

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.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01090041

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

improver in powder for leavened confectionery product as croissants, "fagottini", brioches, pain au chocolat, danish-pastries. Specific for dough doomed to deep freezing and freezing

Denomination

semifinished product for fine confectionery

Directions for use

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GROUP

Extraordinary
made simple.

1-3% on the flour weight. Mix Frosty directly together with all other ingredients.

NOTICE: the use of Frosty allows the exclusion from recipes of improvers, ascorbic acid, maltes, supporting items, lecithin



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