GRANAiO®
Bakery Biotech Solutions

ENG



CLEAN LABEL

IMPROVER

M-Zero

Natural improver that delays mold formation

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Powder improver for bakery, professional use only.

M-Zero extends the **shelf-life** of bakery products, **delaying mold formation completely naturally**. M-Zero can **replace calcium propionate**, thus allowing a **reduction in alcohol usage**.

INGREDIENTS: dried type “0” **wheat** flour, vinegar powder.

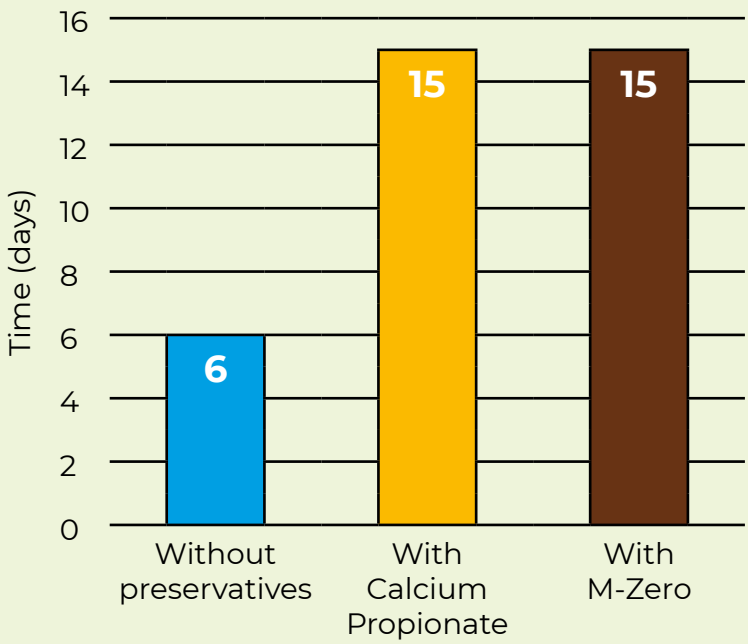
DOSAGE: 1% on the weight of flour.

CHARACTERISTICS

» 100% Clean Label
» Improved shelf life
» Retards moulds growth
» Replaces calcium propionate

RECOMMENDED FOR

» All kinds of baked products, both savoury and sweet, which require mould growth retardation.



PACKAGING:

25 kg COD. 210 NCC - Paper bag

500 g COD. 70080 - Plastic film packaging

STORAGE:

16 months. Keep in a cold and dry place. Close the bag after use.

Storage Temperature: max 25°C.

The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

For info, recipes and technical support:
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