

"Always with you... Always caring for you"



CROCK FLOUR WHITENER

INTRODUCTION

CROCK FLOUR WHITENER is mainly used as whitening of Wheat Flour. It is a dilution product of Benzoyl Peroxide which includes a various grade of Benzoyl Peroxide.

Benzoyl Peroxide 32%
(Diluted Benzoyl Peroxide)



Molecular Formular	: (C6H5CO)2O2
Molecular Weight	: 242.23
CAS No.	: 94-36-0
UN No.	: 3104
CN No.	: 52045
EINECS.	: 202-327-6

FEATURES

• STABLE PRODUCTS QUALITY

The level of use of Crock flour whitener in flour is little and the influence on the cost of flour is less but the influence on the quality of flour is large.

• FUNCTIONS AT RAPID SPEED OF PRODUCT

The standard Flour Whitener function needs over 72 hours whereas Crock Flour Whitener function only needs 30 hours to reach the optimum efficiency completely.

• BRIGHTNESS

Soft and Natural Flour color after using Crock Flour Whitener (Benzoyl Peroxide). the flour color is bright, its soft and natural resulting in better end result.

GRADE

GRANULARS - 50%, 75%, 80%, 90%
95% (Bal Moisture)

POWDER - 28%, 30%, 32%, 34%,
40%, 50%, 75%, and 85% (Bal Filler)

MESH SIZE - 35, 40, 60, 70, 80, 100



ADVANTAGES

- It Stabilizes and Improves the Quality of the Flour.
- It improves Color, Brightness and Softness of the final Product.
- It prevents sticking, choking and keeping the running property in the product in stable and good condition.
- It Enchances Springing and Volume of the Final Product.
- It improves Shelf Life of the final Product.
- it gives Better structure and strength to Final Product.

TECHNOLOGY INDEX

Benzoyl Peroxide: Various %
Content of sand%: ≤5.0
Content of Water%: ≤2.0
Content of Ash%: ≤5.0
Heavy Metal (counting with Pb) %: ≤0.003
Arsenium (As) %: ≤0.0003



TECHNICAL INFORMATION OF CROCK FLOUR WHITENER

EFFECT:

The main components of this product are Benzoyl Peroxide, Phosphate, Edible Starch, anti caking agents, etc. The product is a kind of tasteless white powder. after adding our flour whitener to flour it reacts with a water molecule in the flour and release active oxygen which can not only oxidize polygene pigment but Whiten the flour and also matures flour quick.



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