



# BETAPAN 25

Powdered enzyme improver for leavened doughs, breads, breadsticks, leavened pastries, pizzas, buns and leavened products.

Notes for use:  
The dose of use is 1 kg of improver per 100 kg of flour. The product can be added to direct doughs and bigas.

## PRODUCT DETAILS

COD 01981347

CLAIMS

## ALLERGENS / CONTAMINATIONS

### ALLERGENS



### CONTAMINATIONS



## DIRECTIONS FOR USE

Dosage: kg 1 of TARGET BASE per 100 kg flour.  
TARGET BASE can be added to sponge and long fermenting doughs; in this case the optimum dosage should be determined through baking trials.  
TARGET BASE permit to obtain light coloured products.

## TECHNICAL DENOMINATION

semifinished product for bread