

FLEX 25

Bakery mix in paste form made of lard emulsified with water and sugar. Ready-to-use, it can be directly combined to leavened dough.

PRODUCT DETAILS

COD 01100163

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



DIRECTIONS FOR USE

FLEX is ready for use and can be directly incorporated in leavening dough. The minimum level of use is 3.7 Kg of FLEX per 100 Kg of flour as defined in the Italian regulations.

TECHNICAL DENOMINATION

emulsified lard. Semi-finished product for food uses.

