

Product Name	: UNIVERSAL
Ingredients	: Maize starch, Anticaking agent [NS 170 (i)], Enzymes.
Physical Appearance	: White free flowing powder
Product Description	: UNIVERSAL is a unique formulation of ingredients which helps In reducing the consumption of Gluten in bread making recipe up to 50%. This Product is designed to perform along with DOMAX WHOLE WHEAT MAX (Bakels Bread Improver for Whole Wheat Bread) to get optimum results.
Dosage	: 50–60g per 100kg flour
Application	: Blend UNIVERSAL with the Flour and other dry ingredients.
Shelf life	: Best before 12 Months from date of manufacture
Packaging	: 20kg in HDPE drum (1x20kg)
Storage	: Store in a cool (<25 ^o c), dry and hygienic place.. Away from direct heat & sunlight.

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