



Super Back Bread Improver

Art. Nr. 21301

Product Data

Product Description: *Bread Improver*

Shelf life from production: *360 Days*

Storage conditions: *18 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

*Calcium carbonate (E170), Wheat flour, Emulsifier (E472e), Emulsifier (E471),
Enzymes, Flour treatment agent Ascorbic acid E300*

Possible uses:

- *Direct processing, fermentation delay,
Fermentation interruption (freezing)*
- *Special and small breads*

Product characteristics:

- ✓ *The perfectly balanced emulsifier bread improver for all types of
wheat dough - a wide range of applications*
- ✓ *For optimizing the dough handling*
- ✓ *In mechanical dough processing*
- ✓ *In manual dough processing*
- ✓ *Achieving high fermentation tolerance*
- ✓ *For different dough processing methods and dough temperatures*
- ✓ *For best quality Bread and Buns*
- ✓ *Good volume - nice soft bread crumb - excellent flavor*

Dosage:

0.5 - 1.0 % on flour weight, depending on flour quality

Packings:

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer