

IT ALL COMES SO NATURALLY

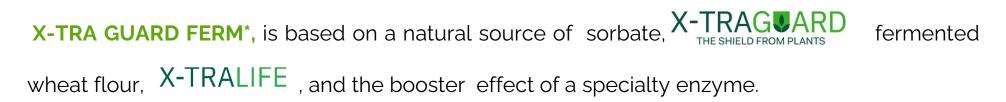
* X-TRA GUARD FERM





THE NATURAL DOUBLE FUNCTION BOTANICAL EXTRACT AND FERMENTED FLOUR: THE MARRIAGE

Combining two of its special products, Millbo has created an innovative solution giving extra power and effectiveness in the preservation, protection and shelf life of flat breads.



X-Tra Guard is derived from the Rowan berry by using water extraction, X-Tra Life is a fermented wheat flour rich in organic acids. Both ingredients are active in the shelf life protection of bakery products and the combination provides a complete shelf life system.

^{*} An international patent has been applied for this product.



4326 X-TRA GUARD FERM

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DESCRIPTION: ingredient blend based on fermented flour and plant extract

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INGREDIENTS: heat treated wheat flour, botanical extract, fermented flour, enzyme



STORAGE: ambient and dry (max 25°)



PACKAGING: 20 kg multiple paper bags with liner



DOSAGE: 2,0% on the total weight of the dough



SHELF LIFE: one year from date of manufacture

* Individual country legislation may limit the dosage on specific bakery items



X - T R A G U A R D





APPLICATIONS WHERE PRESERVATION and PROTECTION ARE NEEDED





ASK NOEMI

For full technical data sheet, safety data sheet and product samples requests.

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