



magimix®

- ✓ *Optimal volume and tolerance*
- ✓ *Better crust colour*
- ✓ *Attractive grigne opening*

MAGIMIX® GREEN

BREAD IMPROVER



APPLICATION :

Magimix green® is a multi-use improver suitable for all local bread recipes and bread-making methods in general.

LEVEL OF USE :

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

INSTRUCTION OF USE:

Add Magimix® green directly to flour and mix.

INGREDIENTS :

Stabilizer : calcium carbonate; Soya flour; Flour treatment agent: ascorbic acid ; Auxiliary technologies : enzymes.

PACKAGING :

10 Kg (20 x 500g sachets.)

STORAGE :

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

SHELF LIFE :

24 months after production date.

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