



BIOTECH FOODS

BIOTECH FOODS

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



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BIO TECH FLOUR IMPROVER WHITENER



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PLAIN FLOUR

WHITENER MIXED FLOUR

EFFECT OF WHITENER ON ALL-PURPOSE FLOUR (MAIDA).



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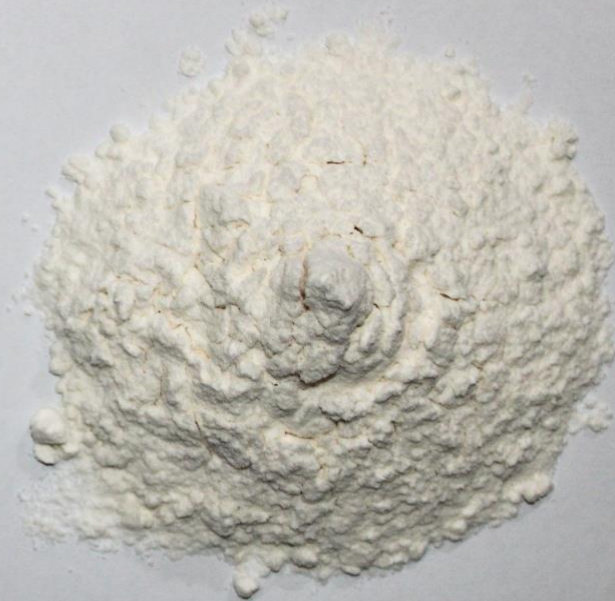
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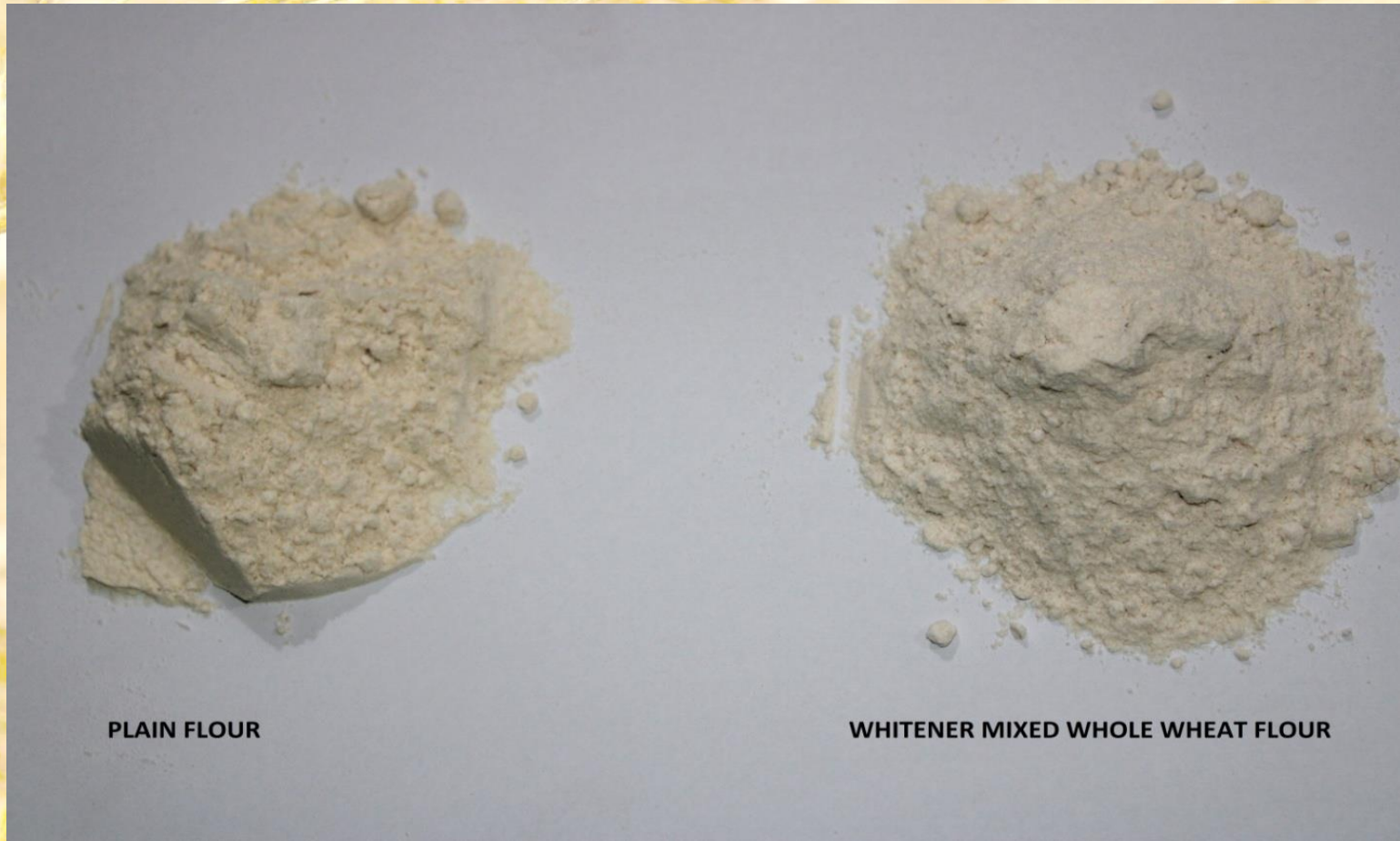


EFFECT OF WHITENER ON WHOLE WHEAT FLOUR (ATTA).



