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RAPBRIM

OVERVIEW

Softening agent for strong flours.

USAGE

0.1% on flour weight

INGREDIENTS

Wheat Flour, Flour Improver (920), Folic Acid

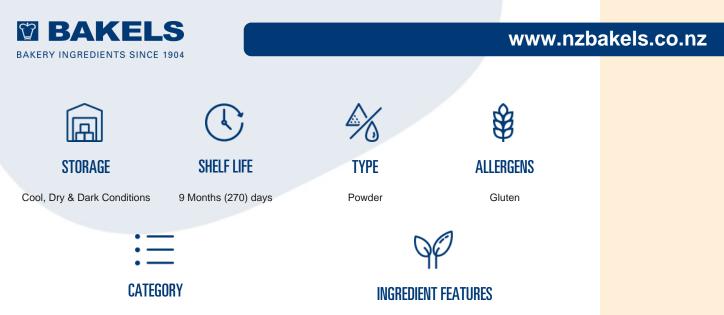
PACKAGING

Code 2630-51 Size

Type Plastic Bag Palletisation

DESCRIPTION

Assists in the clearing of doughs containing strong flour. Usage rate is approximately 0.1% on cereal weight or 100g per 100kg flour but this can be varied to suit.



Bread & Yeast Compounds, Fats & Dough Relaxants

Halal, Vegan, Vegetarian