

DOUGH IMPROVER FOR CRUNCHY CRUST BREADS MEJORMIX

Code

09011 – Dough improver for crunchy crust breads 1% 20/440 g.

Description

Fine beige powder made from additives that enhance the properties of flour.

Characteristic

Used to standardize the quality of wheat flours used in white bread (such as bolillo, telera, zeppelin, baguette, sandwich bread, and generally the entire line of French-style breads).

Ingredients

Calcium carbonate, emulsifier (sodium stearoyl lactylate), enzyme complex (amylases and xylanases), ascorbic acid, and azodicarbonamide.

Benefits

Reduces fermentation time and conditions the dough, improving its gas retention and expansion capacity. The result is well-developed bread with a crispy, golden crust.

Applications

Used in the production of savory and/or French-style bread. The recommended dosage is 10 g of improver per 1 kg of flour. One 440 g bag is sufficient for approximately 1.7 sacks of 25 kg flour

Presentation

440 g polyethylene bag, packed in boxes containing 20 bags.



Storage

Store in a cool, dry place. Avoid exposure to direct sunlight

Stowage

Maximum 5 tiers.

Shelf life

9 months

