

H.K. ADDITIVES & INGREDIENT "Always With you. Always Caring for you"























CROCK KHARI MPROVER a new improver designed especially for Khari/Puff. Crock Khari Improver is a unique formulation that gives good

quality results to Khari and Puff. It is specially designed to serve the need of

bakers in ensuring excellent quality products.

FEATURES

- Optimum quality of Khari.
- Improves the volume and crispiness.
- Prevents the breakage of Khari.



ADVANTAGES

- Improves texture, volume and nutritional value.
- Improves Layering features, Less Breakage Wastage
- Increases Khari Volume and Softness.
- Improves machinability and handling tolerance.
- Enhances the sheeting property.
- Reduces the consumption of fats and oils.
- Enhances natural flavors.

TYPES OF CROCK KHARI IMPROVERS

DOSAGE

KHARI IMPROVER KI-300	300 gm to 500 gm / 100kg of flour.
KHARI IMPROVER MIX & BAKE 603	25 gm- 80 gm / 100kg of flour
KHARI IMPROVER MUN-25	40 gm-100 gm / 100kg of flour
KHARI IMPROVER MUN-100	40 gm-100 gm / 100kg of flour

Packing:



CROCK KHARI IMPROVER are typically available in 25 kg paper BAG/Box packing & customize small packing is also available at extra cost.



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