



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.

Product details

COD 000434

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard