

# SB ALPHA SUPER

*Improver for soft bread and rolls.*

- ✓ Improves freshness and shelf life
- ✓ Enhanced bread softness
- ✓ Uniform crumb structure
- ✓ Imparts good volume and texture

## SB ALPHA SUPER

A specially formulated bread improver that enhanced softness and improves crumb structure along with high volume and better keeping quality of breads.



### USAGE

This special blend is designed to perform best when in different varieties of soft breads, buns and rolls. Put SB Alpha Super as per the applicable dosage into the flour. Add other ingredients as per your own soft bread recipe.

### INGREDIENTS

Refined Wheat Flour, Emulsifier (E481) Palm, Enzymes [(Alpha Amylase, Lipase, Xylanase) Fungal and Bacterial Origin, Flour Treating Agent, Ascorbic Acid (E300)]

PACK

PAPER BAG  
(5kg x 4)

DOSAGE



1%

STORAGE

DRY AND HYGIENIC  
ENVIRONMENT

SHELF LIFE

FROM  
MFG. DATE