

NATUR ACTIV

BAKERY NATUR ACTIV

Mix made of 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 01090616

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Eggs



Soybeans



Milk



Nuts



Mustard

irca
GROUP

Extraordinary
made simple.

SO₂ Sulphur

INFO

Description

natural active sour dough in powder form to be used both in the production of leavened confectionery products such as 'panettoni', 'pandori', 'colombe', 'veneziane', croissants etc. as well as in the production of bread, pizzas, focaccias and breadsticks.

Denomination

semifinished product for bakery.

Directions for use

Dosage: 5-7 kg per 100 kg of flour.



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