



DOBRIM HIGH SPEED

OVERVIEW

Specially designed dual function improver that is suitable for Sponge/Dough as well as No Time Dough method.

USAGE

0.2 – 0.3% total on flour weight.

INGREDIENTS

Emulsifier (E481), Yeast Food (E516), Mineral Salt (E170), Wheat Flour, Flour Improver (E300, E927), Enzyme

PACKAGING

Code	Size	Type	Palletisation
2535	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,410.00
Energy (Kcal)	337.00
Protein (g)	1.40
Fat (g)	34.10
Fat (of which saturates)(g)	33.90
Carbohydrate (g)	10.90
Carbohydrate (of which sugars)(<g)	0.10
Sodium (mg)	1,360.00



STORAGE

Cool and dry conditions 18 ±
2°C Cool and dry conditions
18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Soy,
Soy Products



CATEGORY

Breads, Rolls & Pastry, Bread Improvers