Bread improvers

Boosting volume & softness

Aromatic
Bread improvers for soft, voluminous loaves

Our bread improver range meets the unique needs of industrial and craft bakeries alike for a reliable production of fermented yeast-raised products. The improvers simplify bread-making while enhancing the functionality, strength and workability of dough.

Achieve a soft crumb, impressive volume and long-lasting freshness in your baked goods. The range includes products in liquid, paste and powder form uniquely tailored to suit different baking requirements.

Benefits

Aromatic bread improvers may be used to:
- promote dough elasticity and handling qualities
- retain moisture and a freshly-baked feeling
- stabilise crumb structure
- enhance gluten strength
- retard starch retrogradation
- give a soft, even-textured crumb
- prolong shelf life
- boost volume

Applications

The range is suitable for dozens of baking applications, including but not limited to, bagels, baguettes, ciabatta, toast bread, soft rolls, rye bread, pizza, loaf bread, crisp bread, hamburger buns, panettone, flour tortillas, flat breads, croissants, white bread, multi-grain, pretzels, berliner, savoury snacks, hot dog rolls, brioche, stollen and many more!

Aromatic bread improvers are available in liquid, paste or powder form, with each adapted to suit unique baking requirements.
Explore the range

Whether it’s a liquid, paste or powder bread improver, our Technical Competence Centre can assist you with finding the perfect solution for your baking requirements.

LIQUID

**4440 Aro 2000** 🍃 *Clean label!*
Bread improver of natural origin with a smooth, viscous consistency that disperses easily throughout dough and is easy to dose. Gives crust an attractive gloss and colour.

PASTES

**2232 Driv**
Versatile improver suitable for both soft and crisp yeast-raised products.

**2231 Driv Plus**
Paste bread improver that maintains freshly-baked feeling over time.

POWders

**4405 Arofrost**
Suitable for frozen or refrigerated doughs, as well as fresh baking.

**1920 Aromax**
Premium volume-boosting improver that also promotes softness in bread.

Aromatic supports sustainable baking and encourages responsible production of all ingredients. We therefore offer bread improvers that contain mass-balanced or segregated palm oil from RSPO certified mills, as well as products that are entirely palm-free.
The Technical Competence Centre is the absolute core of Aromatic and has become a valuable source of know-how for our customers. This is where we have gathered all our knowledge and world-wide experience in artisanal and industrial production. Here we meet our customers and develop new ideas, optimise the baking process and put technologies into practice.

Welcome to the world of professional baking.
Welcome to Aromatic.