



CO₂MMITTED Range

*The flavor is more,
the impact is less!*



With the reduced-carbon CO₂MMITTED range, sustainable food is at the heart of our plates!

Developed to reduce the carbon footprint of finished products and cut the cost of raw materials while preserving the characteristic taste and texture of your bread- and pastry-based products, the CO₂MMITTED range meets growing consumer demand for healthy, tasty food that respects the planet.

➤ Brioche buns, panettones, pains au lait and mini-beignets with a reduced carbon footprint!

Mission accomplished in the design and production of these brioche buns, pains au lait, panettones and mini-beignets made without eggs, milk or butter, using CO₂ improvers specific to each application! Thanks to a carefully studied formula, this solution is optimal for reducing the carbon footprint of your finished products and the cost of raw materials, while preserving the characteristic taste and texture of these products.

Advantages: preserved color and flavor (butter notes in particular) with improved softness.

A CO₂MMITTED PANETTONE FREE 5% - 43246

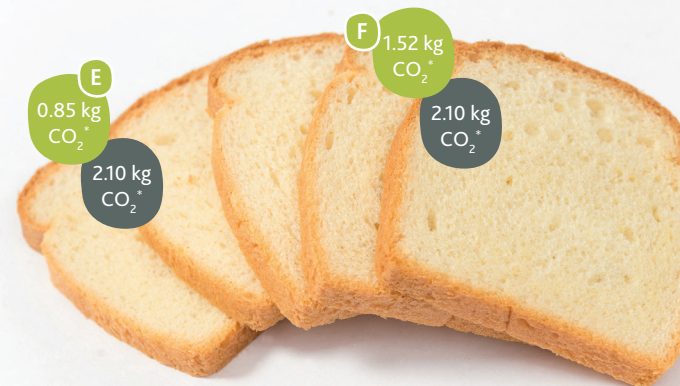
B CO₂MMITTED MILK BREAD FREE 5% - 43243

C CO₂MMITTED BUN FREE 5% - 43124

D CO₂MMITTED MINI BEIGNET FREE 7% - 43329



➤ The pleasure of a brioche with a reduced environmental impact!



Thanks to their carefully crafted composition, these products are specially designed to reduce raw material costs and minimize the environmental impact of the final product, while maintaining the delicious taste and typical texture of a brioche. Advantages: excellent dough stability, remarkably long-lasting soft and tender crumb.

EGG-FREE, BUTTER-FREE, SUGAR-REDUCED BRIOCHE

E CO₂MMITTED BRIOCHE FREE 5% - 42040

BRIOCHE WITH REDUCED EGG, BUTTER AND SUGAR CONTENT

F CO₂MMITTED BRIOCHE REDUC 5% - 42039

➤ Pastry filling mix with a reduced carbon footprint!

Ready-to-use powder mix for the quick preparation of a pastry filling, ideal for reducing the carbon footprint of your pastry products.

Advantages: this mix can be used to fill pastries and can be baked in certain applications.

G CO₂MMITTED FILLING REDUC - 43405



➤ A taste for sustainability brings ethical pleasures

The use of sustainable raw materials, eco-friendly production methods and optimized logistics will enable you to reduce the carbon footprint of your finished products. EUROGERM can help you design your low-carbon products.

➤ We support your low-carbon products

1 You want to develop an exclusive low-carbon recipe and receive expert support for the creation of your product.

2 Our experts help you identify your needs and work with you to draft custom specifications.

3 You are an integral part of the development process and contribute to all the sensory.

4 EUROGERM characterizes the sensory properties of the product in its EVALSENS laboratory and compares them with those of a standard recipe.

5 Launch of the production phase in your factory, with technical support from our application teams.



Comparing the carbon footprint of the finished product



* for 1 kg of finished product
CO₂e: carbon dioxide equivalent

SIGNIFICANTLY REDUCING THE CARBON FOOTPRINT OF FINISHED PRODUCTS!

As food systems generate 30% of CO₂ emissions, we must urgently take action and help consumers make informed choices. Adopting a low-carbon trajectory involves many steps from farm to fork, including cultivation practices and waste reduction. We work in our area of influence by formulating eco-friendly solutions to help you reduce the carbon footprint of your finished products. By including this goal in the design phase, you can choose your carbon reduction target and adapt your ranges accordingly. Consider highlighting this initiative on finished product labeling.



See also:

UPCY

A bite for the planet

A bite for good health

A bite for true delight

one of our sustainable ranges.

