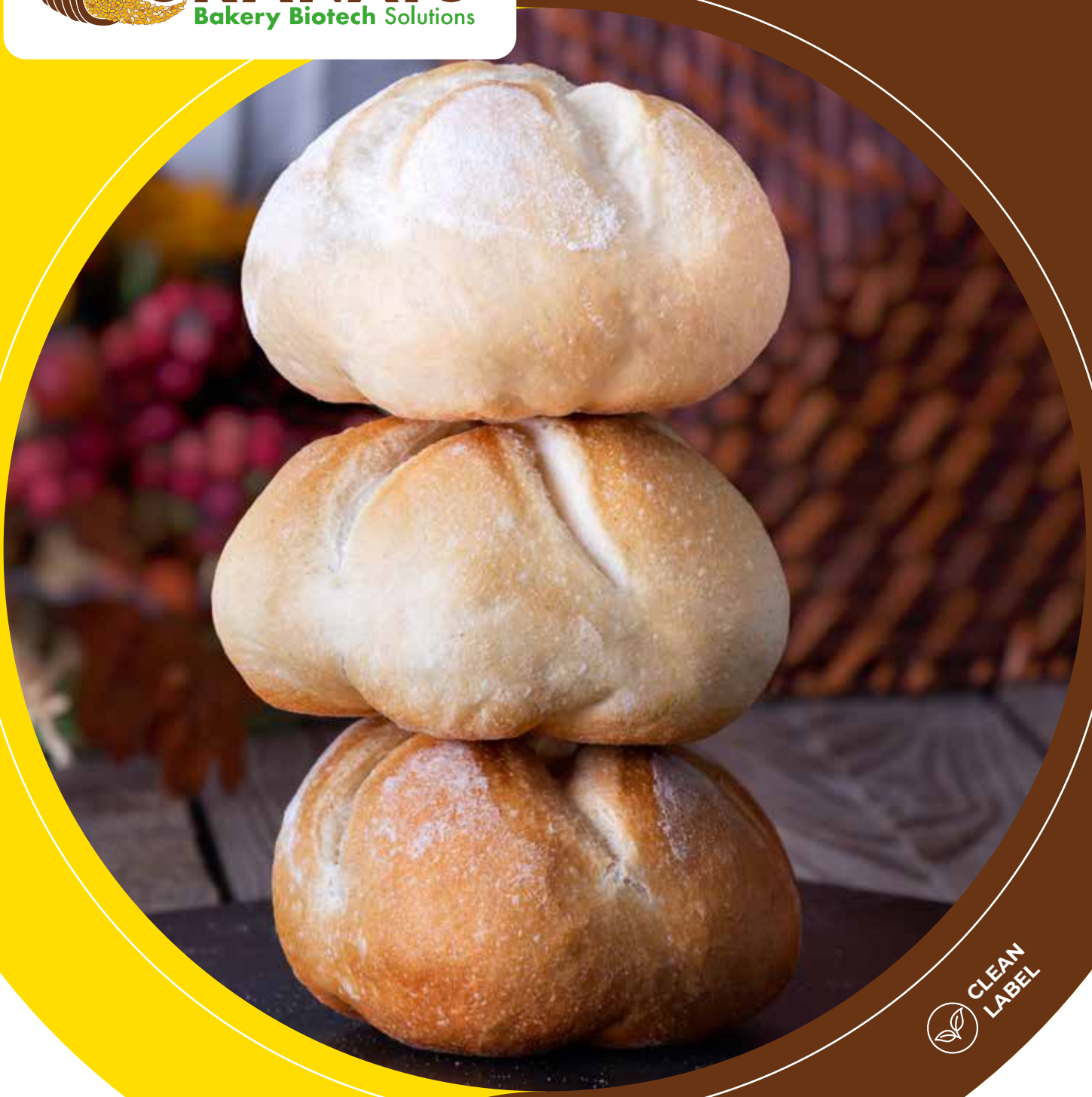
GRANAiO®
Bakery Biotech Solutions

ENG



CLEAN LABEL

IMPROVER

Bruns

Enzyme-based improver for controlling bread browning

IMPROVER

Bruns

CLEAN LABEL

Powder improver for bakery, professional use only.

Bruns allows you to **adjust the browning of the bread, naturally**. Its main characteristic is to generate glucose during fermentation, eliminating the critical issues given by the use of the refrigeration technology. Bruns is perfect to **prevent the "crust breaking"** effect when re-baking frozen bread. Depending on the dosage used, it is possible to **adjust the color tonality of the crust**.

INGREDIENTS: type "0" **wheat** flour, enzymes.

DOSAGE: 0,5-1,5% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Adjusts the color
» Reduces crust cracking
» Ideal for the refrigeration technology

RECOMMENDED FOR

» All types of bakery products
» Raw frozen bread
» Parbaked frozen bread

PACKAGING:

10 kg cod 151 - 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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