

PRODUCT INFORMATION

Code: BR115

Issue No. 2

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Product Name: Fino Bread Improver

Product Description: A non-bromated bread improver for all types of

bread. It promotes faster fermentation, speeds up the production process and produces stable dough even without the presence of potassium bromate. It can be used in combination with

0.5% Lecinta Plus

Ingredient Declaration: Starch, ascorbic acid, enzymes

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), clean and dry place.

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 underwhich 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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