



CROCK BISCUIT IMPROVER 2000 & CROCK COK V – 1, V – 2 is a Biscuit improvers used for hard baked goods products like biscuits, cookies, wafer biscuits. It is a combination of enzymes and stabilizers. Enzymes used in BISIMP – 2000 are kosher-certified, Halal-certified, non-synthetic, and can be used to produce organic certifiable baked goods MFG.BY ADVANCED ENZYMES.

PRODUCT PROPERTIES

- Appearance: Light Cream to Off White Powder.
- Ingredients: Enzymes, Calcium carbonate, wheat flour.

APPLICATIONS & BENEFITS

CROCK BISIMP 2000 & CROCK COK V – 1, V – 2 is directly used with other dry ingredients before adding water and start of the kneading process. BISIMP 2000 & CROCK COK V – 1, V – 2 effectively breaks down the gluten in the flour thereby improve pan flow, bite and texture. It effectively improves emulsification and also improves stack height.



DOSAGES REQUIREMENTS

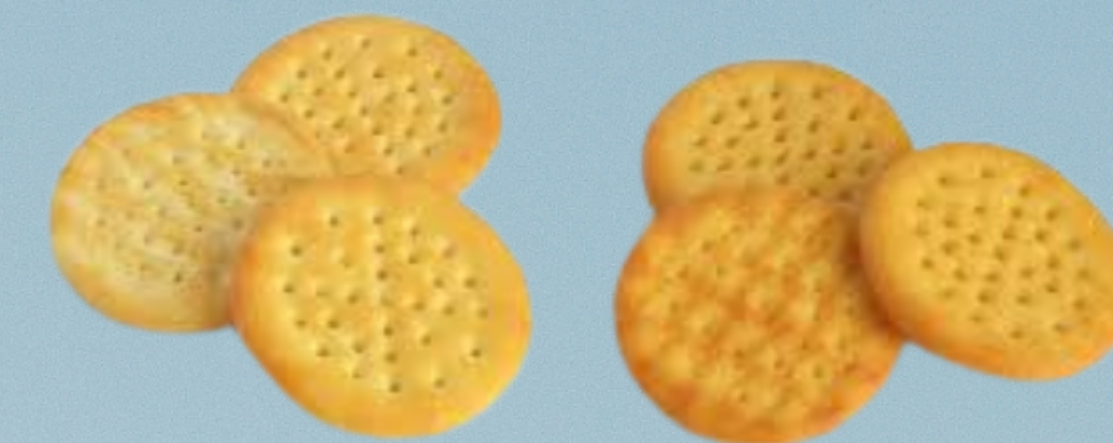
CROCK BISIMP 2000 & CROCK COK V – 1, V – 2 is added to the flour at the beginning of the mixing process and is generally used in a dose range 50 GM TO 100 GM and CROCK COK V – 1 range 25 GM to 60 GM, V – 2 range 20 GM to 65 GM (on w/w basis of 100 KGS flour quantity). This however is only indicative. Optimum dosage of BISIMP – 2000 is based upon several factors including flour quality and the desired quality of the baked goods. We recommend that bakers carry out bake tests using BISIMP – 2000, before making any baking recommendations.



CROCK BISCUIT IMPROVER 2001 is a combination of protease and phospholipase produced from controller fermentation of selected *Aspergillus Oryzae* and *Aspergillus Niger* & *Oryzae* MFG.BY ADVANCED ENZYMES. CROCK BISIMP – 2001 is kosher-certified, Halal-certified, non-synthetic, and can be used to produce organic certifiable baked goods MFG.BY ADVANCED ENZYMES.

PRODUCT PROPERTIES

- Form: Light Creamish / Off White Crystalline Powder
- Active ingredient: Enzyme - Protease, phospholipase, calcium carbonate, and standard wheat flour.
- Declared Activity : Protease – 10,000 PC /g & Phospholipase – 1500 LG/g, Calcium carbonate PPTD : 99%.
- Solubility: Readily soluble in water at all concentrations in normal usage. (Enzymes)



APPLICATIONS & BENEFITS

CROCK BISIMP – 2001 is primarily used for the flour treatment of flour than are intended for wafer and fermented biscuit production. Its reduced viscosity liquefies gluten, helps to significantly reduce water contents. Phospholipase uses to strengthen the dough, improve dough mixing tolerance and enhance the gas retention capacity. It also effectively replaces emulsifier chemicals like SSL, Datem, CSL, etc.

DOSAGES REQUIREMENTS

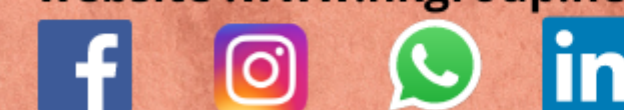
CROCK BISIMP – 2001 is added in the flour at the beginning of the mixing process and is generally used in a dose range of 50 GM TO 100 GM (on a w/w basis of 100 KGS flour quantity). This however is only indicative dosage. The optimum dosage of BISIMP – 2001 is based upon several factors including flour quality and the desired quality of the baked goods. We recommend that bakers carry out bake tests using BISIMP – 2001, before making any baking recommendations.

PACKING

CROCK BISCUIT IMPROVERS are typically available in 25 kg paper BAG/BOX packing & customize small packing is also available at extra cost



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The information of chemical / Industrial grade Product given above is set in good faith and for guidance only. Users should conduct their own tests to determine the stability and suitability before consume and as per Govt / Non Govt. law/rules.no legislative liability /responsibility what so ever in any nature on our Company's Part. Not for Fertilizer / Agriculture/ Pesticide use or do not use which is Prohibited By Various Government Department / NGO.