



BAKELS CSP 60

OVERVIEW

An agglomerated powder that functions as a mold and rope inhibitor which can extend bread shelf-life 9-11 days under varying conditions when used at recommended usage level.

USAGE

When used independently, CSP 60 level should be between 0.200%-0.375% of flour weight. When used with Lecinta Plus, CSP 60 level should be 0.200%. It should be blended with flour and other ingredients.

INGREDIENTS

Calcium propionate

PACKAGING

Code	Size	Type	Palletisation
BR102	12 x 1 KG	Carton	



STORAGE

(27 – 33°C), Cool, clean and dry place



SHELF LIFE

690 days



TYPE

Agglomerate, Free flowing powder



ALLERGENS

-None-



CATEGORY

Bread Lines, Bread Preservatives



FINISHED PRODUCT

Artisan Breads, Breads



BRANDS

Bakels