



# YORK

BAKERY YORK

Natural improver made of malted cereal flour, enzymes and ascorbic acid, specially designed for bakery and pastry use. It allows a higher flexibility in leavening time handling and it will lend your products greater volume and texture, along with delicious aroma and golden brown tint. It provides a better resistance to temperature variations and it will help you out by balancing up the differences in elasticity of different type of flours one can use. Different versions available: HP, Evolution and Evolution Saveur (this last made with natural sour dough).

## Product details

COD 000035