



BIOTECH FOODS

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



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BIO TECH FLOUR IMPROVER MAIDA BIOM



**EFFECT OF BIO TECH FLOUR IMPROVER MAIDA (BIOM) ON FINAL
PRODUCT'S VOLUME.**



BIO TECH FLOUR IMPROVER MAIDA BIOM



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**EFFECT OF DIFFERENT DOSAGE OF BIO TECH FLOUR IMPROVER
MAIDA (BIOM) ON FINAL PRODUCT.**



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**EFFECT OF BIO TECH FLOUR IMPROVER MAIDA (BIOM) ON FINAL
PRODUCT'S STRUCTURE.**

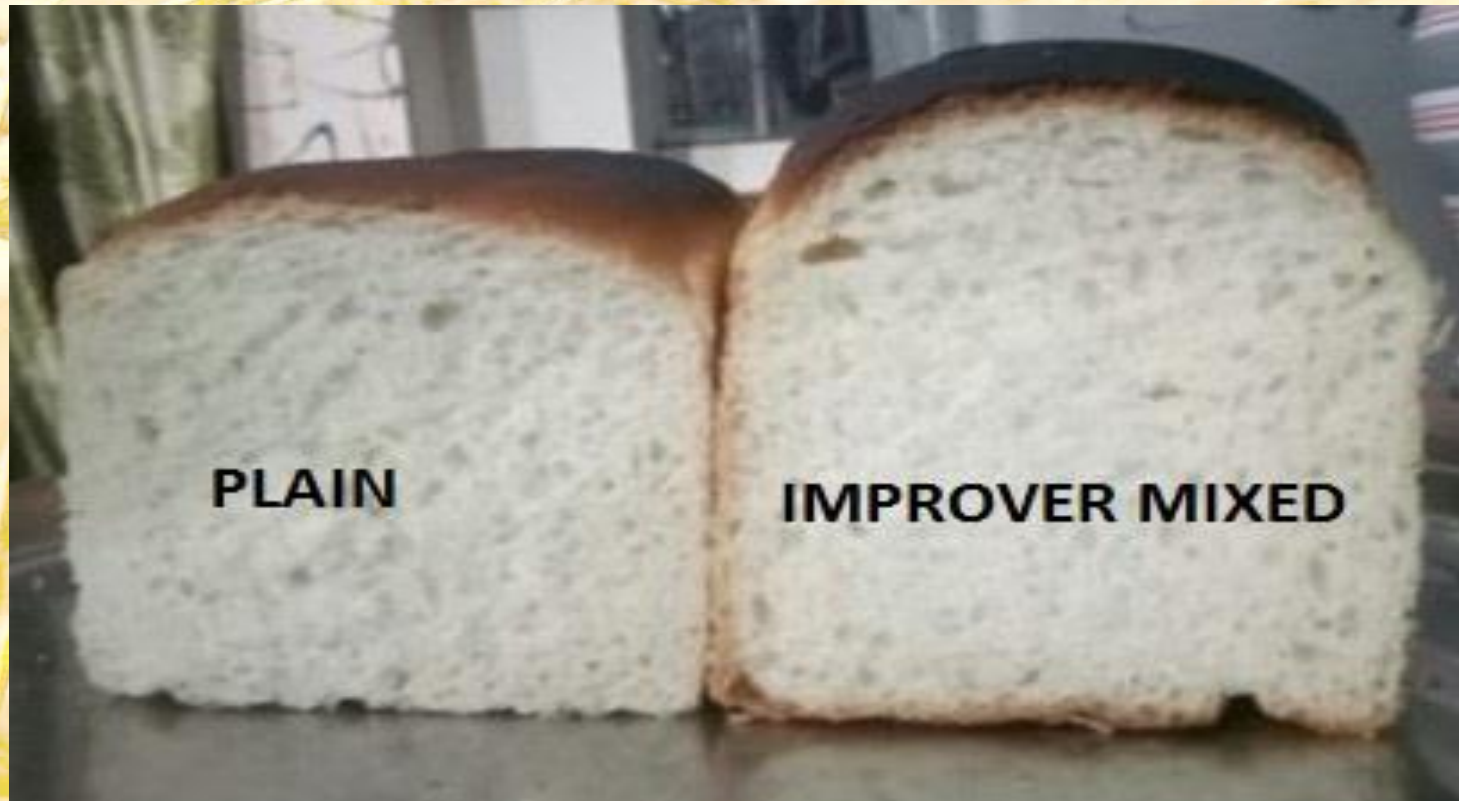


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**DIFFERENCE IN IMPROVER MIXED AND NON IMPROVER MIXED
FINAL PRODUCT.**



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BIO TECH FLOUR IMPROVER MAIDA BIOM



Our product **BIO TECH FLOUR IMPROVER MAIDA**, used in All-purpose Flour/Refined flour 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*.

BIOM is a special type of flour Improver which is suitable for fermented dough products. When mixed with flour, it starts its enzyme activities. It helps in **ageing of flour** i.e. it **matures flour** quickly even when the wheat was harvested prematurely. It also helps in increasing the **W.A.P.** (WATER ABSORPTION POWER), **S.V.** (SEDIMENTATION VALUE) of flour and the **dough volume**. It provides **strength to the Gluten** left after the milling process in the flour, resulting in **increase in elasticity**. It also increases the **shelf life** of flour.



BIO TECH FLOUR IMPROVER MAIDA BIOM



Bio Tech Flour Improver Maida (BIOM) is a special type of flour improver which is used in Maida/all purpose flour.

INS 1100, INS 341, INS 300 INS 927A, WHEAT GLUTEN, INS 170, high quality enzymes and Permitted Fillers by *fssai* are blended according to our researched formula within the permissible norms of Government of India.

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BIO TECH FLOUR IMPROVER MAIDA BIOM

BIOM helps in **ageing of flour** i.e. it **matures flour** quickly even when the wheat was harvested prematurely. **BIOM** is **very low in density** and **high in volume** as the moisture levels are non-existent (to a maximum of 1% to 2%).

BIOM is added in flour during the milling process itself with the help of a **Micro Feeder Machine** which accurately and efficiently feed 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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