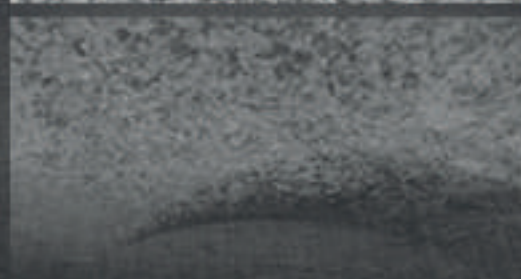




masterpan





About Us

Within MASTERPAN resides a deep love and passion for bread, cultivated over countless decades. It is such a joy to witness this enduring tradition as it is passed down through generations. That is why we are here, eager to offer our expertise, so you can once again experience the long-lasting pleasure of freshly baked bread and taste its irresistible allure.

It is truly remarkable how a simple blend of water, flour, salt and yeast, combined with the art of baking, results in a product that incites the taste buds with exceptional flavours and satisfying textures. Our mission as a yeast producer is to provide you with an essential ingredient of this simple process of baking - YEAST.



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Instant Dry Yeast
&
Bread Improver

UNIQUE
COMBINATION

Net Weight 550g / Poids Net 550g / Peso Neto 550g /
Peso Líquido 550g / Netto no Jumbo 550g / Bruto Jumbo 550g

550 g

Levure Instantanée + Améliorant

Levadura Instantânea + Melhorante



Shelf Life: 24 months.

Storage Conditions: Cool and dry place.
Refrigerate after opening.

Masterpan 3IN1

Step into the future of baking with MASTERPAN 3IN1.

Experience extraordinary results, thanks to our innovative blend of dry yeast, bread improver and unique formulation.



With MASTERPAN 3IN1, elevate your creativity and unleash your culinary potential today!

Size:

• 550gr

Key Features

- Multifunctional: Perfect for Toast Bread, Pan Bread, XXL Hamburger Bread, Rolls & Buns and Sandwich Bread.
- No Need for Extra Improvers: All in one solution to all your baking needs.





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21
IN



**Instant Dry Yeast
&
Bread Improver**

Net Weight 500g / Poids Net 500g / Peso Neto 500g /
Pesa Líquida 500g / Midele van jenne 500g / Mese marte 500g /
ميدلة الخبز 500g
500 g

Levure Instantanée • Améliorant

Levadura Instantânea • Melhorador



Shelf Life: 24 months.

Storage Conditions: Cool and dry place.
Refrigerate after opening.

Masterpan 2IN1

Discover MASTERPAN 2IN1, your comprehensive solution to baking!

With its unique mixture of top quality instant dry yeast and bread improver, MASTERPAN 2IN1 transforms the baking routine.



Elevate your baking experience with unequal MASTERPAN 2IN1!

Size:

• 500gr

Key Features

- **Powerful Fermentation:** Achieves a stronger and quicker fermentation process.
- **Increased Volume:** Enhances dough and end product volumes.
- **Variable Use:** Baguettes, Artisan breads, Bagels, Tortillas, Pizza doughs, Rolls&Buns
- **Exceptional Texture:** Ensures a soft, smooth and well-kneaded dough.
- **Easy Cutting:** Effortless dough cutting for an enjoyable baking experience.







Shelf Life: 24 months.

Storage Conditions: Cool and dry place.
Refrigerate after opening.

Masterpan Instant Dry Yeast

MASTERPAN Instant Dry Yeast - a carefully formulated product designed to offer both professional bakers and home-based enthusiasts an unmatched baking experience.

MASTERPAN guarantees a faster, stronger fermentation process, culminating in consistent, delicious final products.



Level up your imagination with our exceptional quality and embrace the art of baking in its most refined form!

Sizes:

Vacuum Sealed Packs:

- 500gr • 450gr • 400gr
- 125gr • 100gr • 90gr

Sachets:

- 11gr • 10gr

Key Features

- Fast and Strong Fermentation.
- Consistent Quality.
- Wide Application.
- Improved bread taste and colour.





Masterpan Bread Improver

Discover the power of professional baking with MASTERPAN Bread Improver.

You will be empowered to meet local demands, thanks to our region specific solutions crafted by our dedicated R&D team at our laboratories.



Rise to new baking horizons with MASTERPAN Bread Improver!



Shelf Life: 18 months.

Storage Conditions: Cool and dry place.
Refrigerate after opening.

Sizes:

Sachets:

• 500gr • 50gr

Kraft Bags:

• 10kg • 20kg

Key Features

- Boosts control proofing tolerance, ideal for raw, frozen and pre-cooked specialty breads.
- Effortlessly smoothes dough with quick and easy application.
- Enhances dough machinability by over 33%.
- Increases yields by a remarkable 19%.





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the source of your strength



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