

Pacific Fermentation Industries. Ltd.

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Pacific Fermentation Ind. Ltd. is a yeast and baking ingredients manufacturer. All our products are made in Canada and are located in Langley, BC. Our company has been supporting bakeries for almost 40 years. We prioritize price and quality and provide support through our research and development team. We are a leader in dough improvers, organic sprouted grain pre-mixes and pan releasing agents. We also carry an array of other products designed for all bakery sizes. Our focus is to work alongside our customers to improve their products while reducing costs.

We specialize in:

- Dough conditioners
- Sprouted grain pre-mixes
- Pan releasing agents
- Emulsifiers

Our dough conditioners are designed to help our customers with increasing their quality & shelf life of their products. All dough conditioners are packaged in 20Kg PE liner bags inside a corrugated carton box. We offer the following dough conditioners:

- 1) P2000 (for frozen dough)
- 2) Super Soft (for extra softness and extended shelf life)
- 3) Baker's Best (for good texture and oven proof)

Our sprouted grain premixes are offered in 3 blends and are as follows:

- 1) Omega Power
- 2) Super 15
- 3) 5 Seeds

Our sprouted grain premixes are easy to use. Just add yeast and water to produce your own sprouted grain breads. Sprouted grain breads are high in nutrition and fiber and are made out of organic materials. These are all packed in 20Kg bags.

We also carry pan releasing agents in spray cans along with emulsifiers to help with bread texture.