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

irca GROUP Extraordinary made simple.

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
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