

PRODUCT INFORMATION

Code: BR112

Issue No. 2

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Product Name : Monofresh

Product Description: An anti-staling agent with emulsifier and

enzyme blend in powder form for use in yeast leavened goods. It helps maintain softness of

baked products.

Ingredient Declaration: Starch, calcium carbonate, distilled

monoglycerides and enzymes

Recommended Usage : 0.5-1.0% based on total flour weight

Allergens : None

Packing : Available in 12 x 1-kg PE opaque pouches

packed in a corrugated carton

Storage : Store in a cool (27-33°C), clean and dry area.

Keep bags tightly closed during storage.

Shelf Life : 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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