



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.

| Codice | Prodotto | Descrizione | Dosaggio |
|--------|----------------------|--|----------|
| 6335 | XTEND C | Antistaling adjuvant for natural leavened products | 0,5% |
| 4701 | SPRING X-tra Life 1% | Antistaling adjuvant for baking with dried sourdough: mould inhibitor effect | 1% |
| 4700 | SPRING X-tra Life 2% | Adjuvant for baking with dried sourdough: mould inhibitor effect | 2% |
| 6304 | X TEND III G | Antistaling adjuvant for natural leavened products | 0,5% |
| 6688 | XTEND 2X2 | Antistaling adjuvant for loafs | |
| 6689 | XTEND 2X2 dolci | Antistaling adjuvant for cakes | |