



NATURAL SHELF LIFE **SOLUTION FOR BREAD**

AN **EXTRA 5 DAYS** WITH FERMENTA X-TRA 5

4911 FERMENTA X-TRA 5: BOTANICAL EXTRACT AND FERMENTED FLOUR

The natural protection



X-TRA GUARD

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FERMENTA

Millbo has created a natural and innovative solution giving extra power and effectiveness in the preservation and protection of bread.

4911 FERMENTA X-TRA 5 is an ingredient based on a natural source of sorbate from the Rowan berry and fermented wheat flour rich in organic acids. A shelf life system bringing mold free life from 9 up to 14 days.



PRODUCT



DESCRIPTION



DOSAGE

4911 FERMENTA X-TRA 5

Bakery premix based on fermented flour, dehydrated sourdough and botanical extract

2% on flour weight

Standardized high level of organic acids | Natural, clean label substitute for calcium propionate | Mold inhibition | Kosher and halal certified