

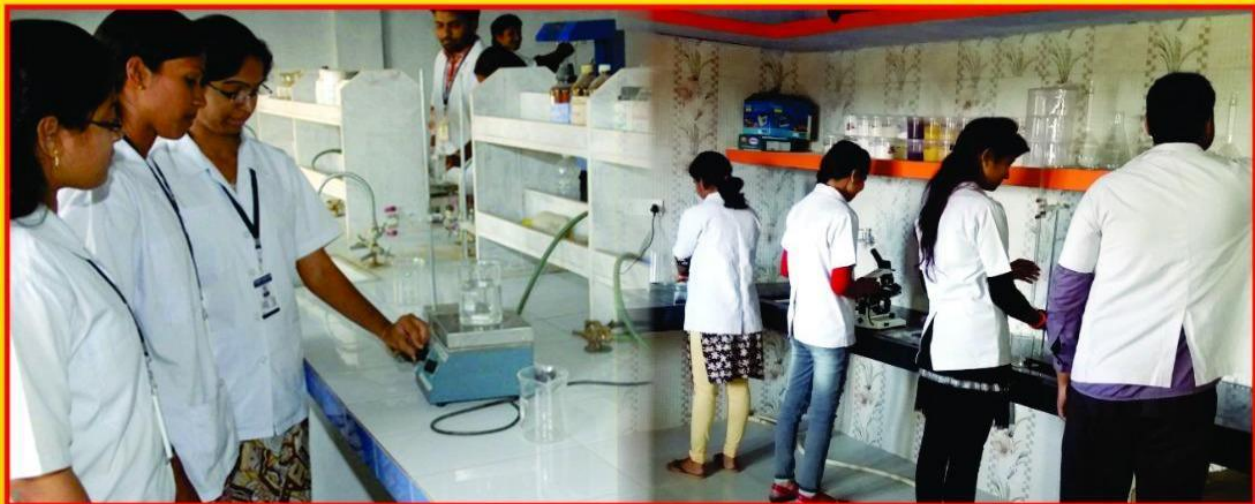
SAI FOODS

When You Want Improve



QUALITY, RELIABILITY

JUST SAI FOODS WITH YOU



Without Improver



With Improver

SAI FLOUR IMPROVER

- ⇒ Super Improver ⇒ Super Whitener
- ⇒ Atta Super ⇒ Super Vitamin

SAI FOODS

When You Want Improve

SPECIAL KHARI IMPROVER:

- * It is part of permitted additive .
- * And blend of calcium and Emulsifiers .
- * help to increase khari volume and softness .
- * It is help to increasing life of khari not come to fungal activity .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

Colour :

Yellow Colour



SPECIAL NOODLES IMPROVER :

- * It is part of gluten and enzyme .
- * It help to increasing longer noodles .
- * It help to W.A.P of noodles .
- * It help increasing gluten activity in the flour .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

Colour :

Yellow Colour



SUPER IMPROVER :

A blend of enzyme emulsifiers, oxidising and Gluten as a filler.

Super Improver is a unique bread improver manufactured with latest enzyme technology.

It gives consistent alpha amylase activity to flour.

It produces uniform gas production during baking, therefore resulting in Higher Loaf volume, Fast Oxidising, Dough Strengthen, Improve Water Absorption (WAP) of flour helps in the Fermentation of Excellent Bread, Brightness/Whiteness and even crumb Structure.

Product Color

Creamish
(Powder Form)

Dosage

10 to 15 gsm per 100 k.g.
Depending on Wheat Quality

SUPER Whitener :

Improver for Brightness/ Whiteness Maida, Atta, Sooji

An excellent enzyme action whitening agent for millers and bakers, to achieve brightness than white flour.

* Bleaches yellow brightness than white flour.

* Improves Brightness and Whiteness.

Improves Gas Retention Power of the flour.

Product Color

White
(Powder Form)

Dosage

8 to 10 gsm per 90 k.g.
Depending on Wheat Quality

Atta SUPER :

* A blend of enzyme, emulsifiers, calcium and permitted additives

* Improve water absorption power (WAP) & softness also

* Keep roti, Paratha, Chapati, fresh for long time.

* Enhance shelf life improve whiteness & shining.

Product Color

White
(Powder Form)

Dosage

15 gsm per 100 k.g.
Depending on Wheat Quality



SAI FOODS

When You Want Improve

SPECIAL BAKERY IMPROVER:

- * It help to fast fragment reaction.
- * It inccress Loaf Volume Of Flour .
- * It help to better texture in bread.
- * It help to gluten filler in the flour.

