



PRODUCT INFORMATION

Code: BR104

Issue No. 2

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Product Name	:	Dobrim High Speed
Product Description	:	A non bromated bread improver for all types of breads. It promotes faster production process and stable dough even without potassium bromate. It can be used in combination with 0.5% Lecinta Plus
Ingredient Declaration	:	Inert fillers, ascorbic acid and enzyme
Recommended Usage	:	0.4% based on total flour weight
Allergens	:	Wheat, soya
Packing	:	Available in 12 x 1kg PE opaque pouches packed in a corrugated carton
Storage	:	Store in a cool (27-33°C), dry place away from direct heat, sunlight and moisture. Keep bags tightly closed during storage.
Shelf Life	:	Maximum of one year when stored under normal ambient conditions

All ingredients for this product comply with Philippine food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made, however. Since the Manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions but our technical staff is available to assist the purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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