

News
2018

N-ZYM HBK



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N-zym HBK is a highly concentrated compound based on ascorbic acid and enzymes that is used to improve different wheat flour qualities. It is mainly used in home baking flour and improves the general appearance of chapatti, arabic flat bread and roti. N-zym HBK will enhance the crust colour, the volume and the shape.

Specification:

Article#: 201807020
Description: Flour improver based on oxidizing agents and enzymes
Origin: Germany
Dosage: 90-250 ppm on flour
Packing: 25 kg carton box with PE-Inliner
Shelf life: 2 years

For more information about N-ZYM HBK or our other products please contact us under:
info@edge-foods.de

FOR FURTHER INFORMATION: [edge-foods GmbH](http://edge-foods.com)

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