

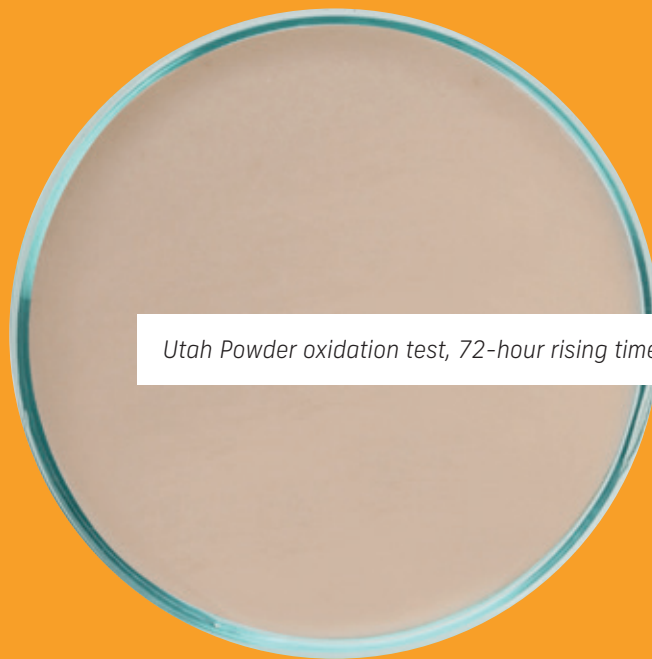
# Utah Powder

Special flour with remarkable oxidation stability  
for all types of fresh dough





Standard WM T405 oxidation test, 72-hour rising time



Utah Powder oxidation test, 72-hour rising time

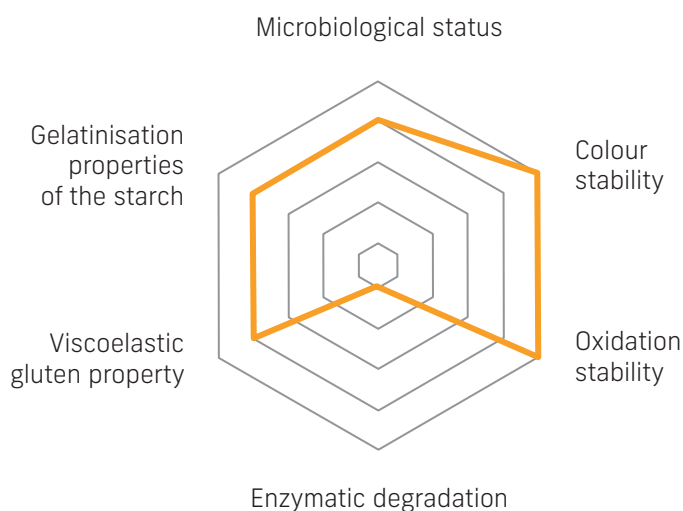
## Lump-free fresh doughs with ideal colour and viscosity stability

Utah Powder is a special flour used in the production of all fresh doughs with remarkable oxidation and enzyme stability.

The specific production technology used guarantees a drastic reduction in micro-lumps. This means that fresh doughs can even be produced without modified atmosphere packaging.

Both the viscoelastic gluten properties and the gelatinisation capacity of the starch are very high.

### Advantages of Utah Powder



### Colour comparison

Utah Powder fresh dough (top) versus WM T405 fresh dough (bottom)

