



## SF SOFT 1406

### OVERVIEW

SF SOFT – 1406 is a concentrated & low dosage bread improver having broad functionality which provides dough relaxation, dough tolerance, excellent volume and softness to the bread.

### USAGE

50 – 75g per 100kg flour

### INGREDIENTS

Maize Starch, Anticaking Agent (INS 170 (i)), 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

Bread Improvers



### FINISHED PRODUCT

Bread