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

SPECIAL TOAST IMPROVER:

- * It help to increes gas reduction power in the toast .
- * It help to increes W.A.P (water absorption power in the toast).
- * It help to inccress brightness & whiteness of toast .
- * It give consistence Alfa a milage Activity to toast .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

Colour :

Yellow Colour

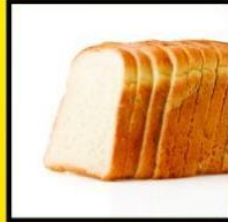


SUPER VITAMIN :

We are also launching Super Vitamin in order to improve the quality of flour. Essential additives to be added by the flour mill industry as per guidance fixed by the state civil supply corporation in the various state.

Product Color

Creamish
(Powder Form)



Dozer Machine (Micro Analogue Feeder)

To add flour improver in Maida, Atta, during the proceed of milling is a critical job. It is a very efficient and accurate to feed the improver evenly with uniform speed.

FEATURES

Compact in size

Weight : 60 kgs.

15 kgs. full covered hopper.

D.C. Motor Speed : 1500 rpm.

Half h.p. Single Phase 230 V.

D.C. Panel along with speed controller.

Operates continuously without trouble.



SAI FOODS

When You Want Improve

VITAL WHEAT GLUTEN:

- * It help to the gluten filler of flour .
- * It help inress higher water absorption power .
- * It help to the inressing softness of bread .
- * It help to the inressing glutelin quantity in the flour .

Dosage

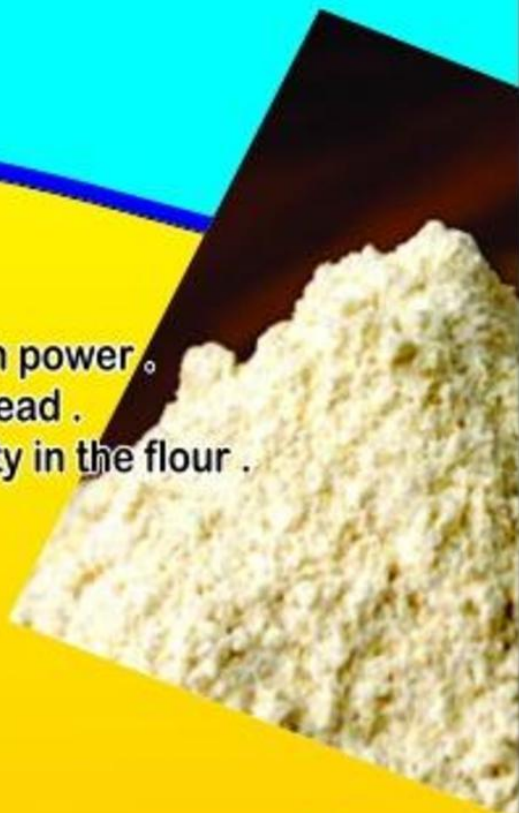
50 to 100 gm per 100 k.g.
Depending on Wheat Quality

GLUTEN BLEND ENZYME :

- * It is part vital wheat gluten and enzyme emulsifiers .
- * It help inressing softness of bread and W.A.P
- * It improves crump softness freshness and beater texture in bread .
- * It help to inress curm colour of bread and it is excellent enzyme .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality



SAI FOODS

When You Want Improve

SPECIAL KHARI IMPROVER:

- * It is part of permitted additive .
- * And blend of calcium and Emulsifiers .
- * help to increass khari volume and softness .
- * It is help to increasing life of khari not come to fungal activity .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

Colour :

Yellow Colour



SPECIAL NOODLES IMPROVER :

- * It is part of gluten and enzym .
- * It help to increasing longer noodles .
- * It help to W.A.P of noodles .
- * It help increasing gluten activity in the flour .

Dosage

50 to 100 gm per 100 k.g.
Depending on Wheat Quality

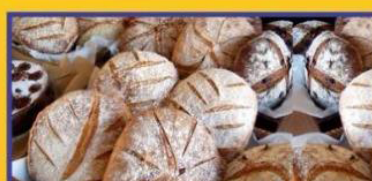
Colour :

Yellow Colour



IDEAL CONTENTS OF MAIDA

1. Moisture	Max. 14.0 %
2. Total Ash	Max. 0.5 %
3. Acid-Insoluble Ash	Max. 0.05 %
4. Gluten (Quality)	Min. 9-10 %
5. Gluten (Quality)	Strong
6. W.A.P.	Min. 60 %
7. Sedimentation Value	Min. 25.0 m.l.
8. Maltouse Value	2.51 mg



SAI FOODS

Work : Sector Chauraha Mirzapur Road Nrar For Lane Puliya,
Gorakhpur, U.P. , INDIA

E-mail: saifoods23@gmail.com, rrgorakhpur1987@gmail.com

www.saifoodsindia.com

Phone : 9125388463, 9936448982

Corporate Office

Deoria By Pass Road Taramandal, Gorakhpur