



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.

Product details

COD 000425

Allergeni/cross contaminazioni

Allergens

**frumento**

Cross-contaminations

**Soybeans****Mustard**