

CROCK DOUGH BOOSTER

INTRODUCTION

The Crock Dough Booster (CDB) is a unique performative product developed specially for baking industries. CDB boosts the function of baking thus increase the speed of dough rising and to improve the work-ability of dough. It improves the inconsistency in batching as well as help to prevent line stoppages caused by sticky or otherwise unstable dough.

FEATURES & ADVANTAGES

- Reduces energy consumption & gives better crust colour by 2-5 % in case of Bread, Buns, Toast & Khari.
- Enhances flavour of all the bakery products.
- Shelf life of Bread may go high by 1 day.
- Improves mouth feel of all the bakery products.
- Cookies & Biscuits results with improved crunchiness.
- Increase in thickness of cookies and biscuits by 1-5%.
- Reduce energy consumption & gives better crust colour by 5-20% in case of cookies & biscuits.
- Improves Shelf life & softness of Chapati, Paratha, Pizza & Naan flour.



APPLICATION AREA

- Bread
- Bun
- Pav bhaji bread
- Cookies
- Glucose Biscuits
- Marie Biscuits
- Khari
- Toast
- Naan / Pizza flour
- Chapati / Paratha flour
- Add CDB powder with maida for proper mixing



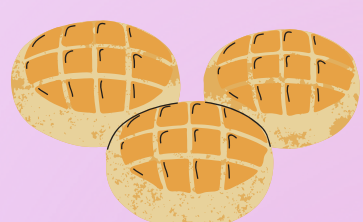
DOSAGES

- Use of 40-50 Gms per 10 Kg maida in Bread, Bun, Toast & Khari.
- Use of 30-50 Gms per 10 Kg maida in Cookies & Biscuits.
- Use of 20-40 Gms per 50 kg for rest of Application.

PACKING

25 kgs Paper bag

Small Packing of 1 kgs / 5 kgs will be available at extra cost



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