



## VIGOR BAKING 10

Baking powder that produce a gradual leavening during the whole baking time, which results in very light end products that boast good regular rising, very flaky texture and clean taste.

### PRODUCT DETAILS

COD 01070067

CLAIMS

### DIRECTIONS FOR USE

disperse preferably in the flour during kneading; the approximate dosage is 30 g per 1000 g of flour but relevant differences are possible according to the recipe of the product.

### TECHNICAL DENOMINATION

baking powder. Semifinished product for bakery uses.

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS

