



MALTEX EVO 25

Preparation with dried malt extract powder and malted grain flour, suitable for any kind of bread, leavened products and baked goods. The enzymes included into this preparation further the activity of yeasts: this will result in better flavour, greater volume and perfectly golden-brown thin crunchy crust.

PRODUCT DETAILS

COD 01090633

CLAIMS

DIRECTIONS FOR USE

MALTEX EVO can be used in all types of bread, leavened doughs and baked products. MALTEX EVO has an enzymatic action on the doughs that brings three important effects:

- superior yeasts activity and final volume improved
- gilter crust, thin and crunchy
- superior taste and fragrance

MALTEX EVO is not an additive and its dosage is not limited by any law. MALTEX EVO must be added to the last dough.

TECHNICAL DENOMINATION

semi finished product for confectionery and bakery uses.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

