



## 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	Size	Type	Palletisation
2667-8064	14 kg	Pail	
2667-8151	1100 kg	Tank	

**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