

GOOD NatureRelax

Our solution
for relaxed
doughs.
Completely
natural.

HIGHLY WORKABLE DOUGHS FOR STABLE PROCESSES

GOOD NatureRelax is a natural clean-label baking ingredient made from stabilised and finely milled wheat germ, specifically developed for simple, efficient and reliable processing of wheat doughs. It supports relaxed dough handling – particularly on mechanical and industrial production lines.



NATURAL controlled dough relaxation – EFFICIENT & RELIABLE

The efficiency factor

Craft bakers and industrial producers require process-stable, machine-compatible doughs to ensure smooth operations.

The challenge in detail

Overly elastic doughs impair shape stability and can disrupt the production process.

Our solution for optimal dough handling

From mixing to dough make-up, GOOD NatureRelax ensures ideal dough elasticity.

- **Relaxing:** facilitates shaping and stabilises dough pieces on production lines
- **Functional:** enhanced through state-of-the-art process technology
- **Unique:** based on extensive wheat germ monitoring across Europe

This natural baking ingredient is suitable for laminated doughs, twisted wheat products or pretzels.

KEY BENEFITS AT A GLANCE

- Easy to shape: relaxed dough, no shrinkage
- Consistent portioning: uniform piece weights and shapes
- Process reliability: optimised machine performance, dependable workflows
- Increased efficiency: reduced waste, time savings
- Natural: 100% wheat germ, no additives



Optimise your wheat doughs with GOOD NatureRelax for consistent quality, improved efficiency and maximum process reliability.



Questions about the product?
Write to
info@goodmillsinnovation.com



Don't miss out?
Follow us on LinkedIn.



Want to learn more about us?
Visit goodmillsinnovation.com