

YORK SOFT

BAKERY YORK

Natural enzyme-based adjuvant for soft breads and baked products.

An emulsifier-free formulation that ensures optimal softness that (for doses >2%) lasts up to 45 days.

- It can be used for long-life sweet leavened products (e.g. panettone)

- It guarantees high humidity and short chewing as well as optimal resilience

- It slows down bread staling (consumption within 24/36 hours)

Clean label

Without emulsifier



MODALITÀ D'USO



Bread



Hamburger buns



Savoury Panettone



Croissant



Panettone

DETTAGLI PRODOTTO

Codice prodotto 01080004

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Advantages

For optimal softness and freshness

Claims

Clean label



Extraordinary
made simple.

Emulsifier-free

Details

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Description

enzymatic improver in powder for soft bread and bakery products.

Denomination

semifinished product for bread and bakery products.

Directions for use

YORK SOFT allows to produce bread and baked goods with following characteristics:

- prolonged softness
- fine and regular crumb
- excellent resilience
- slow staling

DOSAGE: 1 - 2.5 kg per 100 kg flour.

The use of YORK SOFT does not require any additional declaration in the ingredients list of the final product.



**Extraordinary
made simple.**