

# BOLILLOS 3.1

27900



## DESCRIPTION

Azteca Bolillos 3.1 is an emulsifier-free bread improver that helps the machinability of the dough and improves the volume of the finished products.

## INGREDIENTS

Wheat flour, dry yeast, enzymes, ascorbic acid.

CONTAINS: Wheat

## ADVANTAGES

- Can be used in bolillos, telerás, conchas and danés
- Enhances volume
- Improves mixing and fermentation tolerance

## RECOMMENDED USAGE

Add directly to the flour at 1% of the total flour weight. Example: 1 lb Azteca Bolillos 3.1 for 100 lb of flour (200g Azteca Bolillos 3.1 for 20kg of flour).

## CERTIFICATIONS

- Biochecked Non-GMO Certified
- Kosher Parve
- Halal

## PACKAGING

Product code 27900:

- 22 lb 0.8 oz (10 kg) bulk box
- 48 cases/pallet

## STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 2 years from date
- Do not leave opened bags exposed

## TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Azteca® is a registered trademark of Lesaffre et Compagnie. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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