VIGOR BAKING

PASTRY VIGOR BAKING

Baking powder that produce a gradual leavening during the whole baking time, which results in very light end products that boast good regular rising, very flaky texture and clean taste.



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 01070067

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Cereals



Soybeans



Milk



Mustard

INFO

Description
powder of white colour to be added to bakery products during kneading for obtaning a leavening effect during baking. Commercially it is known as baking powder.

Denomination
baking powder. Semifinished product for bakery uses.

Directions for use
disperse preferably in the flour during kneading; the approximate dosage is 30 g per 1000 g of flour but relevant differences are possible according to the recipe of the product.

DETTAGLI PRODOTTO

Codice prodotto 01070497

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations



Soybeans



Milk

INFO

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