



DOMAX D 500 SUPREME

OVERVIEW

DOMAX D 500 SUPREME bread improver based on enzymes and permitted food ingredients broad functionality which combines dough relaxation, dough tolerance, high oven spring and good volume.



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



ALLERGENS

Soya



CATEGORY

Bread Improvers



FINISHED PRODUCT

Bread