



CL Supa Soft Improver

Improver that provides excellent dough handling, volume, texture and softness over a prolonged shelf life. Soy based, emulsifier-free improver that contributes to a clean label declaration.* Used at 0.5% application rate.

*Dependant on other ingredients used.

**This is a made-to-order product, please speak to your Account Executive for lead times.

INGREDIENTS

METHOD