



Kornfrisch

Item Code: 184

Thermally treated wheat flour with high powerful rheological properties on all kinds of dough. The addition of Diamant Kornfrisch to dough has a positive influence to enable bread and pastries to stay fresh for a longer period of time, especially when combined with modern refrigeration technology, like fermentations retarding and stopping. Kornfrisch absorbs water of about 3 times of its own weight.

Packing : 25kg paper bag

