

BETAPAN 25

BAKERY OTHER NATURAL COADJUVANTS

Powdered enzyme improver for leavened doughs, breads, breadsticks, leavened pastries, pizzas, buns and leavened products.

Notes for use:

The dose of use is 1 kg of improver per 100 kg of flour.
The product can be added to direct doughs and bigas.



MODALITÀ D'USO



Pane



Pane gourmet

DETTAGLI PRODOTTO

Codice prodotto 01981347

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Glutenhaltiges

Cross-contaminations



Soja



Senf

INFO

Beschreibung

Enzymverbesserer in Pulverform für Hefeteig, Brot, Grissini, Hefengebäck, Pizza, Focaccia und Hefeprodukte.

Denomination

Halbfertigprodukt.

Directions for use

irca
GROUP

Extraordinary
made simple.

Dosierung 1 kg HILFSSTOFF pro 100 kg Mehl.
Der HILFSSTOFF kann sowohl zu Direkteigen als auch zu Vorteigen hinzugefügt werden.



Extraordinary
made simple.