



RAPBRIM

OVERVIEW

Rapbrim is a gluten softening agent for 'no-time' dough. Specially manufactured to assist the dough to "clear", improving dough texture, crumb softness, baked volume and keeping qualities.

USAGE

Rapbrim is recommended to be used at 0.33% on the flour, i.e. 330g per 100kg of flour

INGREDIENTS

Wheat Flour, Raising agent (920)

PACKAGING

Code
257001

Size
15 KG

Type
Bag

Palletisation

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,430.00
Protein (g)	12.00
Fat- Total g	1.40
Fat - Saturated g	0.30
Carbohydrate (g)	69.40
Carbohydrate-Sugars g	1.40
Dietary Fibre g	3.90
Sodium mg	4.00



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Contains: gluten, May be
present due to shared
equipment: egg, milk, soy and
sulphites



CATEGORY

Bread Improvers



FINISHED PRODUCT

Various Bread Products