



MILLBO
NATURAL SOLUTIONS FOR
CONTEMPORARY BAKING

**E-FREE SOLUTIONS:
FOR CAKES
AND SWEET GOODS**

To increase volume and softness of the dough, while keeping freshness longer, adding taste and aroma.
Natural elements ensure a clean label.

Codice	Prodotto	Descrizione	Dosaggio
3000	EF.FECTO.CAKE	Softness, volume and freshness	0.5% offlour
3020	EF.FECTO.EGG	Eggs reduction in cakes	0.5% of whole liquid eggs of the recipes
3030	EF.FECTO.LITE	Fat reduction in cakes	5% of the recipe
7900	EF.FECTO.FREEZE	GUAR substitution	As GUAR, 0.5% circa