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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.

Product details

COD 000428