



BIOTECH FOODS

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**MANUFACTURER OF FLOUR IMPROVERS,
FOOD ADDITIVES AND
FOOD GRADE CHEMICALS**



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BIO TECH FLOUR IMPROVER ATTA/SOFTENER



EFFECT OF BIO TECH FLOUR IMPROVER ATTA/SOFTENER ON FINAL PRODUCT.

- Improvement in physical appearance.
- Improvement in softness was observed.
- Shelf life of improver mixed chapati is more than that of without improver mixed chapati.
- Improver mixed chapati breaks easily with two fingers, enabling making of morsel easily.



BIO TECH FLOUR IMPROVER ATTA/SOFTENER



Our product **BIO TECH FLOUR IMPROVER ATTA/SOFTENER** is used in **WHOLE WHEAT FLOUR** and **MILL FLOUR**. **ATTA/SOFTENER** is a combination of enzymes, prepared by the formulation that has been researched and developed by our team of experts within the permissible norms of Government of India and *fssai*.

It's enzymes and treatment technology works on the Amylopectine and keeps the **dough fresh for a longer period of time** i.e. making the end product **more soft**. It helps in increasing the **hydration** i.e. **W.A.P.** (WATER ABSORPTION POWER) of flour and hence, increases the **dough volume**. The dough could be rolled into thinnest possible sheets without breakage i.e. it **provides strength and elasticity** to the dough. It also improves the look of end product (Roti/ Chapati/ flat bread) by providing an **irresistible appeal**. The **shelf life** of flour as well as the final product increases considerably.



BIO TECH FLOUR IMPROVER ATTA/SOFTENER



Bio Tech Flour Improver ATTA/SOFTENER (used in WHOLE WHEAT FLOUR and MILL FLOUR) works on the Amylopectine through its enzymes and enhancing technology.

INS 341, Wheat Gluten, high quality enzymes and permitted fillers mentioned in *fssai* and norms of Government of India are followed while preparing **Bio Tech Flour Improver ATTA/SOFTENER**.

It's enzymes and treatment technology works on the Amylopectine and keeps the **dough fresh for a longer period of time** i.e. making the end product **more soft**. It helps in increasing the **hydration** i.e. **W.A.P.** (WATER ABSORPTION POWER) of flour and hence increases the **dough volume**. The dough could be rolled into thinnest possible sheets without breakage i.e. it **provides strength and elasticity** to the dough. It also improves the look of end product (Roti/ Chapati/ flat bread) by providing a **splendid appeal**. The **shelf life** of flour as well as the final product increases considerably.



BIO TECH FLOUR IMPROVER ATTA/SOFTENER



Our product **Bio Tech Flour Improver ATTA/SOFTENER** is very low in density i.e. the moisture level in our product is very minimal (between 1% to 2%).

Bio Tech Flour Improver ATTA/SOFTENER is added in flour during the milling process with the help of a **Micro Feeder Machine** which accurately and efficiently mixes the Improver in flour at a uniform speed.

The improver mixed flour is to be given a rest of 24 hours which is not a big issue as flour isn't consumed as soon as it is milled. From factory to the final consumption, the improver gets its time to work on flour and complete its enzyme activity cycle for quality improvement.

Note: *Dose of additive is variable according to wheat quality and weather condition.*



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Assuring you of our best services at all times and looking forward for a prolonged association with you.



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