



## FINO BREAD IMPROVER

### OVERVIEW

A non-bromated bread improver for all types of bread. It promotes fast fermentation, speeds up the production process and stable dough even without the presence of potassium bromate. It can be used in conjunction with 0.5% Lecinta Plus.

### USAGE

0.4% based on flour weight.

### INGREDIENTS

Starch, Ascorbic acid, Emulsifier, Enzyme

### PACKAGING

**Code**  
BR115

**Size**  
12 x 1 KG

**Type**  
Carton

**Palletisation**



### STORAGE

(27 – 33°C), Cool, clean and dry area



### SHELF LIFE

365 days



### TYPE

Free flowing fine powder



### ALLERGENS

Wheat, Soya



### CATEGORY

Bread Lines, Bread Improvers/Conditioners



### FINISHED PRODUCT

Artisan Breads, Breads



### BRANDS

Fino