



# BIOCONCEPT

BAKERY BIOCONCEPT

Enzymatic improver in powder form, the ideal for making bread, breadsticks, pizza, focaccia and leavened products (also suitable for pastry use). By regulating the fermentation process, it prevents the dough from relaxing too much and ensures to produce greater volume, along with extraordinary light crumbly crispy crust. Clean label product.

## Product details

COD 000426