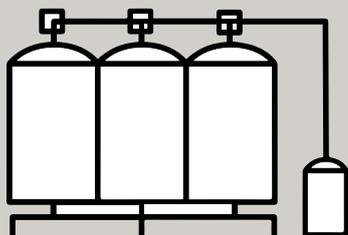


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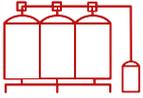
FOR INDUSTRIAL  
PLANTS AND  
STANDALONE  
MACHINES  
(FLN 120, 300 700)



**AGRIFLEX<sup>®</sup>**

since 1975

## FERMENTER



# THE IDEAL CRADLE FOR THE PRODUCTION OF NATURAL LIQUID YEAST

Industrial plants and standalone machines for the production of **natural liquid yeast and poolish** suitable for different types of flours and starters.

## ADVANTAGES

### CONSISTENT PRODUCT QUALITY

Replicable production process resulting in consistent finished product quality.

### SPACE MAXIMISATION

Reduction in occupied space and equipment such as proving baskets and retarder prover cabinets.

### MINIMUM OPERATOR INVOLVEMENT

The high automation level does not require skilled workers.



## QUALITY-RELATED BENEFITS OF NATURAL LIQUID YEAST

- Reduction or elimination of brewer's yeast and adjuvant additives
- Relaxing effect on the dough, making it more stretchy; greater softness and improved shelf-life
- More regular crumb structure and thinner crust
- Better resistance to moulds and stringy bacteria
- Improved characteristic flavours and fragrances
- Improved nutritional value of the finished product due to the prolonged action of bacteria and yeasts
- Reduction of the phytic acid present in wholemeal bread
- Reduction of brewer's yeast intolerance effects
- Consistency of results (reliable production quality)

### All our products comply with:

All regulations for specific applications (ATEX, food regulations, safety, seismic codes etc.)

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Visit our website → [www.agriflex.it](http://www.agriflex.it)

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