



BAKELS PUFF IMPROVER

OVERVIEW

Bakels Puff Improver is specially designed for laminated products like Puff etc.

USAGE

100 g per 100kg flour

INGREDIENTS

Enzymes, Flour Treatment Agent (INS 516)

PACKAGING

Code	Size	Type	Palletisation
	25 KG	Kraft bag	



STORAGE

Cool and dry conditions 15-25°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Puff Improvers



FINISHED PRODUCT

Puff