



FROSTDIAMANT

爱焙士金钻冷冻面团专用辅助粉



专用于面团的短期及长期冷冻

The special product for short and long-time freezing



IREKS

爱焙士



FROSTDIAMANT

爱焙士金钻冷冻面团专用辅助粉

...专用于面团的短期及长期冷冻

爱焙士金钻冷冻面团专用辅助粉在冷冻面团的生产过程中带来以下优点:

- 面团适合机器加工并使面团更柔软
- 面团结构具有很好的冷冻及解冻效果
- 适用于长期冷冻 (至6个月)
- 特别适用于折叠面团
- 适用于各种不同面团 (小麦粉面包, 多谷杂粮面包, 折叠面团)

用爱焙士金钻冷冻面团专用辅助粉制成的烘焙产品拥有以下优点:

- 较大的体积
- 略带麦芽味
- 长时间香脆
- 在丹麦面包及可颂面包中分层效果较好

用量: 1 - 3 %

我们推荐在冷冻面团制作中添加1 - 2 %的人造奶油。

进一步的信息, 请您联系爱焙士的技术支持人员。

...the special product for short and long-time freezing

IREKS FROST DIAMANT provides the following processing advantages for the production of frozen dough pieces:

- machinable, plastic doughs
- high freezing and thawing tolerance of the dough pieces
- long-time frozen storage possible (up to 6 months)
- specially suited for laminated doughs
- suitable for a wide range of dough pieces (wheat baked goods, multigrain baked goods, folded doughs)

Baked goods made using IREKS FROST DIAMANT stand out due to the

- high volume
- slightly malty taste
- long-lasting crispness
- good layering in Danish pastries and croissants

Quantity of addition: 1 - 3 %

We recommend adding 1 - 2 % margarine when using the frozen dough process.

For further information, please contact your IREKS Technical Adviser Export.


IREKS
爱焙士

IREKS (SHANGHAI) FOOD CO., Ltd.
Room 301, Tower 1, German Centre,
88 Keyuan Road,
Shanghai 201203
PRC
Tel.: +86 21 50652833
info@ireks.cn
www.ireks.cn

爱焙士(上海)食品有限公司
中国, 上海
科苑路88号,
德国中心, 1号楼, 301室,
201203
Tel.: +86 21 50652833
info@ireks.cn
www.ireks.cn