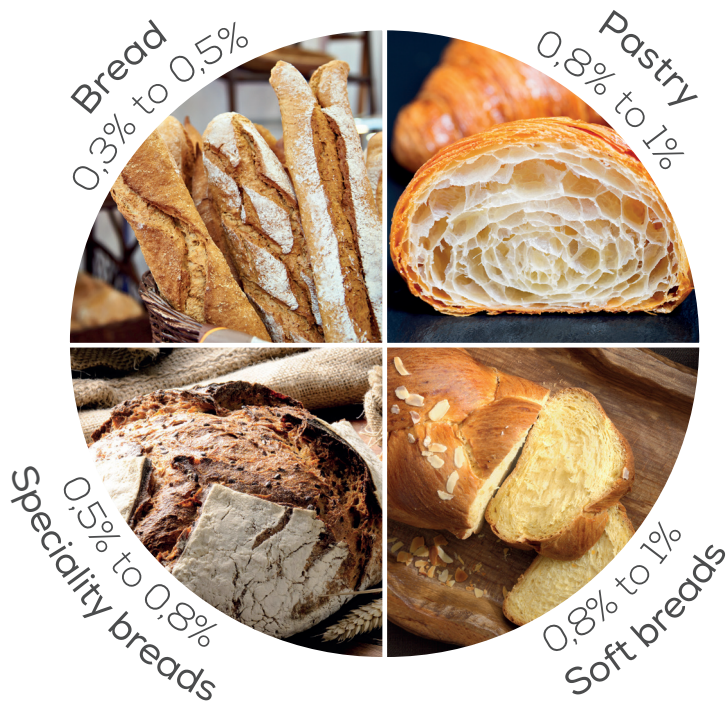


# SERENITY

The unique multi-purpose improver for any process.  
A simple & clear dosage depending on products and uses.\*



## PROCESS

- › Direct
- › Slow fermentation
- › Bulk fermentation
- › Part baked
- › Frozen dough

## — PRODUCT ADVANTAGES —



A guaranteed volume



Higher tolerance of the dough



Made in France

Click here to see  
the full range.



10 kg



500g

\*Recommended dosages. Can change depending on recipe and process.

May differ from photo - Serving suggestion - Grands Moulins de Paris SA au capital de 37 232 832,00 € -  
Siège social : 99 rue Mirabeau 94200 Ivry sur Seine - 351 466 495 RCS Créteil - 06/2019



TOGETHER FOR  
**TASTE**