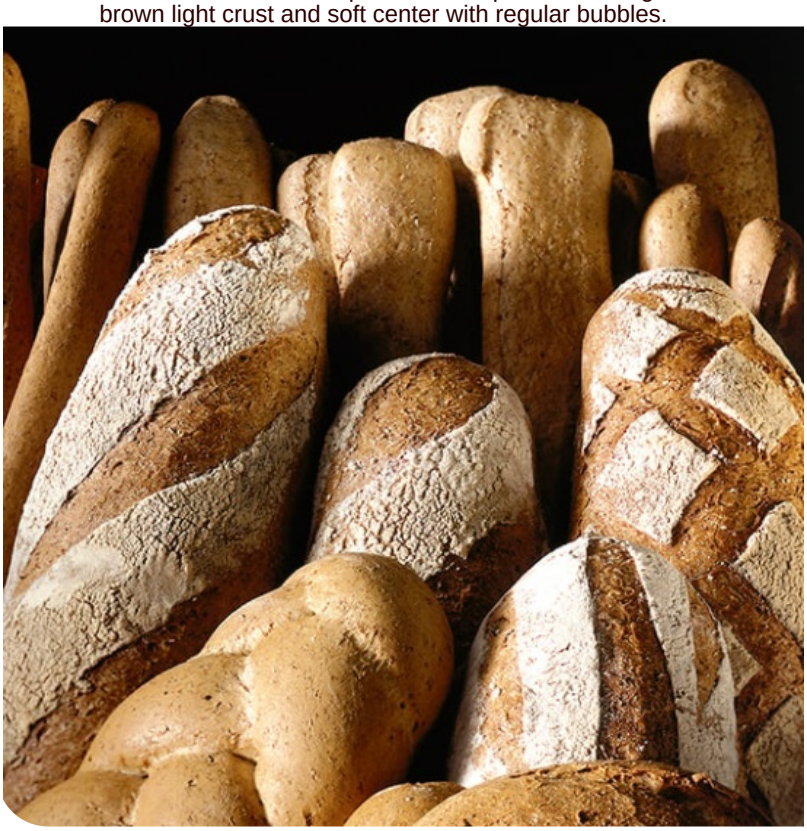
TRIAL THERMOTECH

BAKERY TRIAL

High quality powdered improver made with emulsifiers, sugars, enzymes and ascorbic acid. Specifically designed for industrial automated production of bread, pizza, focaccia, breadsticks, and pastry leavened products (croissants, brioches, krapfens). Specifically designed for production lines that use redarder proofers and imply freezing: it prevents bread crust to be spoiled by the formation of little dry bubbles. This product speeds up fermentation process and ensures a significant increase in volume, despite mechanical stress and vibrations. Moreover, it provides end products with golden-brown light crust and soft center with regular bubbles.



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 01090613

ALLERGENI/CROSS CONTAMINAZIONI

irca GROUP Extraordinary made simple.

Allergens

Cereals

Cross-contaminations

Soybeans

Mustard

INFO

Description
technological improver in powder for the realization of bread and leavened pastries obtained with the use of retarder provers and with productions where freezing is foreseen. TRIAL THERMOTECH solves the problem of the formation of bubbles on the bread crust.

Denomination
semifinished product for bread and leavened pastries.

Directions for use
the dosage of TRIAL THERMOTECH to be used is 1% of the weight of the flour and it can be reduced to 0.5% when using particularly high quality flour. If freezing is part of the productive process, the dosage can be increased up to 1.5%.
Add directly to flour before kneading.
When using the sponge dough bread making method, TRIAL THERMOTECH must be added to the last dough.
BENEFITS:
· Exceptionally high volumes even in the presence of stress and mechanical vibrations.
· It solves the problem of the formation of bubbles on the bread crust.
· It avoids the detachment of the crust from the bread even when it is baked after freezing.
· Maximum safety in the production and correction of rheologic fluctuations in flour.
· It eliminates all the problems caused by unexpected variations in the temperature and by complications which can arise during the productive process.
· It helps to preserve the fragrance of the final products for a longer time.