



HK. ADDITIVES & INGREDIENTS

"Always With you... Always Caring for you"



CROCK BESAN IMPROVER

CROCK Besan Improver is a unique formulation that gives good and best results to fried foods. It is specially designed to serve the needs in ensuring excellent quality products. The composition contains high-performance enzyme blends in combination with raising agents.

TYPES OF CROCK BESAN IMPROVERS



1. CROCK BESAN IMPROVER HKNM6

BENEFITS

- For volume & expansion for Dhokla, Sev Gathiya, Fafda, etc.
- Rich in leavening agent resulted in more puffing.
- Controls shrinkage and increases softness of the flour.
- Improves the puffing and texture of fried foods.
- Improves smell and taste.
- Increases the shelf life of the product.

DOSAGE

- The recommended usage level is 50gms /100kg based on the quality of gram flour.



2. CROCK BESAN IMPROVER HKH6

BENEFITS

- Rich in leavening agent resulting in more puffing.
- Controlled shrinkage and softens the flour.
- Improves the texture and Mouthfeel of fried products.
- Extended shelf life for fried products.

DOSAGE

- The recommended usage level is 30gms /100kg based on the quality of gram flour.



3. CROCK BESAN IMPROVER HKSTD

BENEFITS

- Improves the color and brightness of the final product.
- Improves the overall shining of the fried product as compared to the conventional product.
- Very cost-effective.
- The best result is achieved when used in combination with BL Besan HKNM6.

DOSAGE

- The recommended usage level is 30gms /100kg based on the quality of gram flour.



4. CROCK BESAN IMPROVER HLKE

BENEFITS

- Shrinkage control and softens the flour.
- Improvement in puffing and texture of fried foods.
- Improves smell and taste.
- Extends the shelf life.

DOSAGE

- The recommended usage level is 30gms /100kg based on the quality of gram flour.



5. CROCK BESAN IMPROVER HMKE

BENEFITS

- Rich in leavening agent resulted in more puffing.
- Controls shrinkage and softens the flour.
- Improves the puffing and texture of fried foods.
- Improves smell and taste.
- Extends the shelf life.

DOSAGE

- The recommended usage level is 30gms /100kg based on the quality of gram flour.



6. CROCK BESAN IMPROVER 500

BENEFITS

- Controls shrinkage and softness of the flour.
- The best result is achieved.
- Improves smell and taste.
- Improves the puffing and texture of fried foods.
- Extends the shelf life.
- Increase crispiness.
- Increase volume of fried product.

DOSAGE

- The recommended usage level is 20-50gms /100kg based on quality of gram flour.



7. CROCK BESAN IMPROVER BSNSA

BENEFITS

- Controls shrinkage and softness the flour
- Best result is achieved
- Improves smell and taste
- Improves the puffing and texture of fried foods
- Extends the shelf life
- Increase crispiness
- Increase volume of fried product

DOSAGE

- The recommended usage level is 20-50gms/100kg based on quality of Gram flour.

PACKING

All types of Besan improvers are available with a 25 kg sack and can be packed as per the customer's request.



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