



DRIV

OVERVIEW

Driv is a premium bread emulsifier in paste form that promotes softness and makes the dough elastic-like and easy to work with. The crumb becomes elastic, and the emulsifier helps the bread keep its softness and moisture, stopping the dough from drying out. It also produces a less sticky mixture when used with gluten-free dough.

Suitable for use in all kinds of yeast-raised doughs, such as white bread, hotdog & hamburger buns, brioches, croissants, and sweet doughs. It can also be used for rusks, hard bread, and cookies, which become more tender.

Aromatic
A brand by Bakels



USAGE

1.5-2% on flour weight

INGREDIENTS

Water, Emulsifier E471

PACKAGING

Code

Size

20 lbs.

9 kg

Type

Plastic pail

Plastic pail

Palletisation



STORAGE

50°F- 65°F (10-18 °C)



SHELF LIFE

365 days



TYPE

Paste



CATEGORY

Emulsifiers



INGREDIENT FEATURES

Gluten Free, Kosher



FINISHED PRODUCT

Baguette, Biscuit, Cookies,
Croissant, Danish Pastry,
Hamburger Bun



BRANDS

Aromatic



FUNCTION

Elasticity, Flexibility, Freshness, Moisture, Softness, Stability, Texture, Volume