

VX Frost



Product Description

A high performance improver for wheat breads and rolls
Processed via retarder or freezer

Features

- For all types of wheat dough.
- Especially developed for the retarder method and freezer.
- Guarantees development and good oven spring after freezing.



Benefits

- Consistent product.
- Easy processing via retarder and freezer.
- Low Dosage – High Usage

Additional Info

EAN Code

4017040.01134.3

HS Code

21069098

MOQ

2000 kg

Pallet Size

750 kg

Packaging

25 kg Bag

Shelf Life

12 months

Dosage

2 % on wheat flour

Ingredient List

Dextrose; wheat flour; emulsifier: mono- and diacetyl tartaric acid ester of mono- and diglycerides of fatty acids E 472e; stabilizers: (guar gum E 412, calcium sulfate E 516); acidity regulator: diphosphate E 450; roasted malt flours (barley, wheat); vegetable oil; flour treatment agent: ascorbic acid E 300; enzymes