



## YORK EVOLUTION SAVEUR 10

Natural improver made of natural sour dough, enzymes and ascorbic acid, specially designed for bakery and pastry use. It allows a higher flexibility in leavening time handling and it will lend your products greater volume and texture, along with delicious aroma and golden brown tint. It provides a better resistance to temperature variations and it will help you out by balancing up the differences in elasticity of different type of flours one can use. Different versions available: classic, HP and Evolution.

### PRODUCT DETAILS

COD 01090618

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



### DIRECTIONS FOR USE

YORK EVOLUTION SAVEUR is the most advanced enzymatic bread improver from a technological point of view and it has been studied for the most exigent customers. Thanks to its extremely new formulation YORK EVOLUTION SAVEUR allows to reach the following benefits:

- higher volumes also in case of mechanical vibrations and stresses
- it gives the highest security in the production as it corrects the rheological fluctuations of the flours
- it avoids problems due to unexpected variations of temperatura and complications during production processes
- higher tolerance during raising process
- uniformity of results
- more appetizing and golden appearance
- longer fragrance of the finished products

DOSAGE: 2 - 3 kg per 100 kg flour.

YORK EVOLUTION SAVEUR can be added to sponge and direct doughs.  
The use of YORK EVOLUTION SAVEUR is allowed for each kind of bread.

### TECHNICAL DENOMINATION

semifinished product for bakery.