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PRODUCTNAME



Mollia

DEFINITION & REC. DOSAGE

Definition	Enzyme based improver with clean label to dough, where it 's requested better softness and freshness. Beige powerform.
Recommended dosage	1% of flowerweight.
Use of Product	The bakery and pastry doughs containing this product must be baked before consumption

PRODUCT DATA

Composition	Wheat flour, wheat gluten and enzyme. Produced in France.		
Physico- chemical parameters	Moisture <10% Suitability vegetarian Suitability vegan		
Microbiological parameters	E.coli	≤ 50	CFU/g
	<i>Staphylococcus aureus</i>	≤ 10	CFU/g
	Salmonella	Absent in 25g product	
Nutritional values per 100g product	Energy	374 kcal 1539 kJ	
	Fat	1,3 g	
	- where of saturated fat	0,23 g	
	Carbohydrate	74,6 g	
	- where of sugars	1,7 g	
	Fibre	4,3 g	
	Protein	14,6 g	
	Salt	0,01 g	

STORAGE

Pulso® Mollia has to be stored in cool and dry place (max +25°C)

The shelf life are 12 months.

PACKAGING

Pulso® Mollia are packaged in paper bag and inward of PE bag, 25 kg.

GMO

The product does not consist of genetically modified organisms and there is no genetic modification organisms (GMO) during production according to definition 1829/2003 & 1830/2003.

ALLERGEN

	YES, contains	NO, no contains
Cereals with gluten and product thereof	☒	☐
Lupin and products thereof	☐	☒
Crustaceans and product thereof	☐	☒
Molluscs and products thereof	☐	☒
Eggs and products thereof	☐	☒
Fish and products thereof	☐	☒
Peanuts and products thereof	☐	☒
Soybeans and products thereof	☐	☒
Milk and products thereof	☐	☒
Nuts and products thereof	☐	☒
Celery and products thereof	☐	☒
Mustard and products thereof	☐	☒
Sesame seeds and products thereof	☐	☒
Sulphur dioxide and sulphites (< 10mg/kg or 10mg/litre in terms of the total SO ₂)	☐	☒

Signature:


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