



dynamil600

柔軟雪白麵包改良劑

Bread Improver

Soft and White



LESAFFRE

樂斯福(遠東)有限公司
LESAFFRE (FAR EAST) LIMITED



dynamil 600

柔軟雪白麵包改良劑

產品：

dynamil 600 是一種全新強力麵包改良劑。誠意為各類柔軟甜麵包而配製，它使麵包更柔軟，雪白。特別推薦應用於生產各款甜麵包，漢堡包，蛋奶包，手指棒，白三文治包和麵包卷等……

dynamil 600 能成功地幫助生產柔軟及雪白的麵包。

dynamil 600 適合各種配方各生產方法。

dynamil 600 對麵包師的幫助：

- 擴大伸展力，鞏固穩定麵糰
- 增強水合作用
- 增加麵糰體積
- 使工序流暢

dynamil 600 令消費者滿意：

- 麵包特別柔軟，增強口感
- 麵包內部色澤雪白
- 保持麵包外觀，不易變形
- 增加保鮮度

用法和用量：

在攪拌前先將 **dynamil 600** 改良劑與麵粉混和，然後加入其他原材料攪拌。

100公斤麵粉用300至600公克 **dynamil 600** 改良劑（即0.3%-0.6%），便能達到理想效果。

本公司烘焙室的一班技術人員，隨時提供有關技術服務。

成份：

大豆粉、合成乳化劑、穩定劑、維生素C、酵素。

包裝：

每箱：10包X 600公克

貯藏：

保存在清涼乾爽地方溫度為25℃。

Description:

dynamil 600 is a powerful bread improver. Specially designed for all types of soft bread, **dynamil 600** successfully provides softness and generous white texture to the bread.

Recommended applications:

- all buns: soft buns, soft sweet buns, hamburger buns,
- soft rolls, finger rolls,
- white sandwich bread,
- all types of soft bread: milk bread, brioche etc.....,

Advantages for the baker:

- improve tolerance and stability.
- enable more hydration.
- increase dough volume.
- easier process.

Advantages for the consumer:

- improve softness and flavour.
- perfect white crumb.
- good shaped loaf.
- longer shelf life.

Directions for use:

Pour **dynamil 600** into flour, add other ingredients, then start mixing. Best results will be achieved from 0.3 to 0.6% on flour weight.

Remarks:

dynamil 600 is readily adapted to your recipes and baking process. For some advice, you can rely on the close cooperation of our BAKING CENTRE and Technician-demonstrators.

Ingredients:

Soya flour, Emulsifiers, Stabiliser, Ascorbic Acid, Enzymes.

Packing:

Carton of 10 sachets of 600g.

Storage:

To ensure best results, store **dynamil 600** in a cool and dry place (25°C max).



樂斯福（遠東）有限公司 LESAFFRE (FAR EAST) LIMITED

香港九龍長沙灣永康街77號環薈中心26樓2601至2603室

Units 2601-2603, 26/F, CEO Tower, 77 Wing Hong Street, Cheung Sha Wan, Kowloon, Hong Kong.

Tel: (852)2508 1218 Fax: (852)2516 5188 E-mail: lfe@lesaffre.com.hk Website: <http://www.lesaffre.com.hk>