

IREKS FROST

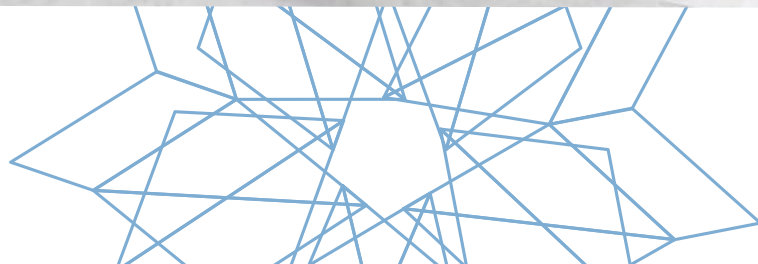


The special product for short and long-time freezing





IREKS FROST



...specially designed bread improver for short and long-term freezing

IREKS FROST provides the following processing advantages for the production of frozen dough pieces:

- machinable, plastic doughs
- high freezing and thawing tolerance of the dough pieces
- long-time frozen storage possible (up to 6 months)
- specially suited for laminated doughs
- suitable for a wide range of dough pieces (wheat baked goods, multigrain baked goods, folded doughs)

Baked goods made using IREKS FROST stand out due to the

- high volume
- slightly malty taste
- long-lasting crispness
- good layering in Danish pastries and croissants

Quantity of addition: 2 - 3 %

For further information, please contact your Technical Consultant International.

