

The science behind the art of BAKING.

NEW!



NABITOR WS

NABITOR IS THE NEW CLEAN LABEL MOLD INHIBITION SYSTEM TO REPLACE CALCIUM PROPIONATE

**MODERNISE YOUR PRODUCTION
STAY AHEAD OF CHANGING LEGISLATION AND FOOD LAW
CLEAN LABEL**

NATURAL
CULTURED
WHEAT
STARCH

PREVENTS
SPOILAGE
NATURALLY

EXTENDS
MOLD-FREE
SHELF LIFE

COMPLIANT
FOR USE IN
ORGANIC
GOODS

- ✓ INHIBITS A BROAD SPECTRUM OF MOLD AND ROPE
- ✓ A POWERFUL & SYNERGISTIC MOLD INHIBITION SYSTEM
- ✓ FUNCTIONAL REPLACEMENT FOR CALCIUM PROPIONATE
- ✓ PRODUCES A CLEAN FLAVOUR PROFILE

- 0.3% Calcium Propionate can be replaced with Approximately 0.8- 1.2% of AB Mauri's Nabitor WS (based on flour weight)
- Usage rate depends on Required Shelf- life, storage conditions, climate etc.
- Use in all types of Doughs, Dark breads and Tortillas

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AB | MAURI
Passionate About Baking™