



# 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

## Product details

COD 000789

## Allergeni/cross contaminazioni

Allergens



latte scremato in polvere

Cross-contaminations



Soybeans



Mustard



Sesame

## Modalità d'uso



Croissant



Hamburger buns



Flatbread



Hot dog buns



Bread



Pizza