



FROSTY

BAKERY FROSTY

Powdered improver, specifically made for dough which is destined to be frozen: FROSTY keeps its properties unchanged throughout freezing, even after for long periods. The carefully designed composition of the product (with active components of natural sourdough, specific emulsifiers and selected enzymes) really helps strengthen the gluten inside the flour. This provide dough with excellent elasticity, gifting final products with outstanding volume and softness. FROSTY is perfectly suitable for pastry leavened products, such as croissants, brioches, pain au chocolat and Danish pastry.

Product details

COD 000430

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard