



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

Product details

COD 000807

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard

Modalità d'uso



Bread



Croissant



Hamburger buns



Panettone



Savoury Panettone