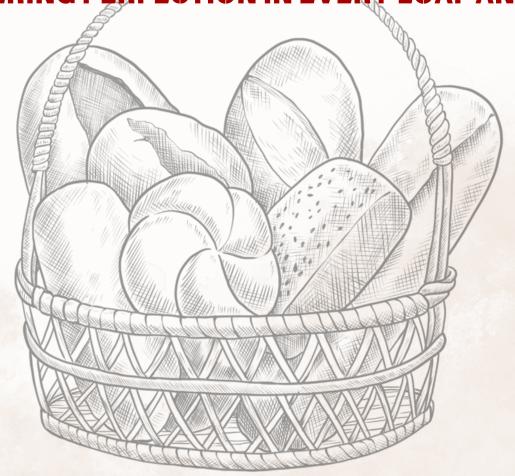
BUN BREAD PREMIX

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 Phospolipids
- 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 DHANS DURABLES PVT LTD

Vp 9/78 B Vazhayoor (E) Ramanattukara, Kerala India 673633 Ph +91 70 34 54 54 74 | 1800 890 5474 dhansdurables@gmail.com