



BACOM B81V

OVERVIEW

Bread emulsifier in paste form that is used to improve crumb softness and keeping qualities.

USAGE

1-1.5% calculated on flour.

INGREDIENTS

Water, Emulsifier (471,481,322-Soy), Sugar, Vegetable Oil, Acidity Regulator (263,260), Foaming Agent (570)

PACKAGING

Code	Size	Type	Palletisation
2182-60		Plastic Pail	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

6 Months (180) days



TYPE

Fat



ALLERGENS

Soy



CATEGORY

Bread & Yeast Compounds, Fats & Dough Relaxants



INGREDIENT FEATURES

Vegan, Vegetarian