

# Our Products



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## KOBO



KOBO Bread Improvers are designed to be robust and versatile to suit Indian wheat flour conditions. Our products are calibrated to handle seasonal and geographic variability in the quality of flour.

### Designed for Indian wheat flour

Adapted for Indian Baking conditions

Expert guidance at your service

An improver for every baking need

Quality that wins you customers

## KOBO Bread Improvers

KOBO Bread Improvers has been developed to suit individual product needs while ensuring cost effectiveness. Our product range aids dough development, improves texture and enhances volume, while extending the shelf-life of the final baked goods.



### JBake Special

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg



Kg

20kg

▼

Count

+ 3 -



### JBake 300

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg



### JBake 1000

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg



### JBake Atta

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg



### JBake Rusk

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg



### JBake Custom

Conventional improver Aids in dough development and improves volume and texture Suited for artisanal and mechanised bakeries

Available in  
1kg, 20kg & 1 x 20kg

