



# 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

## Allergeni/cross contaminazioni

Allergens



frumento

Cross-contaminations



Soybeans



Mustard