

PRODUCTS

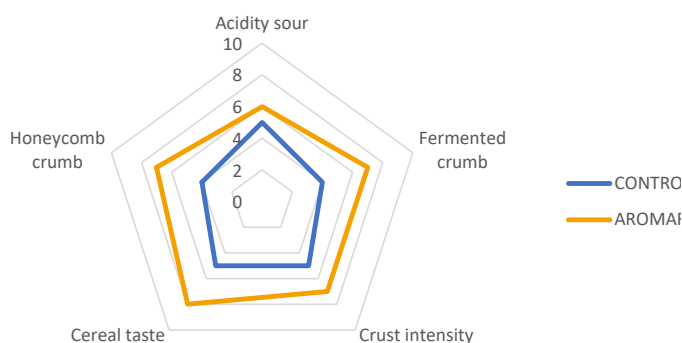


1886
La Parisienne®
Levures Ingrédients

AROMAFERM EFFICIENCY

[DURUM WHEAT INACTIVE SOURDOUGH MIX]

All in one solution including inactive sourdough, dry yeast and an improver. Product to be incorporated in the mixer together with flour, water and salt, to prepare traditional breads with great taste and quality.



ATRIBUTES

Sensory profile evaluated by an independent tasting panel. The graphic shows the intensity of the flavor and aroma of white bread worked with direct process. The control sample does not contain sourdough.

BENEFITS	Convenient all in one solution, ready to use and easy to dose. Gives stable baking performance and a great taste. An easy way to expand your bread assortment.
DOSAGE	4% on the weight of the flour, can be adapted to the specific recipe.
PACKAGING	1kg bag packed under vacuum x 10
INGREDIENTS	Inactive durum wheat sourdough ; wheat flour; dry yeast; agent for flour treatment: ascorbic acid; enzymes: amylase, amyloglucosidase, xylanase.
STORAGE	Ambient - cool dry area <20°C, below 55% Relative Humidity, in closed packaging.
SHELF LIFE	12 months

For more information and inspiration: www.abmauri-ferm.com

An Aromaferm™ product



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