

MAGNO PRO 200

27210



DESCRIPTION

Bread improver designed to bring volume and tolerance at minimal cost.

INGREDIENTS

Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), DATEM, Enzymes, Ascorbic Acid

CONTAINS: Wheat.

ADVANTAGES

- Improves dough machinability and strength
- Enhances volume

RECOMMENDED USAGE

Azteca™ MagnoPro 200 is recommended for various baked goods including:

- Conchas
- Bolillos
- Telera Rolls
- Hispanic Breads

RECOMMENDED USAGE

Add directly to the flour at 2% of the total flour weight.

CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Pareve
- Halal

PACKAGING

Product code 27210:

- 22.05 lb (10kg) box
- 48 boxes/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 of production or 1 month once opened
- 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 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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