

# Krapfenkonzentrat BM 25

Baking premix for the production of deep-fried bakery products

**Product number:** 4369

**Packaging:** 25 kg paper bag

## Product advantages:

- Long-lasting freshness
- Full-bodied taste
- Beautiful golden colour
- Extremely high fermentation stability and tolerance
- Suitable for all types of processing
- Wide range of application

**Dosage:** 25 % on flour