



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

ROGGI BREAD DARKNER

Imparts dark color along with rustic & milky flavor in your baked goods.

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

APPLICATION
Suggested optimum dosage of 1% to 2% of the flour quantity.

ADVANTAGES

- ✓ Contains natural forest berries
- ✓ Easily dissolves in the dough
- ✓ Preserves a good flavor and taste
- ✓ Free from artificial flour, additives or preservatives

INGREDIENTS

Roggi Flour, Berries, Enzymes (gluco, amyl, lipa)

Baker's yeast, iron, antioxidant (E102)

www.swissbake.ch

Product #112860

Nutritional facts per 100 g net	
Energy (kJ)	159
Energy (kcal)	38
Protein (g)	10.2
Carbohydrate (g)	82.8
Fat (g)	0.5
Fiber (g)	1.5
Moisture (g)	12.5

Formulated in 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 articial 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.

