



ENZY X-2D

World's best improver and dough conditioner.

- ✓ Ideal crumb softness and oven spring
- ✓ Good volume of baked goods
- ✓ High stability, freeze & fermentation tolerance
- ✓ Perfect crumb texture and crumb colour
- ✓ No need of additional gluten

ENZY X-2D

Enzy X-2D is a premium bread improver and dough conditioner. It formulated using a unique blend of functional enzymes, emulsifiers, natural dehydrated sour dough, malt and other yeast stimulating ingredients.



APPLICATION

Enzy X-2D being a multipurpose bread improver can be used in various bread applications like crusty rolls, whole wheat breads, multigrain breads and soft breads. Special blend of Xylanase and Amylase guarantees consistent result in every baked batch.

INGREDIENTS

Starch, Emulsifier (E472e), Sugar, Dehydrated sour dough powder, Stabiliser (E412), Vitamin C, Vegetable based Enzymes blends.

