

# BOLILLO BASE 6%

**39625**



## DESCRIPTION

A bolillo base that improves dough handling, provides flavor, enhances volume, and extends the shelf life of the finished product.

## INGREDIENTS

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

CONTAINS: Wheat.

## ADVANTAGES

- Improves dough handling and processing
- Enhances the volume of the bolillo
- Improves crumb softness and extends the shelf life
- Produces a more consistent final product

## RECOMMENDED USAGE

Azteca™ Bolillo Base 6% is recommended for Bolillos

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Add directly to the flour at 6.0% of the total flour weight. Example:

- For 100 lb of flour, use 6 lb.
- For 20 kg flour, use 1.2 kg.

## CERTIFICATIONS

- BioChecked Non-GMO Certified
- Kosher Pareve
- Halal

## PACKAGING

Product code 39625:

- 50 lb (22.7 kg) bags
- 40 bags/pallet

## STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 24 months from date of production or 1 months 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

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

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