



TARGET

BAKERY TARGET

Concentrate improver made from malted cereal flour, enzymes and ascorbic acid, perfect to make bread, pizza, focaccia, breadsticks and pastry leavened products (croissant, brioche, krapfen). TARGET will help you out by balancing up the differences in elasticity of different types of flours one can use. It allows higher flexibility in the handling of leavening time and provides better resistance to unexpected temperature variations. It will lend end products great volume, despite mechanical stress and vibrations, along with consistent soft-colored tint and long-lasting fragrance and freshness.

Product details

COD 000427

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard