





CK'S LIFE 1314

Bread Developer

CK'S LIFE 1314 Bread Developer helps to keep your dough fresh by slowing down the decline in flour quality and controlling humidity levels. This ensures your baked goods remain soft and fresh for a longer time. It's the perfect solution to extend the freshness of bread and other baked products.

Used foods		Dosage : 10gm per KG Flour*
<div></div> <div>BreadBuns</div>		Packaging available : 1kg
		Form : Powder

Disclaimer: The informaÇon provided in this brochure is for general purposes only. VariaÇons in ingredients or preparaÇon may affect nutriÇonal values. For exact details, please refer to product labels or contact our customer service team.