

## PULLMANN

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Some customers, especially bakeries demand smaller sizes for flour improvers which we offer in cans of 1000g.

PULLMANN is a highly concentrated flour improver, mainly used in Eastern Africa with a dosage between 4-10g per 50kg bag of flour.

It is a multi purpose flour improver for yeast risen breads such as toast or sandwich bread as well as buns.

The very low dosage allows also flour mills to use it as flour corrector. Of course it is also available in a standard 25 kg carton box.

The 100% tightly-sealed closure of the cans, allow a long storage period under almost any storage conditions and prevents any potential contamination.

Individual names and customer specific labeling is of course possible.

For more information about PULLMANN or our other products please contact us under:  
[info@edge-foods.de](mailto:info@edge-foods.de)



**FOR FURTHER INFORMATION:** edge-foods GmbH

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## PRODUCT INFORMATION



### BAKING TRIALS WITH PULLMANN IN A TYPICAL ARABIC BREAD:

With a dosage of 8g per 50 kg flour against  
a standard treated flour.

Besides reaching a much higher volume, also the  
yield is considerably higher. (see pictures,  
5 breads, left side were treated with PULLMANN)

**Specification:**

- Article#: 201107572
- Description: Flour improver based on oxidizing agents and enzyme compounds
- Origin: Germany
- Dosage: 100-200ppm on flour
- Packing: 1kg cans, carton box 25 kg
- Shelf life: 2 years



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