Ozmaya

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

contents: yeast (sai more than crumbling. Do not co atio may vary depe and quality of flour. of flour. Add to the fl contains

ष् 100



الكمية الصافية • • ٥ جم في وقت الإنتاج

خميرة للأفران

A LESAFFRE 🥖 BRAND