

FRYUM IMPROVER

P – 3050 is a **Pure Vegetarian** improver based on Permitted Fillers, Emulsifier, Oxidants, Enzymes complex & Anti-Caking agent for enhancing the final results of the end product.

PRODUCT PROPERTIES

- Form: Off White Powder /White Free Flow Powder.
- Ingredients: Starch, Enzymes, Emulsifier, Filler.



APPLICATIONS & BENEFITS

FRYUM IMPROVER P – 3050 is used primarily for the treatment of flour that are intended for fryum Application. It helps to improve structure, provides better air retention and better dough handling. It also helps to improve the softness giving the product superior volume. It helps in many ways like Binding, Shining, Crispiness, Nutrition value, Extensibility and Enhance water absorption of fryum.

DOSAGES REQUIREMENTS

FRYUM IMPROVER P –3050 is added in the flour at the beginning of the mixing process and is generally used in a dosage between 3% TO 5% (on w/w basis of 1000 KGS flour quantity). This however is only indicative. Optimum dosage. **FRYUM IMPROVER P – 3050** is based upon several factors including flour quality and the desired quality of the baked goods. We recommend to carry out bake tests using **FRYUM IMPROVER P –3050**, before making any baking recommendations.



PACKING

FRYUM IMPROVER P – 3050 is typically available in 25 kg corrugated Box , Drum packing& small packing is also available at extra cost.



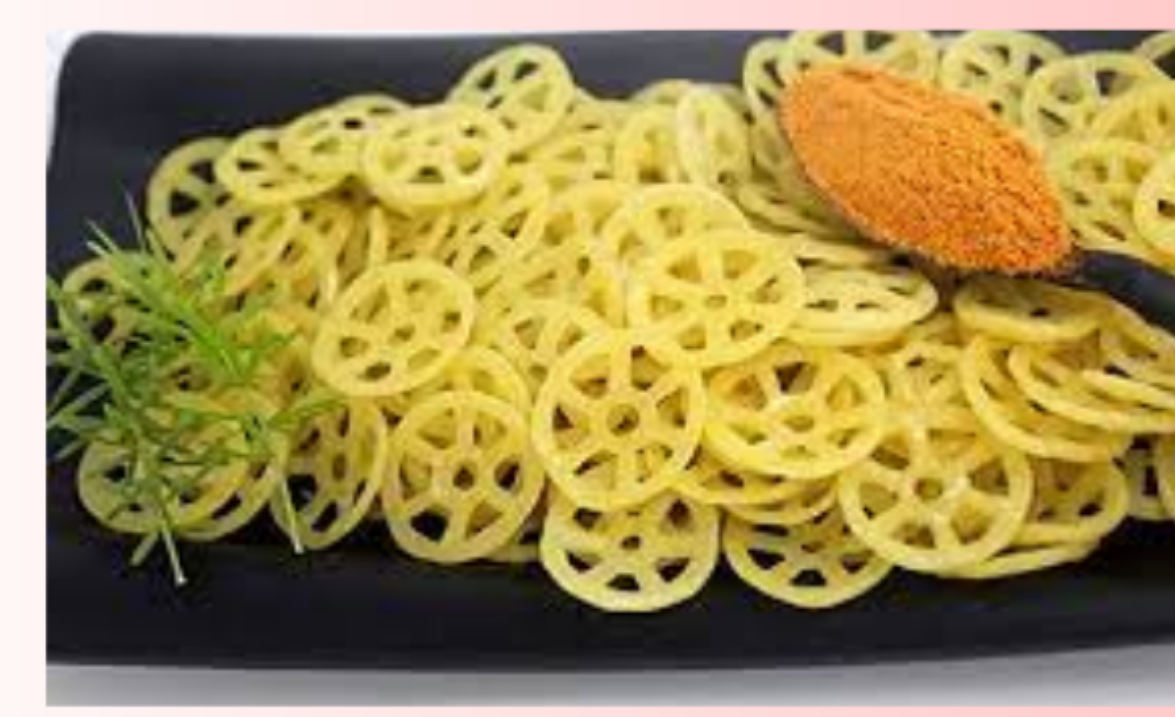
FRY EXCELLENCY ADDITIVES FOR FRYING OILS (NATURAL, & VEG)

- We offer high-quality Fry Excellency Patented (Natural &Veg.)Additive for Various Frying oils.
- This Fry Excellency Oil Additive is a high-performance blending of specialty oil additive booster, designed to be completely soluble in various Edible Oils & Ghee.
- This special natural and patented OIL component works together to provide Clean & Refined drying, Control the smokes while frying, Saves oil jumping loss while evaporating, help in Maintaining temperature level, increased oil efficiency.
- Gives a better cycle, Improves the Quality of frying by fewer blacks molecules in oil, and keeps oils clean for a longer time.
- It gives less absorbance of oil in products by 15 % to 20% which gives better performance to the Products by improvises in taste, flavors, and supports to improve the better shelf life to the Products.
- It can be added directly to the oils in storage to increase efficiency. Moreover, it reduces harmful smokes, which saves exhaust emissions, keeps production area less heat and clean in environments, which ultimately gives savings in Energy Input of Power & Fuels in a production unit, Saves oil & labor by giving extra cycle and other time-consuming jobs.
- Better quality performance in multiple ways.

ADVANTAGES

Effective in various frying oil & ghee. Improves the cycle of frying. Help in maintaining temperature. Reduce the oil evaporation. Maintain efficiency level.

- EFFECTIVE IN VARIOUS FRYING OIL.
- IMPROVES THE CYCLES OF FRYING.
- HELP IN MAINTAINING TEMPERATURE.
- REDUCE THE OIL EVAPORATION.
- MAINTAIN EFFICIENCY LEVEL.
- MAXIMUM UTILIZATION OF OIL.



FOR OTHER PRODUCTS KINDLY REFER OUR WEBSITE

CORPORATE OFFICE:
MUMBAI, MAHARASHTRA, INDIA
CONTACT- +91 9136273928 / 9136273907
EMAIL-sales@hkgroup.net, info@hkgroup.net
website :www.hkgroup.net

