



VIS 10

White translucent paste made from a mixture of saturated monoglycerides. It is an important adjuvant for pastry baked goods and it will help them keep the right moisture.

PRODUCT DETAILS

COD 01100065

CLAIMS

DIRECTIONS FOR USE

add VIS directly in the dough (2% on flour weight). Close carefully the container after every use.

TECHNICAL DENOMINATION

improver for bakery products. Semifinished product.