

Bread improver



RECOMMENDED BY
SAF INSTANT

IBIS AZUR[®]

10 kg

NATURALITY, VOLUME & DOUGH TOLERANCE
For Frozen Dough





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Applications

LESAFFRE has developed this powerful bread improver IBIS Azur, which is based on a cocktail of natural ingredients and specially designed for frozen applications: it is suitable for baguettes, sweet doughs... and is specially recommended for all types of frozen dough and for preproofed laminated pastries.

This bread improver has been designed to meet the demand of naturality/clean label for frozen dough

This bread improver IBIS Azur belongs to the range of Clean Label LESAFFRE bread improvers: this improver is emulsifier free and ascorbic acid free.

Benefits

- ▶ **IMPROVES THE YIELD** thanks to the composition which contains specific ingredients that increase hydration
- ▶ **ALLOWS A PERFECT DOUGH TOLERANCE** with direct process and short resting time without the use of ascorbic acid
- ▶ **BRINGS AN EXCELLENT DOUGH DEVELOPMENT DURING BAKING**

Use

Dosage of 1% to 2 % that is to say 1 to 2 kg for 100 kg of flour. Add IBIS Azur directly in the mixer with flour and mix

Composition

Wheat gluten, malted wheat flour, natural flavor, enzymes

Packaging

Polyethylene bag of 10 kg net weight

Storage

Store in a cool and dry place (temperature < 30°C)

Product shelf life

2 years from production date

The + Lesaffre

Our master bakers from Baking Centers



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