



SternIngredients
India

BOOMING NW 215

Flour milled with new crop always has certain preliminary problems like soft gluten, very high enzyme activity, very low falling number, etc... resulting in loose dough, low volume bread, low stability, not enough succulent in crumb, rancidity and low shelf life of end product.

Booming NW 215 is an enzyme preparation supplemented with oxidants and acidity regulators suitable for New Wheat Flour.

MAKES GOOD
FLOUR
EVEN **BETTER**



Mühlentchemie
makes good flours even better

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