread with added aroma & flavor of rye sour dough. It also helps in keeping the bread fresh for longer time.



- ✓ *Completely natural bread darkner*
- ✓ *Easily distributes in the dough*
- ✓ *Provides a good flavor and taste*
- ✓ *Free from artificial flavor, additive or preservatives*

INGREDIENTS





Malted Barley Flour Roasted, Dehydrate Wheat Sour Dough, Dehydrated Rye Sour Dough, Rye, Flour Roasted, Malted Wheat Flour, Barley Flour.

APPLICATION

Suggested optimum dosage of 1% to 3% of the flour quantity.

USES

Can be used for darkening all kinds of breads naturally.

PACK	DOSAGE	STORAGE	SHELF LIFE
 20 KG PAPER BAG (5kg x 4)	 1% - 3%	 < 18°C DRY AND HYGIENIC ENVIRONMENT	 12 MONTHS FROM MFG. DATE