



DOBRIM SR (SORBATE REPLACER)

OVERVIEW

Dobrim SR, derived from the rowan berry, is a botanical extract that acts as a natural source of sorbate. It offers notable advantages in both applications and label declarations, effectively prolonging the shelf life of cake products and flatbreads. As a clean label solution, it serves as an alternative to potassium sorbate.

Application

1. It is to be mixed with flour and other ingredients in regular mixing process
2. It is a clean label, and natural ingredient
3. It helps replace potassium sorbate completely, at reduced dosages.
4. It can be used for long shelf life cakes

USAGE

0.25 - 0.50% on flour basis

INGREDIENTS

Rowanberry extract

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

730 days



TYPE

Powder



CATEGORY

Cake Improvers



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Cake



BRANDS

Bakels