

# FROSTY

BAKERY FROSTY

Powdered improver, specifically made for dough which is destined to be frozen: FROSTY keeps its properties unchanged throughout freezing, even after for long periods. The carefully designed composition of the product (with active components of natural sourdough, specific emulsifiers and selected enzymes) really helps strengthen the gluten inside the flour. This provide dough with excellent elasticity, gifting final products with outstanding volume and softness. FROSTY is perfectly suitable for pastry leavened products, such as croissants, brioches, pain au chocolat and Danish pastry.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01090041

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Glutenhaltiges

Cross-contaminations



Soja



Senf

## INFO

### Beschreibung

Verbesserungsmittel in Pulverform für Hefengebäck – Croissants, Fagottini, Brioche, Pain au Chocolat, Danish Pastry. Speziell für Teige, die zum Tiefkühlen und Einfrieren bestimmt sind.

### Denomination

Halbfertigprodukt für feine Backwaren.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

FROSTY muss in einer Dosierung von 1-3 % des Mehlgewichts hinzugefügt werden. Die optimale Dosierung hängt vom jeweiligen Rezept und Verfahren ab.

FROSTY direkt mit allen anderen Zutaten vermischen.

Durch die Verwendung von FROSTY können Backmittel, Ascorbinsäure, Malz, Hilfsstoffe und Lecithin aus den Rezepturen weggelassen werden.



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