SOFT BREAD 50%

BAKERY SOFT BREAD

Concentrated mix for bread, suitable for savory and sweet recipes including: sliced bread, soft bread, but also croissants and puff pastry, focaccia and soft pizza in the pan.

An extremely versatile mix that guarantees **excellent performance** and a **long-lasting softness** for medium-lasting products (7-10 days).

- With sourdough from natural drying
- Without emulsifiers, based on natural enzymes only
- Prolonged softness for medium-life products
- Suitable for customized doughs and for the creation of new and innovative recipes
- Can be combined with other mixes



MODALITÀ D'USO

- **Croissant**
- **Flatbread**
- **Bread**
- **Hamburger buns**
- **Hot dog buns**
- **Pizza**

DETTAGLI PRODOTTO

Codice prodotto 01080005

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Soybeans



Mustard



Sesame

INFO

Advantages

- Prolonged softness for medium-life products

- Suitable for customized dough and for the creation of new and innovative recipes
- Possibility to combine with other mixes

Claims
- With dried sourdough
- Without emulsifiers, based on natural enzymes only

Details
Concentrated mix for bread suitable for savory and sweet recipes including: sliced bread, soft bread, but also croissants and puff pastry, focaccia and soft pizza in the pan.
An extremely versatile mix that guarantees excellent performance and a long-lasting softness for medium-lasting products (7-10 days).
The 50% concentrated mix unleash your creativity and customize your dough by adding flours and/or ingredients of your choosing.

Description
concentrated mix without emulsifiers for the production of soft bread.

Denomination
semifinished product for bread.