



magimix®

NEW FORMULA

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

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.

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