



## DOMAX WHOLE WHEAT MAX

### OVERVIEW

DOMAX WHOLE WHEAT MAX bread improver gives ultimate bread quality. It is specially developed for dough conditioning, dough stability, Loaf volume, Crumb structure. Gives optimum result in different dough and dough mixers.



#### STORAGE

Cool and dry conditions 15-25°C



#### SHELF LIFE

365 days



#### TYPE

Bag



#### ALLERGENS

Soya



#### CATEGORY

Bread Improvers



#### INGREDIENT FEATURES

Gluten Free



#### FINISHED PRODUCT

Whole Wheat Bread