

Tegral Brioche Moelleuse





Puraslim

A different look at bread

*outstanding
taste & freshness*

*greater
convenience*



*improved
nutritional profile*

*cost
efficiency*

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A different look at Taste & freshness

Delicious "pure butter" brioche!

- "Pure butter" claim (mix contains pure butter)
- With sourdough
- Soft and moist crumb with long lasting freshness

1 mix, 2 recipes, depending on your taste!

Premium recipe, for a rich taste and an amazing texture!

Tegral Brioche Moelleuse	1000 g
Water	300 g
Eggs	300 g
Yeast	30-50 g

Standard recipe, for an incredible texture and freshness!

Tegral Brioche Moelleuse	1000 g
Water	500-550 g
Yeast	30-50 g



A different look at Convenience

More efficiency!

- Only 3 to 4 ingredients to scale
- Butter is in the mix
- Better dough release and easier shaping

"With Tegral Brioche Moelleuse, I guarantee the best for my customers while increasing my efficiency."

Robert, Baker - France



A different look at Nutrition

A more balanced brioche!

- Reduced in fat compared to a standard brioche recipe*
*Standard brioche recipe containing 23% butter on flour weight
- Fewer calories
- Nutritional claims possible



- 41%
fat



A different look at Cost reduction

More Money!

- Up to 20% recipe cost reduction** because the reduction of fat in the recipe allows you to add more water
** Compared to a standard brioche with 23% butter made with a mix.
- No dependence on fat price fluctuation
- Less waste due to improved freshness



- 20%
total recipe cost