

Özmaya

Specialized in all types of bread and pastries

DURABILITY & STABILITY

ADVANTAGES

- Standart quality
- Tolerant to long processes
- Resistant to storage conditions

USAGE

- For 100 kg of flour, dosage of maximum 5% is recommended
- Add to dough by dissolving in water or crumbling
- Adjust the amount based on the formula, process, and flour quality

STORAGE

- For optimal product quality, store the product at a temperature between 0 °C and +4 °C

