



## User Application Report

**Product:**  
AquaKat L

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**Date:**  
2015

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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

<b>Treatment</b>	The water as an ingredient of bread is treated with AquaKat before usage.
<b>RESULTS</b>	<ul style="list-style-type: none"> <li>■ Improves markedly the palatability by reducing the hardness of bread.</li> <li>■ Reduces the friability of bread.</li> <li>■ Slows moldiness.</li> <li>■ Extends shelf-life.</li> </ul>



## 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**