



The brand behind your brand

Florentina *Clean Label*

- + Free from palm oil products
- + Free from soy products
- + Low trans fatty acid content
- + Free from raw materials of animal origin, suitable for a vegan diet
- + Lactose-free
- + Gluten-free
- + OU KOSHER certified
- + HALAL certified
- + Free from colourants, preservatives and flavourings

Requirements regarding raw materials and finished products are constantly subject to change by the bakery and confectionary industry.

Nowadays costumers value high quality products, sustainable production of raw materials and careful use of resources.

Purchase decisions are influenced by a variety of factors.

In addition to health aspects (gluten-free, lactose-free, low trans-fatty acid content), lifestyle decisions such as a vegetarian or vegan diet, sustainability, regionality and compliance with religious regulations are also playing an increasingly important role.

At Dr. Suwelack we have been considering these trends for many years.

Florentina *Clean Label*

The technical properties and the application of our FLORENTINA *CLEAN LABEL* are comparable to other Florentina variants.

An exchange in your recipe is possible without major technical adjustments.





Our bonus for you

Custom-made services

Customised packaging solutions

Our tailor-made service does not end at the product.

We also offer custom packaging solutions and tailored layouts that respond to your individual needs.

Please feel free to contact us!

Florentina Packaging

BAG

Alu | White | Clear 500 g
In boxes of 10 | 20 pieces
On a euro-pallet 400 kg | 480 kg



PE bag in a carton

10 kg
On a euro-pallet 450 kg



Paper bag

10 kg | 20 kg
On a euro-pallet 600 kg | 480 kg



Florentina *Clean Label*

Crunchy biscuits simply made



Florentina – your advantages

- + Ready-to-use-powder and simple processing
- + Excellent covering behaviour in baking
- + Yields a wonderful shine and pleasant caramel taste
- + Crunchy texture
- + Can be diversely used in numerous recipes

Florentina – applications

- + Application in craft and industrial bakeries
- + Florentine biscuits
- + 'Bienenstich' pastries
- + Cereal bars

Interested in our BAKERY-product line?
Please contact us:



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