



MILLBO
NATURAL SOLUTIONS FOR
CONTEMPORARY BAKING

BAKERY SOLUTIONS

A longer shelf-life for bread and cakes thanks to natural anti-staling and anti-mould solutions.

Code	Product	Description	Dose
6335	XTEND C	Antistaling adjuvant for natural leavened products	0,5% of flour
4701	SPRING X-tra Life 1%	Antistaling adjuvant for baking with dried sourdough: mould inhibitor effect	1% of flour
4700	SPRING X-tra Life 2%	Adjuvant for baking with dried sourdough: mould inhibitor effect	2% of flour
6304	X TEND III G	Antistaling adjuvant for natural leavened products	0,5% of flour
6688	XTEND 2X2	Antistaling adjuvant for loafs	0,5% of receip
6689	XTEND 2X2 dolci	Antistaling adjuvant for cakes	0,5% of flour