



**Produits
INDUSTRIELS**

DIAPANSOFT

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DESCRIPTION

Enhancer in bread manufacturing, particularly dedicated to "pain de mie" (sandwich loaf)
DIAPANSOFT gives color, softness.

COMPOSITION

INGREDIENTS :

Wheat flour
Malted wheat flour
Malted barley flour: MALTORIS
enzyme
ascorbic acid

DIRECTIONS FOR USE

RATES:

Its high diastasic power allows lower doses.
Sandwich bread: 1% to 2% according to the weight of flour
Vienna bread: 1%

DIRECTIONS:

Mix DIAPANSOFT when kneading

Close the bag after use.

Product must be used within 30 days after opening of the bag.

AVOID USING FLOUR CONTAINING ASCORBIC ACID (E300).

STORAGE

Storage: in a cool, dry room temperature between 16 ° C and 20 ° C, humidity <65%

Do not expose to sunlight

Shelf life: 8 months from the date of manufacture

THIS PRODUCT COMPLIES WITH FOOD CERTIFICATIONS

Contains gluten

Conforms to EC REGULATION 1829/2003 and 1830/2003 on GM labeling