



B R E A D I M P R O V E R F O R
S P E C I A L F R O Z E N D O U G H

AM300333 LAN (A)



**Extends
the shelf life
of the dough
in its frozen
state**

magimix blue is a powerful bread improver specially formulated for frozen dough.

Acknowledged within the industry to be highly effective, magimix blue is recommended for all types of bread : French Baguette, brioche, laminated doughs, croissant...

→ A gluten rich formula

magimix blue is a bread improver which:

- optimises the protein level of the flour,
- improves machinability,
- increases tolerance of the dough,
- maximises the development of the dough.

→ Effective through all production stages

Thanks to **magimix blue**:

- the dough is more resistant to the shock of being frozen,
- added gluten retains water and reduces crystallization,
- maintains the quality of the dough during long term frozen storage,
- once defrosted, conditions are improved for the fermentation process to begin again,
- the impermeability of gluten network is perfectly maintained thus assuring good retention of the gas produced by the yeast.

→ Advantages

magimix blue allows:

- an extended shelf life of the frozen dough,
- increased volume,
- finer, flakier golden crust,
- more consistent production.

LEVEL OF USE

From 1.5 to 3% ie : 1.5 to 3kg per 100kg of flour according to the process and the quality of the flour used.

INSTRUCTIONS FOR USE

Blend **magimix blue** directly with the dry flour to assure a good dispersal of gluten.

INGREDIENTS

Wheat gluten ; Emulsifiers : diacetyl tartaric esters of mono and diglycerides of fatty acids ; Flour treatment agent : ascorbic acid ; Processing aids : enzymes.

PACKAGING

Bag of 10kg or bag of 10kg packed in a carton.

STORAGE

To ensure best results, store **magimix blue** in a cool and dry place (temperature should not exceed 30°C).

SHELF LIFE

2 years from production date.

