

Product Name	: DOBRIM NPR
Ingredients	: Fermented Wheat Flour, Maize Starch
Physical Appearance	: Off-White fine powder
Product Description	: Dobrim NPR is Fermented wheat flour for Bread and Pastries, Pizza, Donuts, Cake, Puffs, Buns & Puddings, Breakfast cereals, Pasta & Noodles.
Dosage	: 1.2-1.5% on Flour weight basis
Application	: The Dobrim NPR is natural mold inhibitor and has following benefits: <ol style="list-style-type: none">1. It helps to improve shelf life.2. Better dispersion throughout the food matrix.3. Reduces consumption of yeast.4. Enhance texture and flavour along with taste of food products.5. Environment friendly and natural
Shelf life	: Best before 12 Months from date of manufacture
Packaging	: 25kg in Kraft Bag (1x25kg)
Storage	: Store in a cool (<25°C), dry and hygienic place. Away from direct heat & sunlight.

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