

MALTEX EVO

BAKERY MALTEX

Preparation with dried malt extract powder and malted grain flour, suitable for any kind of bread, leavened products and baked goods. The enzymes included into this preparation further the activity of yeasts: this will result in better flavour, greater volume and perfectly golden-brown thin crunchy 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 01090633

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

powdered product based on wheat malt flour and barley malt flour.

Denomination

semi finished product for confectionery and bakery uses.

Directions for use

irca
GROUP

Extraordinary
made simple.

MALTEX EVO can be used in all types of bread, leavened doughs and baked products. MALTEX EVO has an enzymatic action on the doughs that brings three important effects:

- superior yeasts activity and final volume improved
- gilter crust, thin and crunchy
- superior taste and fragrance

MALTEX EVO is not an additive and its dosage is not limited by any law. MALTEX EVO must be added to the last dough.



**Extraordinary
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