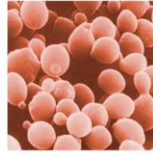


# AB MAURI



## Unipan Super

Unipan Super is a complete bread improver for all types of bread and is suitable for all processes and all types of flour.

(Net Weight: 15kg)

### How to use Unipan Super

Unipan Super can be added to the flour at the beginning of the mixing process

### Recommended dosage:

0.3 – 0.5% is sufficient for most types of bread

When a Sponge & Dough process is used 50% of the normal dosage can be used

### General points of attention:

- Unipan Super is a strong bread improver which brings good dough stability
- Unipan Super gives good oven spring and volume
- Unipan Super brings a nice crust
- Unipan Super should preferably not be combined with other bread improvers



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Global Expertise, Local Knowledge.

# We know baking!