



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).

Product details

COD 000036

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard

Modalità d'uso



Brioche



Breadsticks



Pizza



Croissant



Krapfen



Flatbread



Bread