



## YORK SOFT 10

Natural enzyme-based adjuvant for soft breads and baked products.  
An emulsifier-free formulation that ensures optimal softness that (for doses >2%) lasts up to 45 days.

- It can be used for long-life sweet leavened products (e.g. panettone)
- It guarantees high humidity and short chewing as well as optimal resilience
- It slows down bread staling (consumption within 24/36 hours)

### PRODUCT DETAILS

COD 01080004

### CLAIMS

Clean label

Emulsifier-free

### DIRECTIONS FOR USE

YORK SOFT allows to produce bread and baked goods with following characteristics:

- prolonged softness
- fine and regular crumb
- excellent resilience
- slow staling

DOSAGE: 1 - 2.5 kg per 100 kg flour.

The use of YORK SOFT does not require any additional declaration in the ingredients list of the final product.

### TECHNICAL DENOMINATION

semifinished product for bread and bakery products.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

