



- ✓ **EXCELLENT DOUGH VOLUME**
- ✓ **HIGH DOUGH TOLERANCE**

PULSO RED

Bread Improver



APPLICATION :

Pulso Red is a bread improver especially designed to ensure tolerance, volume and color.

LEVEL OF USE :

0.5% (500g for 100kg of flour)

HOW TO USE :

Add **Pulso Red** to the flour and mix.

INGREDIENTS :

Wheat flour, anticaking agent (calcium carbonate(E170)), emulsifier (diacetyl tartaric acid esters of mono-diglycerides of fatty acids(E472e)[vegetable origin]), flour treatment agent(ascorbic acid(E300)), enzymes (amylase, lipase, xylanase[fungal and bacterial origin]).

PACKAGING :

10kg

STORAGE :

Store in a cool, dry place (30° C Max)

COUNTRY OF ORIGIN :

Turkey



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