



HK ADDITIVES & INGREDIENTS



"Always With you...Always Caring for you"



WHEAT GLUTEN – SUPREME

is a combination of vital wheat gluten and enzymes used

Baking Bread and soft baked goods. Enzymes used in WHEAT GLUTEN – SUPREME are **Kosher-Certified, Halal-certified, Non - Synthetic** and can be used to produce organic certifiable baked goods **MFG.BY ADVANCED ENZYMES.**

▶ PRODUCT PROPERTIES

- FORM: LIGHT CREAM TO OFF WHITE POWDER
- INGREDIENTS: VITAL WHEAT GLUTEN, ENZYMES, CARRYING AGENT (STARCH).



▶ APPLICATIONS & BENEFITS

WHEAT GLUTEN – SUPREME is used primarily for the treatment of flour that are intended for Bakery application specially in **White Slice Bread, Pav, Buns and White Sandwich bread or other soft baked goods**. It helps to improve Water Absorption, increase nutritional value, dough stability. It helps in improving texture of baked products and enhanced machinability. The Enzyme value gives elasticity to dough, helping it rise and keep its shape.

▶ DOSAGES REQUIREMENTS

WHEAT GLUTEN – SUPREME is added in the flour at the beginning of the mixing process and is generally used in a **dosage between 0.3 – 1.0% gm (on w/w basis of 100 KGS flour quantity)**. **This however is only indicative**. Optimum dosage of WHEAT GLUTEN – SUPREME is based upon several factors including flour quality and the desired quality of the baked goods. We recommend that bakers carry out bake tests using WHEAT GLUTEN – SUPREME, before making any baking recommendations. It is better to check suitability by doing tests on your own.

▶ PACKING

WHEAT GLUTEN – SUPREME is typically available in 25 kg PAPER BAG/BOX packing & small packing is also available at extra cost.



FOR OTHER PRODUCTS KINDLY REFER OUR WEBSITE

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