



CLEAN LABEL CRUMB SOFTENER

OVERVIEW

Clean label powdered crumb softener and anti-staling agent.

BENEFITS INCLUDE:

- Immediate softness.
- Extended softness over life for bread, rolls and all fermented goods.

Crumb softness and extended fresh keeping are important features in good quality bread. Achieve this for very little cost using Clean Label Crumb Softener.

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USAGE

0.25-0.5% on flour weight for bread.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine)

PACKAGING

Code	Size	Type	Palletisation
218900	25kg	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,612.00
Energy (Kcal)	380.00
Fat (g)	1.40
Fat (of which saturates)(g)	0.40
Available Carbohydrate (g)	80.84
Carbohydrate (of which sugars)(g)	1.20
Protein (g)	9.05
Fibre (g)	3.97
Salt (g)	0.04

ADDITIONAL INFORMATION

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 fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods, Crumb Softeners



INGREDIENT FEATURES

Clean Label, Vegan suitable, Vegetarian



FINISHED PRODUCT

Hamburger Bun, Hot Cross Bun, Soft Roll, Speciality Bun, Tin Bread



FUNCTION

Improve softness (over-life), Reduce recipe cost