

# NATURPAN PLUS

BAKERY OTHER NATURAL COADJUVANTS

Natural improver rich in natural sourdough, suitable for bread, pizza, focaccia, breadsticks and pastry leavened products (croissants, brioches, krapfens). It furthers rising process and helps strengthen the gluten inside the flour, providing end products with excellent volume. NATURPAN C PLUS gives bread the unique flavour of long-fermentation dough and helps with the end product conservation.



## 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 01090038

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

## INFO

### Description

enzyme-based improver in powder with sour dough.

### Denomination

semi-finished product for all types of bread and leavened pastries.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

Dosage: 3-5 kg per 100 kg flour.

Add NATURPAN C PLUS directly to flour before kneading.

NATURPAN C PLUS can be incorporated in both dough intended for leavening mixtures or dough with a long leavening time.

BENEFITS:

- improvement of the baking features of the flours
- reduction of working times
- higher tolerance during rising process
- higher volumes
- more appetizing and golden appearance
- crust more crumbly and lighter
- longer aroma



Extraordinary  
made simple.