

IMPROVER

Functionality

Increase in volume

FRESH

facilitates machining process

ensures high volume and regular crumb structure

Magimix Fresh is a high-quality bakery improver which significantly increases softness and freshness of bread. It is designed for wheat and mixed breads, including pre-packaged breads. Particularly suitable for Baltona-type bread. Application of the Magimix Fresh improver has a positive effect on the water absorption of the dough as well as on the entire processing. The taste and smell of the finished products are not affected by the use of Magimix Fresh improver.

magimix solutions

Several active ingredients, which include enzymes, emulsifiers, hydrocolloids and humectants, can be used to reduce staling of bread and the associated starch retrogradation. They can be used individually, but the best solution is their combination in the right proportions.

Practical information

Application

1% in relation to the amount of flour, i.e. 1 kg of mix for 100 kg of flour (added directly to the flour before mixing).

Components

Wheat flour; rye flour; flour treatment agents: enzymes* (carrier: wheat flour), ascorbic acid.

*Enzymes are deactivated during the heat treatment process and therefore have no technological function in the finished, baked product. Therefore they are not subject to further labelling.

Storage conditions

Store the product in a tightly closed container, in a dry and well-ventilated place out of direct sunlight (maximum temperature 25°C).

Packaging

Cardboard box 17.5 kg	
high	low
✗	✓



magimix®

WITH CONFIDENCE. DEFINITELY.

LESAFFRE  BRAND

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Magimix provides a wide range of bread improvers

Magimix has a wide and innovative product offering, representing the results of the work of teams of formulators and baking technicians on all five continents. Our product is constantly evolving so as to keep up with developments and changes in processes: direct process, slow or deferred fermentation, freezing techniques, etc.



Prolongs freshness of wheat and mixed breads. Particularly suitable for wheat and rye Baltona-type bread

- ✓ prolonged freshness of bread
- ✓ bigger volume and a fine, even crumb
- ✓ universal - suitable for wheat and mixed breads
- ✓ economical
- ✓ increased water absorption of the dough
- ✓ improved processing tolerance
- ✓ stabilises dough during processing

You can find all our products at:
lesaffre.pl



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WITH CONFIDENCE. DEFINITELY.

30 years of experience in the development of Lesaffre bread improvers.

Magimix is the day-to-day partner you can trust if you want to achieve safe and healthy products.

LESAFFRE BRAND

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