



TRIAL/S

BAKERY TRIAL

High quality powdered improver made with emulsifiers, sugars, enzymes and ascorbic acid. Specifically designed for industrial automated production of bread, pizza, focaccia, breadsticks, and pastry leavened products (croissants, brioches, krapfens). This product speeds up fermentation process and ensures a significant increase in volume, despite mechanical stress and vibrations. Moreover, it provides end products with golden-brown light crust and soft center with regular bubbles.

Product details

COD 000435

Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard