



VIGOR BAKING 10

Baking powder that produce a gradual leavening during the whole baking time, which results in very light end products that boast good regular rising, very flaky texture and clean taste.

PRODUCT DETAILS

COD 01070067

CLAIMS

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS



DIRECTIONS FOR USE

disperse preferably in the flour during kneading; the approximate dosage is 30 g per 1000 g of flour but relevant differences are possible according to the recipe of the product.

TECHNICAL DENOMINATION

baking powder. Semifinished product for bakery uses.