

**magimix®**Baking
Improver

Palladium Relax

Low-allergen additive for increasing dough extensibility thanks to the use of deactivated yeast with reducing properties. Can be dosed together with any commonly used improver.

Advantages:

- excellent solution for problematic so-called "short" flours
- ensures faster dough mixing
- stabilizes the strength and extensibility of the dough
- softens the dough and facilitates its shaping
- eliminates shrinking or tearing of the dough during rolling
- improves the final appearance of bread, pastries, brioches, pizza, cakes, cookies...
- the only allergen in the composition is gluten

Dosage:

0,1-0,3 % on flour weight

Ingredients:

Wheat flour; dried deactivated yeast (pure deactivated culture of *Saccharomyces cerevisiae*).

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

12 months in original packaging

**Baguette (150 g)**

	Weight
Wheat flour T 530	100 kg
Salt	2 kg
Baker's yeast	1 kg
NATURSOFT	1 kg
PALLADIUM RELAX	0,2 kg
Water	70 kg
Total	174,2 kg

Technological parameters

Mixing	8+5 min
Dough temperature	20-24 °C
Resting	90 min
Dividing	180 g
Shaping	baguette
Proofing	30 min / 32 °C / 75 %
Baking	20 min / 240 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	969 kJ/ 229 kcal
fats	1,1 g
of which saturates	0,1 g
carbohydrates	45 g
of which sugars	1,4 g
fibre	2,3 g
protein	8,1 g
salt	1,3 g

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