



QUANTUM CLEAN LABEL

OVERVIEW

A versatile E number-free improver that can be used in a wide range of bread products. It improves dough strength, stability, volume, and crumb softness.

USAGE

Use at 1% on cereal weight.

INGREDIENTS

Soya Flour, Wheat Flour, Ascorbic Acid (Vitamin C), Enzymes, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
1919-40		Plastic Bag	



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten, Soy



CATEGORY

Bread & Yeast Compounds, Bread & Roll Improvers



INGREDIENT FEATURES

Vegetarian