



AROFROST

OVERVIEW

Arofst is a bread improver developed for doughs that are to be refrigerated or frozen for later baking. Also gives freshly baked bread a first-class volume and stops the dough from drying out.

Arofst promotes doughs that are soft and elastic with good handling qualities. The product's components ensure a stable crumb structure by strengthening the gluten which enhances the retainment of carbon dioxide produced by yeast. The finished product will have a soft, even-textured crumb combined with a fresh-keeping quality and superb volume.

The product is ideally suited for all yeast-raised products and refrigerated or frozen doughs.

Aromatic

USAGE

1 % on flour weight.

INGREDIENTS

WHEAT flour, WHEAT GLUTEN, E472e, E300, enzyme

PACKAGING

Code	Size	Type	Palletisation
440513	15 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,650.00
Energy (kcal)	390.00
Fat (g)	11.00
of which saturated (g)	8.50
Carbohydrate (g)	39.00
of which saccharides (g)	2.00
Protein (g)	32.00
Sodium (g)	0.00
corresponds to approx (g salt)	0.02



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



CATEGORY

Bread Improvers



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Baguette, Brioche, Chilled dough, Croissant, Danish pastry, Frozen dough, Hamburger bun / sausage roll, Rye bread, Tin bread, White bread



BRANDS

Aromatic



FUNCTION

Texture