



## DOMAX D 300 SUPREME

### OVERVIEW

DOMAX D-300 SUPREME is an excellent bread improver which enables high oven spring and enhances volume. It also aids to dough relaxation, dough conditioning and mechanical tolerance during the bread making process.

### USAGE

150 – 300g per 100kg flour

### INGREDIENTS

Anticaking Agent (INS 170 (i)), Antioxidant (INS 300), Soya Flour, Maize Starch, Enzymes

### 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

Bread Improvers



### FINISHED PRODUCT

Bread