



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