



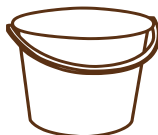
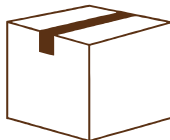
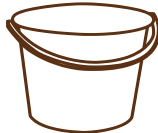




MIXES, LEAVENINGS AND IMPROVERS



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ITEM	DESCRIPTION	QUANTITY	PACKAGING
CROISSANT GOLD PLUS	A complete mix in powder. Versatile and easy to use, its special formulation allows the production of rising croissants and brioches with a high conservation.	Kg 15	
SPONGE CAKE	A complete mix in powder, for the production of sponge cake. Very easy to use, it's suitable for a quick and economical preparation of excellent sponge cakes or "rollè" cakes.	Kg 15	
FESTA ORO	A complete powder mix for the production of traditional leavened desserts. Ideal for the production of "Panettone", "Colomba" and "Pandoro". It's also ideal for any other type of leavened confectionary.	Kg 15	
FAST CREAM	Powder mix for making cold custard creams. Especially versatile, it can be prepared with cold water or cold milk. It gives an excellent result in few minutes. Suitable for freezing and cooking.	Kg 15	
YEAST BACKING	Dry leavening agent used in confectionery applications. Recommended to increase the volume and lighten also the consistency of baked goods.	Kg 3	
INSTANT DRY YEAST	Dry Yeast, ready to use, ideal for baking and making pizzas, for the realization of a soft and an cell-like dough.	Gr 500x20	
SIDE MOUNT SPONGE	It has a whipping and an emulsifying power. It holds a high quantity of air during the whipping. It always assures an optimal and constant whipping of the product; for its characteristics, it can be used also in ice cream parlors.	Kg 5	
FIRST IMPROVER	Excellent for all productions, it contains fat, this assures an excellent result in quality and development of the dough. It's also ideal for the production of baked pastries.	Kg 15	