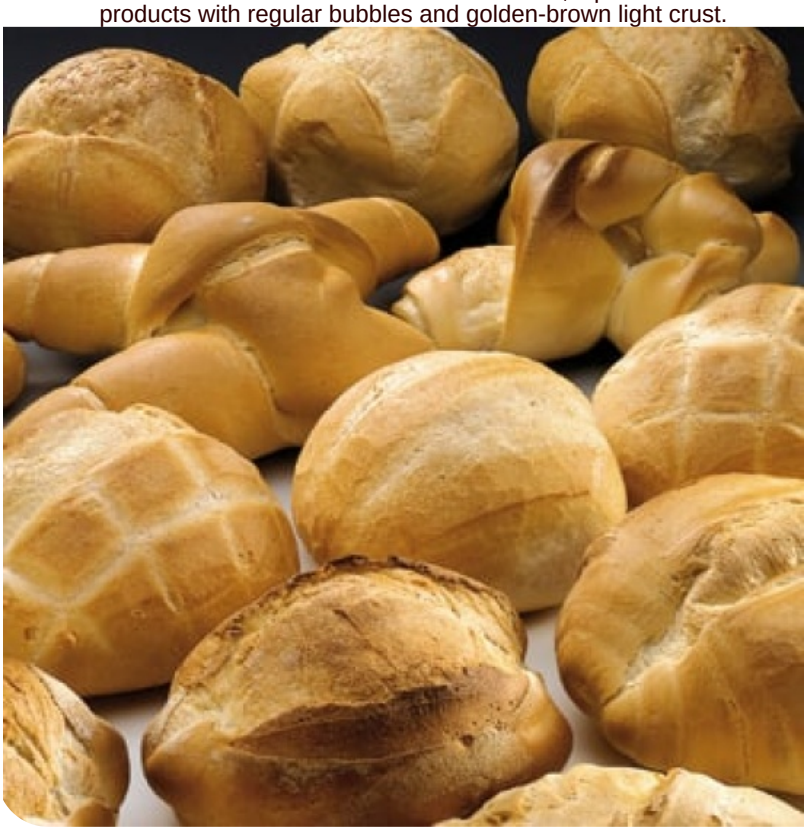
PROJECT

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.



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 01090062

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Cross-contaminations

Soybeans

Mustard

INFO

Description
top quality improver in powder for bread and other yeast leavened goods. Its use is particularly recommended in automated plants.

Directions for use
Add directly to flour before kneading.
Dosage: 1 kg PROJECT per 100 kg flour.
The dosage can be reduced up to 0.3 kg according to the quality of the flour and to the methods.
When using the sponge dough bread making method, PROJECT must be added to the last dough.
PROJECT does not contain fats.