



THE EXPERTISE
INSIDE EVERY
BREAD.



BRUGGEMAN®
BOOSTING BAKERS SINCE 1949

BRUGGEMAN 2IN1 BLUE LABEL

Bruggeman Extra 2 in 1 is a 2-in-1 yeast that combines the efficiency of an instant dry yeast with a bread improver. This product offers you the benefit of two separate ingredients in one convenient solution.



CONVENIENCE

Bruggeman Extra 2in1 Blue is a versatile 2in1 yeast that streamlines your baking. By blending a high-performance instant dry yeast with an effective bread improver, this all-in-one product offers the benefits of two ingredients in one.

INCREASE RESULT

Bruggeman Extra 2in1 Blue improves the appearance and the volume of the finished product. Depending on the application, the loaves can be larger, with a more regular shape, better golden color, and a softer crumb.

UNIQUE TASTE AND FLAVOUR

This high premium quality product guarantees optimum fermentation and dough development. It also produces natural aromatic substances which lend bread its unique flavor.

EFFICIENCY

This 2in1 product is perfect for lean doughs and is suitable for almost every recipe and every baking technique. Moreover it does not require refrigeration during transport and storage. Its rock-hard vacuum packing gives Bruggeman dry yeast a shelf life of two years, with all its freshness sealed.

COMPOSITION

Instant yeast, Bread improver.

APPLICATIONS

Bruggeman 2in1 Blue yeast has been specially developed for lean or low sugar dough (until 10% of sugar on weight of flour).

PACKAGING

- Bruggeman 2in1 Blue yeast is vacuum packed for quality and effectiveness.
- Cartons of 20 sachets of 500g.

INSTRUCTIONS FOR USE

Add directly to the flour or at the start of the kneading process, Bruggeman 2in1 Blue yeast disperses easily and uniformly into the dough to allow optimum fermentation.

PRECAUTIONS FOR USE

- Avoid in direct contact with ice or iced water.
- Keep product in a cool and dry place.
- Once opened, use product within 48 hours.

PACKAGING SHELF LIFE

2 years from date of production, unless special regulations apply.

BRUGGEMAN EXPERT SERVICES

Bruggeman has been boosting bakers since 1949. We put our expertise into our yeasts, into our ingredients, and into your hands. Do you want your new recipe to really shine? Is it time to optimize your processes?

Getting ready to attract new customers? Just ask. Our expertise is at the service of yours, with real-life advice that will raise your craft beyond limits. That's why great bakers always demand Bruggeman.



We provide personal expert advice throughout your baking process.



Our technical support teams come to your aid when needed.



We provide great training and workshop experiences in our Bruggeman expertise center.



We help you to customize your recipes according to market trends and your customers' needs.

More info:

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