

NOFIL

BAKERY

OTHER EMULSIFIERS

Special product made from calcium acetate and malted cereal flour (0,6%), specifically designed for bakery. When added to bread dough, it prevents the contamination by bacillus mesentericus, which spoils bread by forming a sticky rope-like texture. You can add NOFIL both to straight dough and long-fermentation dough.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01080084

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Glutenhaltiges

Cross-contaminations



Soja



Senf

INFO

Beschreibung

Weißes, rieselfähiges Pulver mit leichtem Essiggeruch; seine Verwendung in Hefeteigen dient dazu, das Phänomen des fadenziehenden Brotes zu verhindern, indem es die Entwicklung des Mesenterialbazillus hemmt.

Denomination

Halbfertiges Produkt für Hefeteig zum Backen von Brot und Gebäck.

Directions for use

irca
GROUP

Extraordinary
made simple.

Die Dosierung beträgt 600 g pro 100 kg Mehl.
NOFIL kann sowohl direkt zu den Teigen als auch zu den Vorteigen hinzugefügt werden.



Extraordinary
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