Ultrapan FP Plus

Less Fat — same indulgence
For industrial bakeries developing reduced-fat products
Fat performance technology for yeast-raised and sweet bakery applications.

Ultrapan FP plus enables reduced-fat bakery formulations while preserving softness, mouthfeel and indulgent eating quality.

The challenge of fat reduction:
Reducing fat in bakery formulations often results in:

- loss of softness and mouthfeel
- dry crumb structure
- reduced freshness perception
- weaker dough handling properties
- compromised eating quality

Successful fat reduction requires rebuilding structure, moisture retention and lubrication within the dough system.

Smart Fat Management Technology:
Ultrapan FP Plus combines **specialty starches and fibres and selected enzymes** to recreate the functional role of fat in bakery products.
The system improves water binding, crumb lubrication and structural stability, allowing reliable fat reduction without compromising product quality.

What this means for your bakery:

✓ Maintain softness and eating quality
✓ Improve moisture retention and freshness
✓ Support reliable reduced-fat reformulation
✓ Enhance dough tolerance and machinability
✓ Consistent industrial performance

How Ultrapan FP Plus Works
Water structuring: specialty fibres improve water distribution and retention.
Texture & mouthfeel compensation: specialty starches recreates creaminess and softness.
Enzymatic optimization: selected enzymes stabilise crumb structure and freshness.

Recommended dosage:
Replace half of the fat (max 3%) by Ultrapan FP Plus and add same amount of water.

Applications:
Suitable for all yeast-raised dough products: white and brown (toast) bread, specialty breads, brioche, hamburger buns and sweet dough products

Technical support available for reduced-fat reformulation projects