

BUN BREAD PREMIX

DELIVERING PERFECTION IN EVERY LOAF AND BUN!



Our expertly crafted premix is designed to simplify your baking process while ensuring consistent, high-quality results. Whether you're crafting soft buns, fluffy bread, or premium rolls, BUN AND BREAD PREMIX guarantees excellence in every bite.

KEY BENEFITS

1. Perfect Softness & Texture

- Create buns and bread with a light, airy crumb and a tender, moist interior.

2. Enhanced Freshness & Shelf Life

- Keep your baked goods fresher for longer with advanced formulations that retain moisture and softness.

3. Consistency You Can Count On

- Achieve professional results every time, ensuring customer satisfaction and repeat orders.

4. Time and Effort Savings

- Simplifies your baking process—reducing preparation time without compromising quality.

5. Versatility in Application

- Ideal for a wide range of bakery items, including burger buns, sandwich bread, dinner rolls, and more.

INGREDIENTS

- Tapioca Starch
- Soy & Sunflower Phospholipids
- Enzymes
- E300
- E481
- E471
- Soya Flour

TAILORED FOR YOUR SUCCESS

- **Reliable Performance:** Specially designed for commercial bakeries and foodservice providers.
- **Cost Efficiency:** Reduces ingredient wastage and ensures consistent output.
- **Ease of Integration:** Simply mix, knead, proof, and bake. No additional ingredients or adjustments needed.

PACKAGING OPTIONS

- **400g Pack:** Perfect for all type of production.

TALK TO US

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