



SUPER DR

SUPER DR bread Improver is specially designed for density reduction of the dough while retaining the aeration.

USAGE

50–80g per 100kg flour

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
	25 KG	Bag	

DESCRIPTION

50-80 g/ 100kg Flour



STORAGE

Cool and dry conditions 15-25°C, Store away from direct heat & sunlight, Store in cool, dry & hygienic conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Bread Improvers



FINISHED PRODUCT

Artisan, Bagel, Baguette, Bread, Brioche, Bun, Ciabatta, Croissant, Doughnut, Flat bread, Focaccia, Hot Cross bun, Rusk, Rye bread, White bread