



- ✓ *Easy to use*
- ✓ *Open & yellowish crumb*
- ✓ *Buttery & sweet taste*

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# PANETTONE PREMIX 10%

TO EASILY CREATE DELIGHTFUL  
PANETTONE

## APPLICATIONS:

INVENTIS Panettone Premix 10% is a recipe designed to facilitate the baker's work and extend his range of products.

## LEVEL OF USE:

10% (10kg for 100kg of flour).

## INSTRUCTIONS FOR USE:

Add the INVENTIS Panettone Premix 10% directly to other ingredients and mix.

## INGREDIENTS:

Wheat flour; Wheat gluten; Butter powder; Emulsifier : Mono and diglycerides of fatty acids; Salt; Flavour; Deactivated yeast; Flour treatment agent: ascorbic acid; Enzymes (on wheat carrier): alpha-amylase, amyloglucosidase, xylanase; Colour: beta-carotene.

**Contains: wheat (gluten), milk; May contain: soya.**

## PACKAGING:

10Kg box.

## STORAGE:

To be stored in a cool, dry place.  
(25°C max)

## SHELF LIFE:

24 months after the date of production.

