



inventis®
RELEASE YOUR CREATIVITY



- ✓ **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.

