

The science behind the art of BAKING.

NEW!

MAURI

CALCIUM PROPIONATE CRYSTAL

Unique Crystal Calcium Propionate

CALCIUM PROPIONATE CRYSTAL IS A HIGH-QUALITY, COST-EFFECTIVE TRADITIONAL MOLD INHIBITOR. THE UNIQUE CRYSTAL FORM PROVIDES AN ECONOMICAL MOLD INHIBITION SYSTEM WITHIN A SAFE-HANDLING ENVIRONMENT.

ENVIRONMENTALLY
FRIENDLY

SAFER
TO HANDLE

EASIER
TO USE

BETTER
PRODUCTION
CONTROL

- ✓ INHIBITS A BROAD SPECTRUM OF MOLD AND ROPE
- ✓ INCREASES MOLD-FREE SHELF LIFE OF BAKED PRODUCTS
- ✓ SAFE HANDLING ENVIRONMENT DUE TO CRYSTAL FORM
- ✓ MEETS CURRENT FOOD ADDITIVE CODEX STANDARDS

- Improve Yields
- Use in all types of Doughs, Breads, Dark Breads and Tortillas.
- Typical usage rate - 0.3 to 0.8%
Dependent on required shelf-life,
storage conditions etc.
(based on flour weight)

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AB | MAURI
Passionate About Baking™