



OROMALT MALTO/FRUMENTO 10

Malted wheat flour with high enzymatic content and diastatic power. When added to dough, it increases the production of substrates for the fermentation and, this way, it improves the activity of yeasts. Moreover, it increases the production of dextrins, which results in a better golden-brown crunchy crust of end products.

PRODUCT DETAILS

COD 01990550

CLAIMS

DIRECTIONS FOR USE

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

