



READY TO USE PRODUCT

Product code

10606

PRODUCT SHEET

25/10/17

SERENITY

PRODUCT DESCRIPTION

Multipurpose improver**

INGREDIENTS

Wheat flour, emulsifier (E472e), flour treatment agent (E300), enzyme* (alpha-amylase, xylanase).

*The enzymes are processing aids which are not declared on the labels of final products.

May contain milk, soya, eggs and sesame seeds.

PACKAGING

- Packaging : 80 cm x 120 cm pallet
- Packaging : 10 kg at packing
- 75 bags per pallet

STORAGE

- Best before date : 12 months
- Storage conditions : Keep in a dry and cool place

PACKAGING

- Appearance : Homogeneous powder
- Smell : Neutral
- Flavour : Neutral

NUTRITIONAL VALUES

Energy	1871 kJ
	448 kcal
Fat	24.8 g
of which saturates	24.1 g
Carbohydrate	48.0 g
of which sugars	0.5 g
Fibre	2.9 g
Protein	6.7 g
Salt	0.03 g

RECIPE:

Incorporate at 0.3% - 0.5% for baguette

Incorporate at 0.7% - 1% for bread

Incorporate at 1% for viennoiserie and brioche

***except for traditional French bread and pain courant français (French bread) in France*