



- ✓ **Better tolerance**
- ✓ **Optimum crumb texture**
- ✓ **Less sticky dough**



F 303215 08/09/2021

# DYNAMIL BLUE

## BREAD IMPROVER

*GIVE THE BEST TO YOUR DOUGH  
THANKS TO DYNAMIL BLUE*

### APPLICATION:

Dynamil Blue is a bread improver specially designed for the production of Nigerian sandwich bread.

### LEVEL OF USE:

0,2% (100g for 50 kg of flour).

### INSTRUCTIONS FOR USE:

Add Dynamil Blue directly to flour and mix.

### INGREDIENTS:

Wheat flour; Carrier: calcium carbonate; Flour treatment agent: Ascorbic acid; Enzymes (on wheat carrier).

### PACKAGING:

10 sachets of 500g in a 5kg box.

### STORAGE:

Store in a cool, dry place (25°C).

### SHELF LIFE:

24 months after production date.



LESAFFRE & ME NIGERIA BAKING APP

Download our app to discover our loyalty program and recipes  
[www.lesaffre.ng](http://www.lesaffre.ng)

YEAST & BAKING SOLUTIONS



# NIGERIAN BAKERS

## get rewarded with the winning duo



## EASY TO WIN!

### HOW DOES IT WORK?!

**Download the**  
"Lesaffre&me" app



**Scan the QR Code**  
on your Lesaffre products



**Get and collect**  
points



**CHOOSE**  
**YOUR GIFTS!**



# LESAFFRE

The Lesaffre&Me app available from :



\*Program active until the 31/12/2021, reserved to Nigerian bakers, for the purchase of a Saf-Instant Box, Saf-Instant Plus box or Dynamil box, concerned by the activation. Any gift request without reaching the needed points won't be processed. Your chosen gift isn't swappable nor refundable.