



PROESTER SL150

OVERVIEW

Proester SL150 is the brand name for sodium stearoyl-2-Lactylate, a highly effective emulsifier and dough conditioner for whole range of bakery products.

1. Strong dough, larger loaf volume, Whiter crumb & Bread softness.
2. Replaces the use of GMS & reduces the quantity of fat used.
3. Shelf life extension by increasing the water holding capacity & preventing staling.
4. Improved aeration & foam stability for desserts.
5. Stable fat emulsions & foams for cream products.
6. Efficient processing.
7. Improved product quality.

USAGE

Coffee whitener : 0.2 - 0.3% on flour weight basis

Cereals : 0.3 - 0.5% on flour weight basis

Bread : 0.15 - 0.5% on flour weight basis

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)

PACKAGING

Code

Size
25 KG

Type
Drum

Palletisation



STORAGE

Cool and dry conditions 15-20°C, Store
in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Biscuit & Cracker Improvers