

SOFT BREAD 50%



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

Product details

COD 000789