



BREAD IMPROVER · FLOUR TORTILLAS & WRAPS

MAGIMIX[®] TORTILLA

Premium improver solution for wrap lovers



Magimix[®] Tortilla is an improver solution specially designed for flour tortillas and wraps.

It delivers perfect, uniform tortillas with excellent rollability, keeps them soft for longer and prevents packaged tortillas from sticking together – for productions from 1-month to 6-month shelf life.



DOSAGE
1 – 1.2 %
on flour weight



PRODUCT SHELF LIFE
24 months
from manufacturing date



TORTILLA SHELF LIFE
1 or 6 months
two recipes, see overleaf

KEY BENEFITS



Excellent rollability

Rolls and folds without cracking



Perfect uniformity

Even tortillas, batch after batch



Long-lasting softness

Superior softness through shelf life



Extended shelf life

Recipes for 1 to 6 months



No sticking

Packaged tortillas separate easily

PACKAGING



20 kg
BAG



Magimix[®] Tortilla · Product information

White tortilla recipes

Two recipes, one process
choose the recipe for the shelf life you need.



01 Recipes

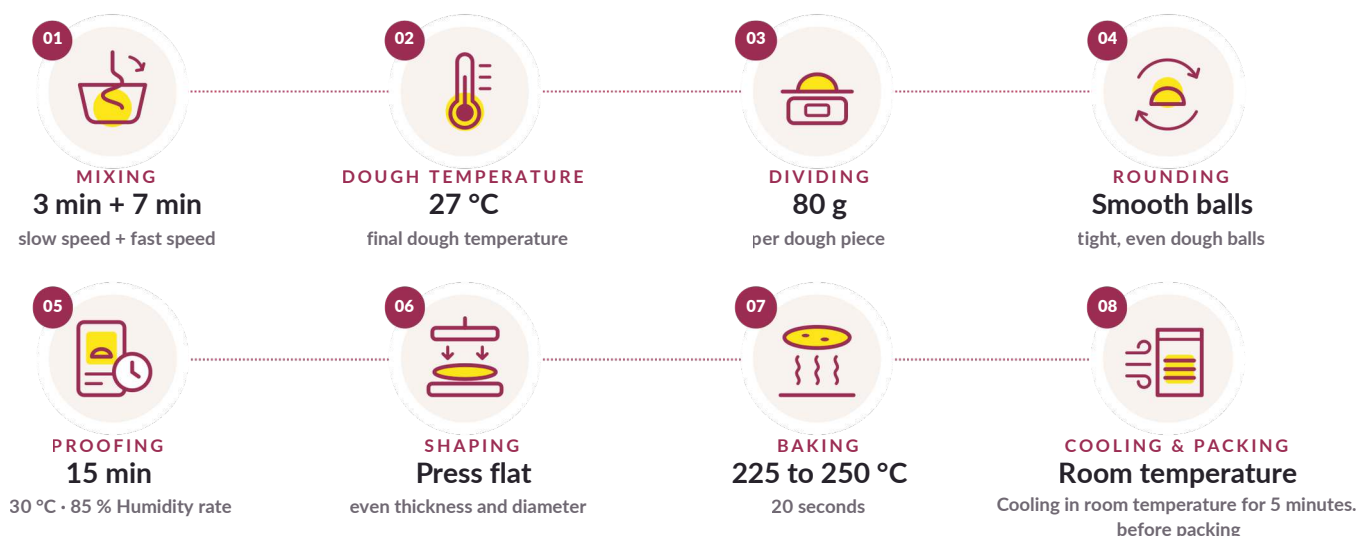
Quantities in kg for 100 kg of flour • % on flour weight

INGREDIENTS	📅 1 MONTH shelf life		📅 6 MONTHS shelf life	
	kg	%	kg	%
🌿 BASE				
Flour	100	100%	100	100%
Water	48	48%	48	48%
Salt	0.9	0.9%	1	1%
✨ IMPROVER				
Magimix® Tortilla	1	1%	1.2	1.2%
🍃 TEXTURE & SOFTNESS				
Shortening	5	5%	10	10%
Sugar	1	1%	1.6	1.6%
Glycerin <i>humectant</i>	—	—	3	3%
SSL <i>sodium stearoyl lactylate</i>	—	—	0.2	0.2%
Soya flour OPTIONAL	1	1%	—	—
🍷 LEAVENING				
SAPP 28 <i>sodium acid pyrophosphate</i>	—	—	0.5	0.5%
Sodium bicarbonate	—	—	0.5	0.5%
Baking powder	—	—	0.3	0.3%
🛡️ PRESERVATION				
Calcium propionate	0.3	0.3%	0.4	0.4%
Potassium sorbate	—	—	0.2	0.2%
Citric acid	—	—	0.19	0.19%
Total dough <i>incl. optional ingredients</i>	157.2	157.2%	167.09	167.09%

Reference: 100 kg of flour. % = share of flour weight. To scale, multiply each quantity by your flour weight in kg ÷ 100. Adjust water to the absorption of your flour.

02 Process

Same steps for both recipes



For more recipes and technical assistance please contact our Baking Center Manager by scanning this QR Code

