



PROJECT 25

High quality dough improver in powder form, the ideal for industrial automated production of bread, pizza, focaccia, breadsticks, and pastry leavened products (croissants, brioches, krapfens). PROJECT speeds up fermentation process and ensures a significant increase in volume, despite mechanical stress and vibrations. Moreover, it provides end products with regular bubbles and golden-brown light crust.

PRODUCT DETAILS

COD 01090062

CLAIMS

DIRECTIONS FOR USE

Add directly to flour before kneading.
Dosage: 1 kg PROJECT per 100 kg flour.
The dosage can be reduced up to 0.3 kg according to the quality of the flour and to the methods.
When using the sponge dough bread making method, PROJECT must be added to the last dough.
PROJECT does not contain fats.

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

