



MILLBO
NATURAL SOLUTIONS FOR
CONTEMPORARY BAKING

FERMENTS

Thanks to our advanced research, the cultures reach new levels of specialization and efficiency, serving both the craft and industrial production.

| Code | Product | Applications |
|------|-----------------|--|
| 2002 | AURUM Plantarum | For white bread, baguette, loaf |
| 2003 | AURUM Brevis | For bread with a strong sour note |
| 2004 | AURUM Italia | All type of bread |
| 2005 | AURUM Gusto | All type of bread, strong aromatic note |
| 2010 | AURUM SF | For the characteristic San Francisco aroma bread |