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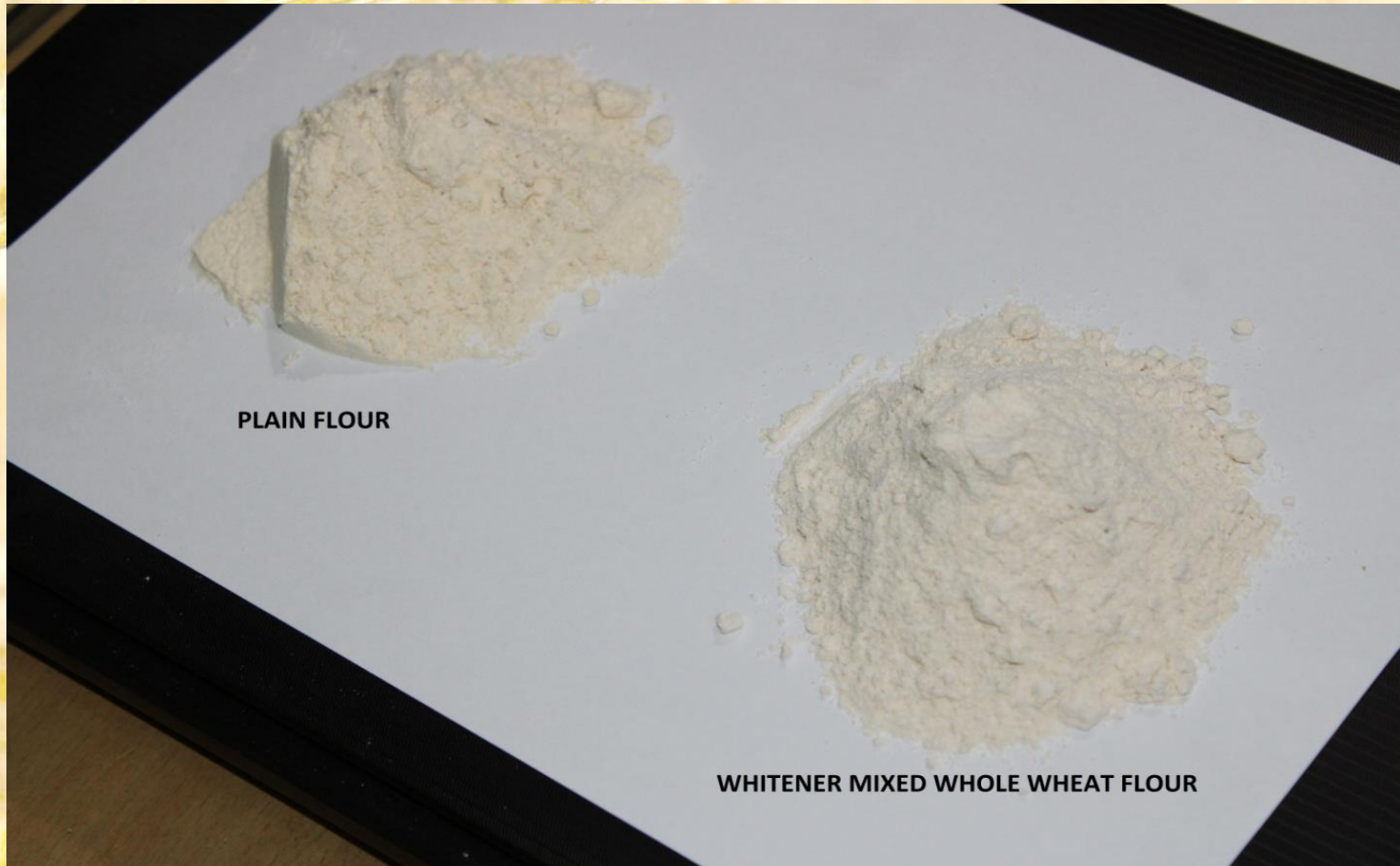


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EFFECT OF WHITENER ON WHOLE WHEAT FLOUR (ATTA).



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BIO TECH FLOUR IMPROVER WHITENER



Our product **BIO TECH FLOUR IMPROVER WHITENER** 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*.

WHITENER is a **bleaching agent** that can be used exclusively or with **Bio Tech Flour Improver, MAIDA (BIOM)** as well as with **ATTA/SOFTENER**, to whiten the freshly milled flour and the final product as well.

The components that are present in our **Whitener**, **oxidizes** the flour and hence, **prevents it from pest infestation** which, in turn, **increases the shelf life** of flour as well as the **Volume** of the dough.



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BIO TECH FLOUR IMPROVER WHITENER



BIO Tech Flour Improver Whitener (W) is our product to **enhance Whiteness** and **Shelf life** of Flour as well as the final product.

INS 928 and Permitted Fillers of *fssai* and permissible norms of Government of India are strictly adhered to by us while preparing **Bio Tech Flour Improver Whitener**.

The enzymes that are blended together for making Whitener, **oxidizes** the flour as well as the final product. Whitener **bleaches** the flour which helps in **enhancing the natural colour** of flour and prevents the final product from **pest infestation**, resulting in considerably **longer shelf life** as well as enhancing the **dough volume**.

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



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BIO TECH FLOUR IMPROVER WHITENER



Whitener could be used exclusively, as well as in combination with our **Bio Tech Flour Improver MAIDA (BIOM)** as well as **ATTA/SOFTENER** for a better quality flour and final product.

Bio Tech Flour Improver WHITENER is added in flour during the milling process 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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