



## DOBRIM NPR (NATURAL PRESERVATIVES)

### OVERVIEW

Dobrim NPR fermented wheat flour which is derived from a series of fermentation stages. This process enables the accumulation of organic acids, which actively safeguard bread and bread products, extending the shelf life of bread by preventing mold growth. This is a clean label alternative to chemical preservatives such as calcium propionate.

Application:

The Dobrim NPR is natural mold inhibitor and has following benefits:

1. It helps to improve shelf life.
  2. Better dispersion throughout the food matrix.
  3. Reduces consumption of yeast.
  4. Enhance texture and flavour along with taste of food products.
  5. Environment friendly and natural
- Shelf

### USAGE

1.20 -1.50% on Flour weight basis

### INGREDIENTS

Fermented Wheat Flour, Maize Starch

## PACKAGING

**Code**

**Size**

25 KG (1kg\*25)

**Type**

Kraft bag

**Palletisation**



### STORAGE

Cool and dry conditions, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



### SHELF LIFE

365 days



### TYPE

Powder



### CATEGORY

Bread Improvers



### FINISHED PRODUCT

Cake



### BRANDS

Bakels