



获得优异品质的安全途径

The safe way to best quality

爱焙士小麦酸粉



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一款可以增强面包的芳香味道和口感，延长保鲜期的小麦酸面团粉。

几十年来，爱焙士公司积累了关于酸面团生产的各方面经验。我们公司所有含酸面团的产品严格遵循传统工艺——经典的三步发酵法生产。

爱焙士将自主培养的永久酸（菌种）作为引酵物接种到纯净的酸面团培养基上，经培育形成基本酸。基本酸被精心地进一步培养形成全酸。然后将全酸用特别温和的方法进行干燥。

小麦酸面团粉总是可以赋予面团操作的稳定性并使面包获得经典酸面团面包的独特品质。

如果想使面包获得更好的风味，请加入3-5%的爱焙士小麦酸粉。

IREKS-WHEAT SOUR

A dried wheat sourdough giving aromatic smell and taste and extended freshkeeping.

For decades, IREKS has accumulated expertise in all aspects of sourdoughs. Our product range includes sourdoughs produced following the rules of the classic three-stage method - a traditional craft.

The perpetuated sour is inoculated with pure sourdough cultures cultivated at IREKS as a starter. Perpetuated sour and basic sour are developed with great care and full sour is subsequently dried using a particularly gentle process.

Dried wheat sourdough always provides the certainty required in bread preparation and the typical character of classic sourdough breads.

For a better bread flavour, add 3 - 5 % of IREKS-WHEAT SOUR.



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