



BIOTECH FOODS

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



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BIO TECH FLOUR IMPROVER BESAN

Our product **BIO TECH FLOUR IMPROVER BESAN** is used in GRAM FLOUR OR CHICKPEA flour. It 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*.

BIO TECH FLOUR IMPROVER BESAN, when added to gram/chickpea flour will help in **less oil absorption** when fried. It provides **strength** to the Gram flour so that it does not break or fall apart while frying i.e. enhancing its **binding ability**. When kneaded, it makes the dough a **good homogenous mass** and increases the **W.A.P.** (Water Absorption Power) of flour. The end products become **soft** and look more **attractive and bright**, also healthy to consume as it **cuts off excess oil absorption**, so that you can enjoy your gram/chickpea flour edibles without worries.



BIO TECH FLOUR IMPROVER BESAN



Bio Tech Flour Improver BESAN is ideal for Gram Flour/ Chickpea Flour.

Bio Tech Flour Improver BESAN contains necessary Enzymes to assist good quality final product.

INS 341, INS300, INS927a, Gluten, INS170, 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 BESAN

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

Bio Tech Flour Improver BESAN is generally added during milling process with the help of **Micro Feeder Machine**. But it can also be added externally just before making the final product.

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 raw material 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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