

# DOUGH IMPROVER FOR CRUNCHY CRUST BREADS MEJORMIX

## Code

09014 – Dough improver for crunchy crust breads 5 kg.

## 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.

## Presentation

5 kg bag.



## Storage

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

## Stowage

Maximum 8 tiers.

## Shelf life

9 months

