



Plot No B11, Phase I MEPZ-SEZ, Tambaram, Chennai-600045, Tamil Nadu, India
Tel : +91-44-22625250 Telefax : +91-44-22625252 Website : www.hexagonnutrition.com

SPECIFICATION

Product Information

Product : KneadZyme – FB (FI)
Product Category : Flour Improver
Product Application : Baking

Shelf Life


8 months from the date of manufacture under proper storage conditions.

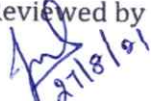
Rate of addition (Dosage)

100g of improver in 100 kg of flour.

Test Parameters

PARAMETERS	SPECIFICATIONS
Description	Off-white to creamish micro granulate
Microbial strain	Derived from a selected strain
Particle size distribution	NLT 90% between 63 and 224 μ m.
Fat (g/100g)	49 - 51
Protein (N X 6.25) (g/100g)	7 - 9
Carbohydrate (g/100g)	19 - 21

Prepared by

27/08/2021
Executive - R&D

Reviewed by

27/08/21
Executive - R&D

Approved by*

27/08/2021
Sr. Manager - R&D





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Microbial Parameters

Criteria	Limits
Total plate count	NMT 5×10^4 CFU per g
Coliforms	NMT 30 CFU per g
Salmonella	Absent in 25 g
Escherichia coli	Absent in 25 g
Staphylococcus aureus	Absent in 1 g

Storage

Storage conditions: Store in cool dry and hygienic place. Protect from direct sunlight

Packaging Information

Primary packaging – High Density Polyethylene
Secondary Packaging – Aluminium Pouch

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