



QUANTUM PLUS

OVERVIEW

A versatile 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

Emulsifier (481), Wheat Flour, Soya Flour, Free Flow Agent (170), Vegetable Fat, Flour Improver (300), Enzymes, Folic Acid

PACKAGING

Code	Size	Type	Palletisation
1925-50		Plastic Bag	

DESCRIPTION

Premium all purpose Improver for Bread and Yeast Goods with additional water absorption. Use at 1% on Flour (Cereal) Weight.



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

Halal, Vegan, Vegetarian