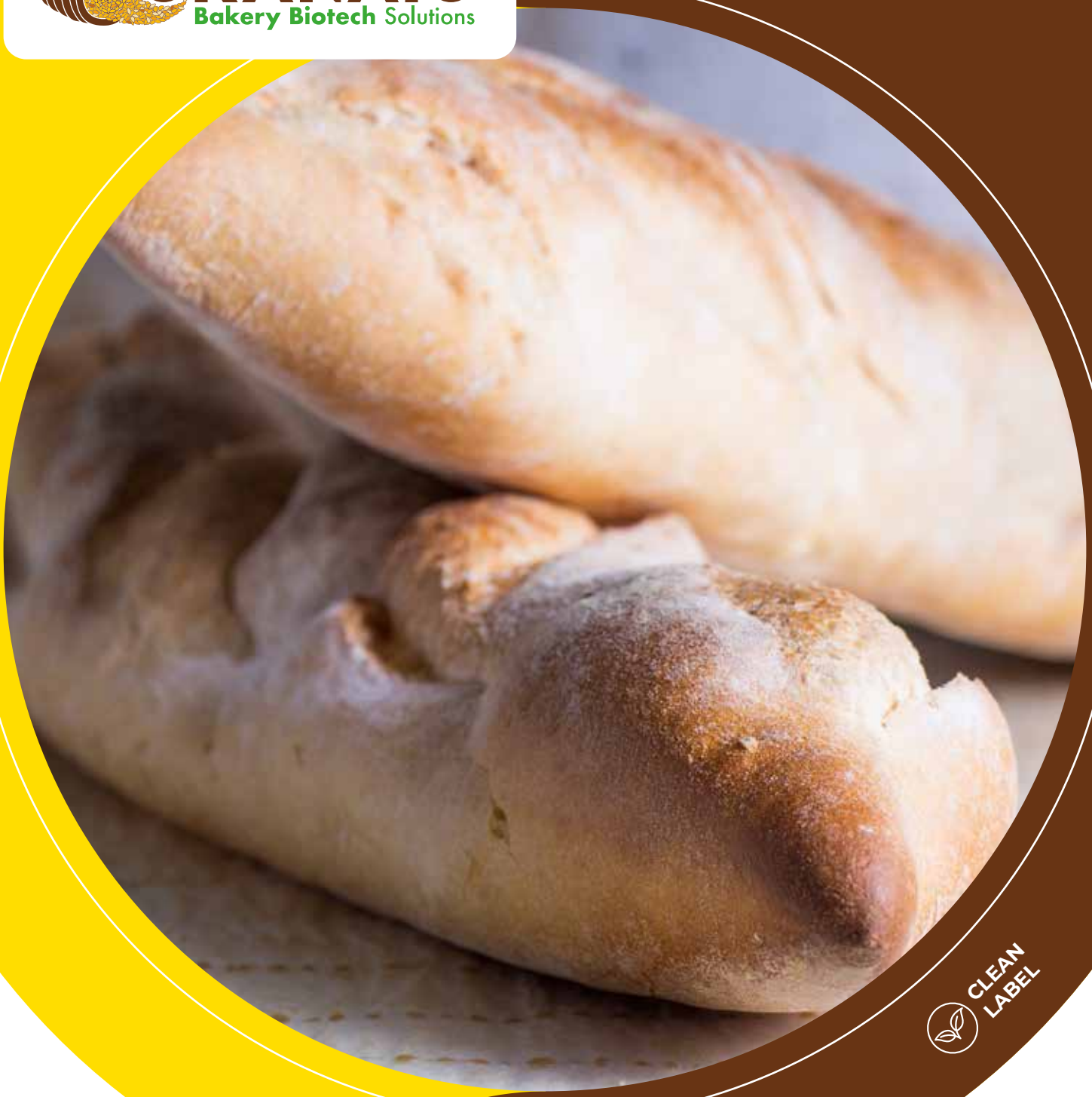
GRANAiO®
Bakery Biotech Solutions

ENG



CLEAN LABEL

IMPROVER

3D Enzymes NCC

For crispy outside and soft inside bread

IMPROVER

3D Enzymes NCC

CLEAN LABEL

Powder improver for bakery, professional use only.

3D Enzymes was born from the need to enclose in a single product three of the most required features in breadmaking: this improver makes bread **crispy on the outside** and with a **soft**, **regular hole structure** on the inside. With 3D Enzymes bread will be less chewy and will have a longer **shelf-life**, maintaining a very high level of **softness**. It is particularly recommended in all those recipes that require mechanical dough shaping.

INGREDIENTS: type “0” dried **wheat** flour, enzymes.
May contain milk, eggs, soy, sesame seeds, lupins, mustard, and cereals containing gluten.

DOSAGE: 1% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Crunchy crust
» Soft crumb
» Regular hole structure
» Extends shelf-life

RECOMMENDED FOR

» Baguette
» “Filoncino”
» All kinds of bread mechanically shaped
» Focaccia
» Pizza on tray

PACKAGING:
10 kg cod 1881 - Paper bag - **Product on request**

STORAGE:
16 months. Keep in a cold and dry place.
Storage Temperature: max 25°C.
The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

For info, recipes and technical support:
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