



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