



PANE MAGGIA 50% CONCENTRATE

OVERVIEW

A concentrate that is used at a 1:1 ratio with flour to make a wheat and rye base rustic loaf with a crispy crust, coarse crumb, and slightly sour taste.

PACKAGING

Code	Size	Type	Palletisation
3970-51		Plastic Bag	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Roll Concentrates, Bread & Yeast Compounds



INGREDIENT FEATURES

Halal, Vegetarian