

Noodle improver NV-01

NV-01 is a noodle compounding improver developed by using the latest scientific research results and using food-grade additives that are approved in accordance with GB2760-2014 Food Additives Standard. .

Main features:

1. Promote the formation of a good network structure of gluten protein, so that the elasticity of the surface body is significantly improved, and the product taste is smooth and chewy;
2. Enhance the network structure between starch, starch and protein, reduce the dissolution of starch granules, and the products are cooked for a long time without mixing soup;
3. Accelerate the rehydration time of the face body, so that the surface body is easy to be cooked, and the surface is smooth and bright after cooking;
4. Can be combined with other improvers

Scope of application:

All kinds of noodle products, as well as dumpling skin, suede and other facial products, can also be used in some rice noodles, fans and other convenient rice noodles.

Usage:

1. It can be mixed with other modifiers and dissolved in water;
2. It can also be directly added to the flour and mixed evenly.
3. It is recommended to increase the water consumption of the surface by 2%-5% after adding the modifier.

Dosage:

For 0.1-0.4% based on the total amount of flour, the recommended addition amount is about 0.2%, and the optimum amount varies depending on the type of flour, the formulation, the process, the storage conditions, and the quality desired at the expiration of the shelf life.

Storage:

Store in a cool, dry place away from high temperatures and direct sunlight (maximum temperature does not exceed 40 ° C).