ENG

GRANAiO®
Clean Label Company



CLEAN LABEL

IMPROVER

Croissant Life

Improver for packaged croissants which keep soft and fresh, longer

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CLEAN LABEL

Powder bread improver. Professional use only.

Croissant Life improver is specifically formulated for **packaged croissants**. Thanks to the natural activity of enzymes, the finished product will be incredibly **soft** as freshly baked and will keep **fresh for longer**, up to 180 days. It improves the structure of croissants, which will have an excellent **volume** and a pleasant taste with **delicate notes**.

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

DOSAGE:

1% on the amount of flour.

CHARACTERISTICS

» 100% Clean Label
» Freshness which lasts up to 180 days
» Increased softness
» Excellent volume
» Delicate flavor

RECOMMENDED FOR

» Packaged Croissants

PACKAGING:

5 kg cod 516 - Food bag (Paper | PE HD)

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 performance 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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IFS Food

BRCGS Food Safety CERTIFICATED