



VELVET

OVERVIEW

Velvet is a versatile bread enhancer suitable for all kinds of bread applications.

A well balanced combination of emulsifier and enzymes makes Velvet a broad product which gives the bread a nice volume and exceptional softness over many days.

Velvet also makes the dough more enduring, which makes it more tolerant for a variety of conditions in the production environment. The dough also becomes more flexible and adaptable.

Velvet is an exceptional product also for bread collection in warm climates.

USAGE

1-2 % of flour weight.

INGREDIENTS

WHEAT flour, mono and diglycerides of fatty acids (E471), sodium stearoyl lactate (E481), sugar, flour treatment agent ascorbic acid, enzyme

PACKAGING

Code	Size	Type	Palletisation
1931-0099	12,5 kg	Bag	
1931-0088	20 kg	Bag	



STORAGE

Dry conditions, room temperature up to 25°C,
relative humidity max 65%.



SHELF LIFE

300 days



TYPE

Powder



CATEGORY

Bread Improvers



FINISHED PRODUCT

Baguette, Biscuit, Crusty bread, Hamburger bun / sausage roll, Morning goods
, Rolls, Tin bread, White bread