



# OROMALT

BAKERY

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Malted wheat flour with high enzymatic content and diastatic power. When added to dough, it increases the production of substrates for the fermentation and, this way, it improves the activity of yeasts. Moreover, it increases the production of dextrins, which results in a better golden-brown crunchy crust of end products.

## Product details

COD 000481

## Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard