



ICEBERG®

- **Reduced ice addition**
- ✓ **Optimal dough extensibility**
- ✓ **Good oven spring & ideal volume**
- ✓ **Faster kneading**

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MAGIMIX® ICEBERG®

BREAD IMPROVER



APPLICATION:

Magimix® Iceberg® is a bread improver specially designed for baguettes & crusty breads. It reduces the amount of ice added to the mixer by up to 100%, depending on the recipe, usage & climatic conditions.

LEVEL OF USE:

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

INSTRUCTION OF USE:

Add **Magimix® Iceberg®** directly to flour and mix.

INGREDIENTS:

Stabilizer: calcium carbonate; Soya flour; Preservative: potassium sorbate; Flour treatment agent: ascorbic acid; Enzymes (on wheat carrier).

Contains: Soya & Wheat (gluten); May contain: Milk.

PACKAGING:

Sachets of 20 x 500g (10Kg).

STORAGE:

Store in a cool, dry place (25°C max).

SHELF LIFE:

24 months after production date.



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