



YORK SOFT 10

Natural enzyme-based adjuvant for soft breads and baked products.
An emulsifier-free formulation that ensures optimal softness that (for doses >2%) lasts up to 45 days.

- It can be used for long-life sweet leavened products (e.g. panettone)
- It guarantees high humidity and short chewing as well as optimal resilience
- It slows down bread staling (consumption within 24/36 hours)

PRODUCT DETAILS

COD 01080004

CLAIMS

Clean label

Emulsifier-free

DIRECTIONS FOR USE

YORK SOFT allows to produce bread and baked goods with following characteristics:

- prolonged softness
- fine and regular crumb
- excellent resilience
- slow staling

DOSAGE: 1 - 2.5 kg per 100 kg flour.

The use of YORK SOFT does not require any additional declaration in the ingredients list of the final product.

TECHNICAL DENOMINATION

semifinished product for bread and bakery products.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

