



User Application Report

Product:
AquaKat L

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User:
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Improved Bread Quality by using AquaKat treated water.

Water treatment to increase shelf-life and quality of bread.

Summary Introduction

- With the usage of AquaKat the special coding of water helps to improve the quality of bread.

Facts and Figures

Penergetic AquaKat Treatment

Treatment

The water as an ingredient of bread is treated with AquaKat before usage.

RESULTS

- Improves markedly the palatability by reducing the hardness of bread.
- Reduces the friability of bread.
- Slows moldiness.
- Extends shelf-life.





RESULTS – See the difference in comparison

Slows moldiness, extends shelf-life



Control



AquaKat treated





RESULTS – See the difference in comparison

Consistency



Control

AquaKat treated



RESULTS – See the difference in comparison

Lower friability



Control



AquaKat treated



RESULTS – See the difference in comparison

Quality

4 days after baking



Control

AquaKat treated