



PAPAIN-X

OVERVIEW

Bakels PAPAIN-X is derived from the fruit of papaya tree. It is collected by tapping the unripe fruit, drying the latex & purified.

- PAPAIN-X gives improved volume to the biscuit.
- It improves the fresh keeping properties of biscuit & prevents staling.
- PAPAIN-X imparts golden brown colour to biscuit.
- Improves the crispiness & bite of biscuit.

USAGE

10-25g/100kg flour (depending on flour quality).

INGREDIENTS

Maltodextrin, Enzymes

PACKAGING

Code	Size	Type	Palletisation
	25 KG	Kraft bag	



STORAGE

Store away from direct heat & sunlight,
Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Biscuit & Cracker Improvers



FINISHED PRODUCT

Biscuit, Cracker