



DOBRIM PIZZA IMPROVER

OVERVIEW

Dobrim Pizza Improver Specially develop for enhances crust colour & softness. Dobrim Pizza improver to produce the dough soft and pliable without any shrinkage and result in a smooth and uniform crusted pizza.

USAGE

0.5- 0.7% on flour weight basis (Depending on flour quality)

INGREDIENTS

Emulsifier (INS 472e), Anticaking Agent (INS 170 (i)), Maize Starch, Antioxidant (INS 300), Thickener (INS 412), Emulsifier {INS 481(i)}

PACKAGING

Code	Size	Type	Palletisation
	25 KG (5*5)	Kraft bag	



STORAGE

Cool and dry conditions 15-20°C



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Bread and Donut Mixes,
Pizza Improver



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Pizza



BRANDS

Bakels



FUNCTION

pizza improver