GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

IMPROVER

Vivo Plus®

The natural improver that increases the shelf-life of packaged bread

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Powder improver for bakery, professional use only.

Vivo Plus® **delays the staling process** and **increases the shelf-life** of bakery products, which will maintain a very high level of **softness**. Its advanced formulation, based on cutting-edge enzymes, makes bread **softer and fresher**. It guarantees an **excellent resilience**, allowing bread to quickly recover its original shape after compression.

INGREDIENTS: type "0" dried **wheat** flour, enzymes.
May contain milk, eggs, soy, sesame seeds, lupins, mustard.

DOSAGE: 1% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Delays the staling process
» Increases the shelf-life
» Softer bread, for longer

RECOMMENDED FOR

» Soft bread
» Sliced bread
» Packaged bread
» Burger buns
» Brioches and croissants
» Muffins

PACKAGING:
10 kg cod 3111 - Paper bag
25 kg cod 311 NCC - Paper bag - Product on request
500 g cod 70200 - Plastic film packaging

STORAGE:
16 months. Keep in a cold and dry place.
Close the bag after use.
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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