



RAPBRIM

OVERVIEW

Softening agent for strong flours.

USAGE

0.1% on flour weight

INGREDIENTS

Wheat Flour, Flour Improver (920), Folic Acid

PACKAGING

Code	Size	Type	Palletisation
2630-51		Plastic Bag	

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.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Bread & Yeast Compounds, Fats & Dough Relaxants



INGREDIENT FEATURES

Halal, Vegan, Vegetarian