



BIB-Ulmer Spatz



Correctol

Correctol is a acidifying agent, acidity regulator for baked goods which are more prone to mould

Features:

- product in powder form
- acidifies and stabilises
- works against moulding and the bread illness rope

Ingredients:

Sodium Diacetate E 262

Dosage: 2 - 10 g per kg flour

Dosage in gr per kg flour (10g = 1%)

wheat- and toast bread	3 - 4 g
sweet yeast dough breads	2 - 3 g
batters like sponge or pound	2 - 3 g
rye or mixed rye/weat breads	7 - 10 g
Pumpernickel and whole meal bread	7 - 10 g

Storage: Store cool and dry
Packaging: 10 kg bag / 720 Kg pallet
Art.Nr.: 90308
EAN: 4017040903082

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