



NOFIL 8

Special product made from calcium acetate and malted cereal flour (0,6%), specifically designed for bakery. When added to bread dough, it prevents the contamination by bacillus mesentericus, which spoils bread by forming a sticky rope-like texture. You can add NOFIL both to straight dough and long-fermentation dough.

PRODUCT DETAILS

COD 01080084

CLAIMS

DIRECTIONS FOR USE

dosage: 600 g per 100 kg flour

- add directly NOFIL to the other ingredients before kneading
- NOFIL can be added to sponge and long fermenting doughs

BENEFITS:

- prevent the formation of bacillus mesentericus which is the origin of the bread disease called "rope"
- NOFIL does not change the taste of the bread

TECHNICAL DENOMINATION

semifinished product for leavened baked goods for bakery and confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

