

BETAPAN 25

BAKERY OTHER NATURAL COADJUVANTS

Powdered enzyme improver for leavened doughs, breads, breadsticks, leavened pastries, pizzas, buns and leavened products.

Notes for use:

The dose of use is 1 kg of improver per 100 kg of flour.
The product can be added to direct doughs and bigas.



MODALITÀ D'USO



Bread



Gourmet bread

DETTAGLI PRODOTTO

Codice prodotto 01981347

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

enzimatic improver in powder for bread and other yeast leavened goods.

Denomination

semifinished product for bread

Directions for use

irca
GROUP

Extraordinary
made simple.

Dosage: kg 1 of TARGET BASE per 100 kg flour.

TARGET BASE can be added to sponge and long fermenting doughs; in this case the optimum dosage should be determined through baking trials.

TARGET BASE permit to obtain light coloured products.



Extraordinary
made simple.