

Flour Products



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X3 Flour Corrector

X001-MRD

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

AB MAURI offers unrivalled bakery and technical support that includes product demonstrations on your own bakery equipment and a technical team that can help you and advice about any baking or production problem. It s free of charge and all part of the AB MAURI s customer service.

Food safety policy

AB MAURI ensures that all its products are produced to the highest standards recognized by SABS in South Africa. All processes are designed to meet HACCP standards, as well as Good Manufacturing Practice .

Positive quality assurance

AB MAURI products are subjected to rigorous quality control systems including chemical analysis and test baking. Products are not delivered until they have been positively released by our Quality Control Department.



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X3 Flour Corrector is a finely balanced blend of micro-ingredients designed to improve the baking performance of lower protein flours that display short mixing times.



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X5 Flour Corrector

X002-MRD

25kg

Food legislation service

A comprehensive food labelling advice service is available including product ingredient declarations, nutritional data, HACCPs and other technical information.

Bakery and technical support

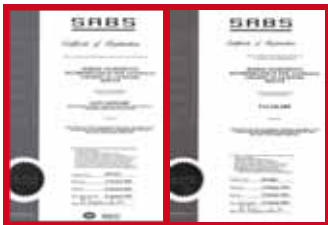
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X5 Flour Corrector is a finely balanced blend of micro-ingredients designed to improve the baking performance of general purpose flours that display long mixing times.



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