



NEW FORMULA

- ✓ **Ideal for direct & cold fermentation**
- ✓ **Better volume & tolerance**
- ✓ **Appealing burst opening**

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# MAGIMIX RED

BREAD IMPROVER

#### APPLICATION:

**Magimix Red** is an all purpose bread improver specially designed for local recipes and process in general.

#### LEVEL OF USE:

0,5 % (500 gr for 100kg of flour).

#### INSTRUCTIONS FOR USE:

Add **Magimix Red** directly to flour and mix.

#### INGREDIENTS :

Wheat flour; Carrier : calcium carbonate; Flour treatment agent : ascorbic acid; Enzymes (on wheat carrier)

**Contains: gluten. May contain: Soya, milk.**

#### PACKAGING:

10kg (20 x 500g sachets).

#### STORAGE:

Store in a cool, dry place (30°C max.)

#### SHELF LIFE:

24 months after the date of production.



YEAST & BAKING SOLUTIONS

