



SternIngredients
India

BOOMING SMR

**SMR is a Multi-Purpose Flour Improver (MPF)
for various bakery products- Breads, Rusk,
Khari, Puff, Buns.**

SMR - Improves volume, strengthens dough tolerance to variations in fermentation, enhances the machinability & handling properties of the dough, gives excellent crumb structure & softness.

MAKES GOOD
FLOUR
EVEN **BETTER**



Mühlentchemie
makes good flours even better

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* National regulation must be
observed for all products by users *