



## VIS 10

White translucent paste made from a mixture of saturated monoglycerides. It is an important adjuvant for pastry baked goods and it will help them keep the right moisture.

### PRODUCT DETAILS

COD 01100065

CLAIMS

### DIRECTIONS FOR USE

add VIS directly in the dough (2% on flour weight). Close carefully the container after every use.

### TECHNICAL DENOMINATION

improver for bakery products. Semifinished product.