



YORK EVOLUTION SAVEUR 10

Natural improver made of natural sour dough, enzymes and ascorbic acid, specially designed for bakery and pastry use. It allows a higher flexibility in leavening time handling and it will lend your products greater volume and texture, along with delicious aroma and golden brown tint. It provides a better resistance to temperature variations and it will help you out by balancing up the differences in elasticity of different type of flours one can use. Different versions available: classic, HP and Evolution.

PRODUCT DETAILS

COD 01090618

CLAIMS

DIRECTIONS FOR USE

YORK EVOLUTION SAVEUR is the most advanced enzymatic bread improver from a technological point of view and it has been studied for the most exigent customers. Thanks to its extremely new formulation YORK EVOLUTION SAVEUR allows to reach the following benefits:

- higher volumes also in case of mechanical vibrations and stresses
- it gives the highest security in the production as it corrects the rheological fluctuations of the flours
- it avoids problems due to unexpected variations of temperatura and complications during production processes
- higher tolerance during raising process
- uniformity of results
- more appetizing and golden appearance
- longer fragrance of the finished products

DOSAGE: 2 - 3 kg per 100 kg flour.

YORK EVOLUTION SAVEUR can be added to sponge and direct doughs. The use of YORK EVOLUTION SAVEUR is allowed for each kind of bread.

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



semifinished product for bakery.