



roggena

罗吉那麦芽面包预拌粉



一款产品-多种可能
One product - many possibilities



IREKS
爱焙士

一款产品-多种可能

爱焙士在麦芽制造行业中是独一无二的，因为我们的麦精和麦芽粉的生产覆盖了所有的加工阶段——从原粮的精心挑选到成品。

我们所有的技术诀窍和经验已经有超过150年的发展，因而形成了坚实的基础。

在现代面包店的专业应用中，我们提供以下爱焙士产品。

罗吉那麦芽面包预拌粉

罗吉那麦芽面包预拌粉是由小麦麦芽粉，大麦麦芽粉以及小麦粉构成。添加量为0.5-5%。

在焙烤食品中使用罗吉那麦芽面包预拌粉具有许多优点。例如：

- 产品具有令人愉悦的天然的深颜色
- 怡人的口感和香味
- 提高了面团的锁水性能



One product - many possibilities

IREKS is unique in the malting industry, because our malt extract and malt flour production covers all the processing stages - from the careful selection of raw grain to the finished product.

All our know-how and experience have been developed in more than 150 years and thus form a solid base.

For the professional use in modern bakeries, we offer the following IREKS product.

ROGGENA

The product ROGGENA is a combination of wheat malt flour, barley malt flour and wheat flour with a quantity of addition of 0.5 - 5 %.

The use of ROGGENA in baked goods has many advantages. For example:

- pleasant dark and natural crumb colour
- aromatic taste and smell
- improved water binding properties in the dough piece

