

# 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



Cereals

Cross-contaminations



Soybeans



Mustard

## INFO

### Description

white fluent powder with light sour flavour; its use in leavened doughs prevent the development of bacillus mesentericus.

### Denomination

semifinished product for leavened baked goods for bakery and confectionery.

### Directions for use

**irca**  
GROUP

Extraordinary  
made simple.

dosage: 600 g per 100 kg flour

- add directly NOFIL to the other ingredients before kneading
- NOFIL can be added to sponge and long fermenting doughs

BENEFITS:

- prevent the formation of bacillus mesentericus which is the origin of the bread disease called "rope"
- NOFIL does not change the taste of the bread



Extraordinary  
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