

YORK EVOLUTION

BAKERY YORK

Natural improver made of 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: classic, HP and Evolution Saveur (this last one made with natural sour dough).



MODALITÀ D'USO



Brioche



Croissant



Flatbread



Breadsticks



Krapfen



Bread



Pizza

DETTAGLI PRODOTTO

Codice prodotto 01090602

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

[Details](#)

irca
GROUP

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made simple.

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Description

enzymatic bread improver in powder for leavened dough, bread, bread sticks, yeast leavened pastry, pizzas and flat bread.

Denomination

semifinished product for bread making.

Directions for use

YORK EVOLUTION is the most advanced enzymatic bread improver from a technological point of view and it has been studied for the most exigent customers.

Thanks to its extremely new formulation YORK EVOLUTION allows to reach the following benefits:

- higher volumes also in case of mechanical vibrations and stresses
- it gives the highest security in the production as it corrects the rheological fluctuations of the flours
- it avoids problems due to unexpected variations of temperatura and complications during production processes
- higher tolerance during raising process
- uniformity of results
- more appetizing and golden appearance
- longer fragrance of the finished products

DOSAGE: 0.5-1 kg per 100 kg flour.

YORK EVOLUTION can be added to sponge and direct doughs.

The use of YORK EVOLUTION is allowed for each kind of bread.



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