

FLEX

PASTRY FLEX

Bakery mix in paste form made of lard emulsified with water and sugar. Ready-to-use, it can be directly combined to leavened dough.



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 01100163

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

INFO

Description

white semi-solid paste, slightly sweetened, based on the emulsion of water, lard and sugar.

Denomination

emulsified lard. Semi-finished product for food uses.

Directions for use

FLEX is ready for use and can be directly incorporated in leavening dough.

The minimum level of use is 3.7 Kg of FLEX per 100 Kg of flour as defined in the Italian regulations.

irca
GROUP

Extraordinary
made simple.