



GLUTEN SE

OVERVIEW

Gluten SE is an easy-to-use powder blend designed to be added to dry ingredients in bread, buns, croissants, and flour. This functionally blended mix enhances dough elasticity, strength, and overall texture, ensuring consistently high-quality baked goods with excellent volume and chewiness

USAGE

100gm -300gm on 100kg flour

INGREDIENTS

Gluten, Soya Flour, Maize Starch, Anticaking Agent (INS 170 (i)), Enzymes (INS 1100, Xylanase, INS (1104), INS 1102)

PACKAGING

Code	Size	Type	Palletisation
	25 KG (1kg*25)	Kraft bag	



STORAGE

Cool and dry conditions 15-20°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Kraft Bag



CATEGORY

Bread and Donut Mixes,
Bread Improvers



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Bread, Buns, Ladi PAv



BRANDS

Bakels



FUNCTION

Bread Improver