



M25 IMPROVER

OVERVIEW

An Off white free flowing powder.

INTENDED USE/ABUSE:

- M25 SB IMPROVER is a composite bread improver of superior quality which produces bread with excellent shelf-life.
- Requires only the addition of flour, yeast and water.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

0.25 % on flour weight.

INGREDIENTS

Wheat Flour, Anti-Caking Agent (E170), Oxidizing Agent (E300), Enzymes

PACKAGING

Code
19520

Size
25 KG

Type
Poly bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	716.00
Protein (g)	5.90
Total Fat (g)	1.30
Saturated fat (g)	0.80
Mono-unsaturated fat (g)	0.40
Poly-unsaturated fat (g)	0.00
Ash (g)	0.00
Carbohydrates (g)	30.00
Total Dietary Fibre (g)	0.60
Sugars (g)	0.00
Sodium (mg)	55.00

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat (Gluten)



CATEGORY

Bread and Roll Improvers



INGREDIENT FEATURES

Halaal certified