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SEPTEMBER 2008

**CLEAN LABEL CRUMB SOFTENER**

**CLEAN LABEL CRUMB SOFTENER** is a crumb softener for the production of clean label bread, rolls and all fermented goods.

Based on Bakels enzyme technology **CLEAN LABEL CRUMB SOFTENER** has been developed, as an easy to use free flowing powder, which contains no emulsifiers and thus for labelling purposes, is E Number free.

Crumb Softness and extended fresh keeping are important features in good quality bread and this can be achieved for very little cost with the addition of **CLEAN LABEL CRUMB SOFTENER**, when used at the recommended level of 0.25 to 0.50%, based on the flour weight, in all clean label bread and morning goods.

**CLEAN LABEL CRUMB SOFTENER** can be used in any recipe in conjunction with Bakels clean label bread, roll and bun improvers where extra crumb softness is required.

**CLEAN LABEL CRUMB SOFTENER** is packed in 25kg bags.

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 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 the authority to waive or change the above provisions, but our technical staff is available to assist 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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