

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.



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 01090053

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals

Cross-contaminations



Soybeans



Mustard

INFO

Description

top quality improver in powder for bread and other yeast leavened goods.

Denomination

improver for leavened goods. Semifinished product.

Directions for use

irca
GROUP

Extraordinary
made simple.

dosage: 1.5 kg TRIAL S per 100 kg flour.

- the quantity can be reduced as low as 0.5kg according to the quality of the flour used and the recipes and procedures followed.
- add TRIAL-S directly to the other dough ingredients
- TRIAL-S does not contain fats
- when using the sponge dough bread making method, TRIAL S must be added to the last dough.

BENEFITS:

- clear volume increase
- faster and constant leavining
- higher resistance of the rising
- more crumbly and golden crust
- it is programmed to stabilize the fluctuating baking performances of different flour lots
- possibility to use flours of lower quality



**Extraordinary
made simple.**