



SORBEX

OVERVIEW

SORBEX is a preservative for use in all types of flour confectionery.,,SORBEX can be added to the batter but is best used by adding to the dry ingredients.,,SORBEX provides good protection against yeast and mould growth and extends shelf life. Production runs can be larger as each line need not be prepared so frequently. Wastage due to mould spoilage is reduced.,,The use of SORBEX is particularly important in summer months during periods of high temperature and humidity. A high storage temperature and high humidity both encourage mould growth. Humidity is also generally high in packaged bakery lines so the use of SORBEX is important to retard mould growth.,,The maximum usage rate of SORBEX is 0.2% (20g per 10kg other ingredients). SORBEX is also effective at lower levels and can be used as low as 0.1%.

USAGE

0.1% - 0.2% on other ingredients.,,Note:,Maximum usage rate is 0.2% on other ingredients.,,At this level Sorbex provides 1000 ppm Potassium Sorbate calculated as Sorbic Acid.

INGREDIENTS

Preservative (202), Wheat Starch

PACKAGING

Code
2710-31

Size

Type
Plastic Bag

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten



CATEGORY

Cakes, Muffins & Slices, Shelf-Life Extenders



INGREDIENT FEATURES

Halal, Vegan, Vegetarian