



- ✓ **More volume**
- ✓ **Better dough tolerance**
- ✓ **Crumb whiteness**

MAGIMIX® RED

BREAD IMPROVER

APPLICATION:

Magimix® Red is a bread improver especially designed for toast bread, buns and rolls.

LEVEL OF USE:

0,1% to 0,3% (100 g to 300 g for 100 kg of flour).

INSTRUCTIONS FOR USE:

Add **Magimix® Red** directly to flour and mix.

INGREDIENTS:

Stabilizer: calcium carbonate; Flour treatment agent: Ascorbic acid; Enzymes (on wheat carrier); Wheat flour.

Contains: wheat (gluten).

PACKAGING:

500g sachet & 10kg carton.

STORAGE:

To be stored in a cool, dry place (25°C max).

SHELF LIFE:

24 months after the date of production.



YEAST & BAKING SOLUTIONS

LESAFFRE

F230060-01 02/08/2024