



PROJECT

BAKERY PROJECT

High quality dough improver in powder form, the ideal for industrial automated production of bread, pizza, focaccia, breadsticks, and pastry leavened products (croissants, brioches, krapfens). PROJECT speeds up fermentation process and ensures a significant increase in volume, despite mechanical stress and vibrations. Moreover, it provides end products with regular bubbles and golden-brown light crust.

Product details

COD 000432

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard