



BACOM A-100

OVERVIEW

Anti-staling agent. Has a beneficial effect on texture and crumb color.

USAGE

1 to 2% based on flour weight

INGREDIENTS

Water, Emulsifier (E471), Emulsifier (E472e), Emulsifier (E322), Hydrogenated Vegetable Fats, Permitted Preservative (E260), Permitted Preservative (E263)

PACKAGING

Code	Size	Type	Palletisation
	20 KG	Pail	
	5 KG	Pail	



STORAGE

(25 – 35°C)



SHELF LIFE

12 months when stored under
favorable conditions days



TYPE

Paste, White paste-like texture



ALLERGENS

Soy, Soya Products



CATEGORY

Bread Lines, Bread Preservatives



FINISHED PRODUCT

Breads



BRANDS

Bakels