

YORK SOFT



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