



NATURPAN C PLUS 25

Natural improver rich in natural sourdough, suitable for bread, pizza, focaccia, breadsticks and pastry leavened products (croissants, brioche, krapfen). It furthers rising process and helps strengthen the gluten inside the flour, providing end products with excellent volume. NATURPAN C PLUS gives bread the unique flavour of long-fermentation dough and helps with the end product conservation.

PRODUCT DETAILS

COD 01090038

CLAIMS

DIRECTIONS FOR USE

Dosage: 3-5 kg per 100 kg flour.

Add NATURPAN C PLUS directly to flour before kneading.

NATURPAN C PLUS can be incorporated in both dough intended for leavening mixtures or dough with a long leavening time.

BENEFITS:

- improvement of the baking features of the flours
- reduction of working times
- higher tolerance during rising process
- higher volumes
- more appetizing and golden appearance
- crust more crumbly and lighter
- longer aroma

TECHNICAL DENOMINATION

semi-finished product for all types of bread and leavened pastries.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

