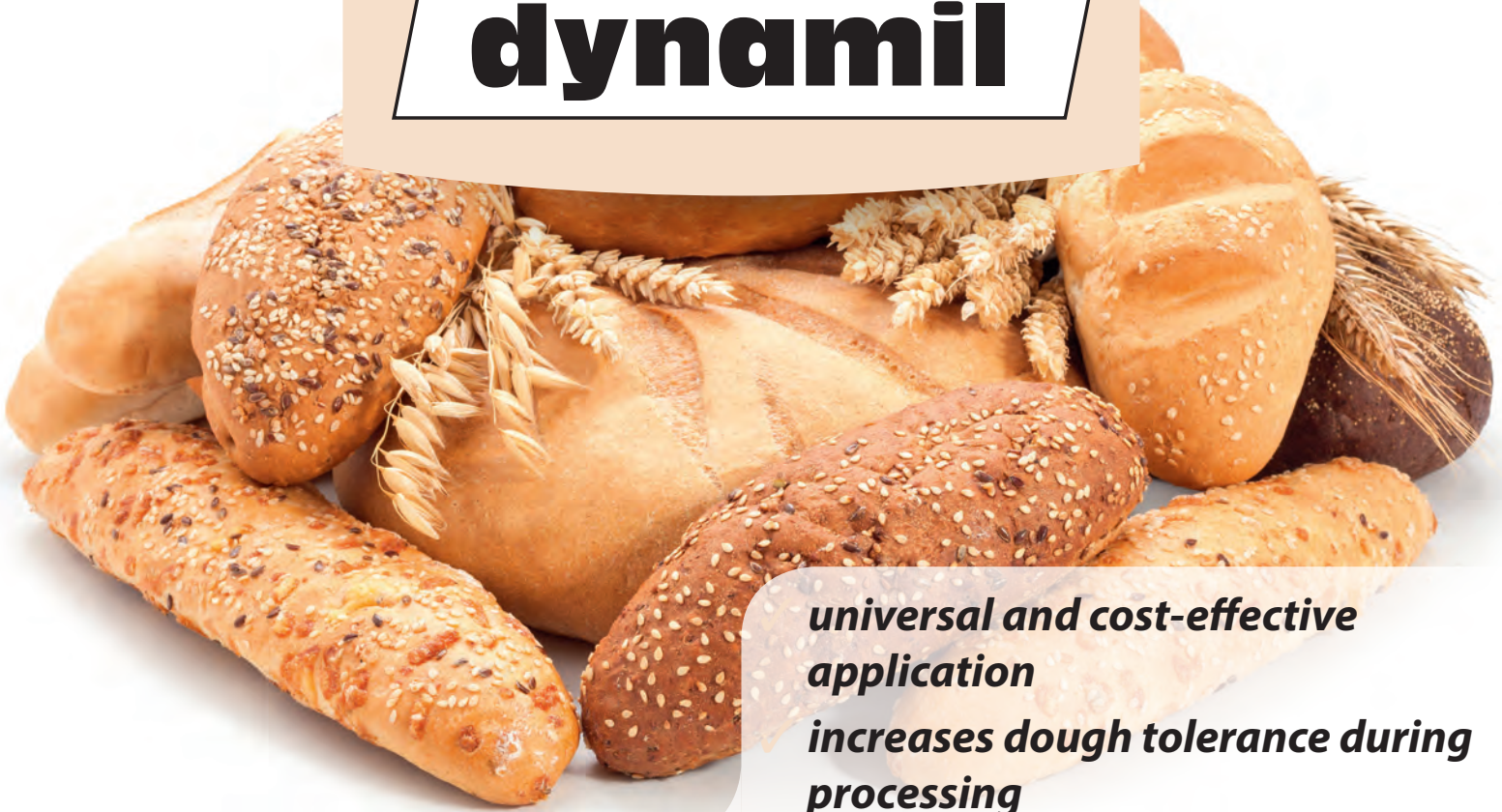


# dynamil



**universal and cost-effective application**  
**increases dough tolerance during processing**

BREAD IMPROVER

## ECRU

### BREAD IMPROVER

*for all kinds of bread*

Dynamil ECRU is an improver dedicated for wheat and mix bread. Recommended for both industrial lines and for use in craft applications. It significantly improves the dough tolerance during both mechanical and manual processing, guarantees an even dough rise and increases the volume of the final product. E cru improver helps to obtain a bright crumb with even pores, raises the visual aspect of bread. It is efficient in dosing. It perfectly combines the baking quality with cost-effectiveness and versatility of use.

#### USAGE

0.3% of used flour weight, i.e. 0.3 kg improver for 100 kg flour (directly into flour before kneading).

#### STORAGE

Store the product in tightly closed container, in a dry and ventilated place, without sunlight (maximum temperature 25°C).

#### PACKAGING

Bag 25 kg

F 3 02790/01

**CAUTION:** The product may contain: milk and derivatives, eggs and derivatives, soya and derivatives, sesame.

  
**LESAFFRE**



# dynamil

Perfectly combines  
bread quality with  
cost-effectiveness and  
versatility in use

- ✓ *facilitates manual and machine processing of dough*
- ✓ *ensures high quality of the finished product produced by both traditional and modern methods*
- ✓ *cost-effective in use*
- ✓ *ensures even dough rise*

## BAKING CENTER™

Our technologists in Baking Center™ are at your disposal to help you take full advantage of our products.  
Do not hesitate to call them.

Lesaffre Polska S.A.  
46-250 Wołczyn, ul. Dworcowa 36, Polska  
tel. +48 (77) 418 82 80, fax +48 (77) 418 82 99  
www.lesaffre.pl

# ECRU

## BREAD IMPROVER

*for all kinds of bread*



IMPROVER

