

# FLOUR IMPROVER

Perfection is our forte, Quality is our Soul



40kg Aata Fresh Mixes And Dough Mixtures, 40kg EDTA Iron Folic Acid Vitamin B12 Vitamin Premix, 40kg Mixes And Dough Mixtures Besan Improver, 40kg Mixes And Dough Mixtures Flour Improver, 40kg Mixes And Dough Mixtures Vital Wheat Gluten, Atta Fresh Improver, Bread Bun Improver, Bulk Flour Whitener, Flour Enzyme Based Improver, Flour Improver, Flour Whitener, High Quality Besan Improver, Power Flour Improver, Pure Wheat Gluten, Rusk Improver Powder, etc.



**40KG AATA FRESH MIXES AND DOUGH MIXTURES**



**ATTA FRESH IMPROVER**



**HIGH QUALITY BESAN IMPROVER**

## About Us

M.N. Fine Chem Private Limited specializes in offering the newest solutions in flour and food improvement through a comprehensive range of functional improvers, dough blends, and specialty baker's ingredients. As a manufacturer and supplier, the company consistently advances the boundaries of innovation to support commercial bakeries, large food businesses, and even home bakers who desire professional-level outcomes. The product line includes Flour Improver, Flour Whitener, Atta Fresh Improver, Bread Bun Improver, Pure Wheat Gluten, all specially designed to impart consistency, efficiency, and high performance with each bake.

In each blend, there is a promise of richer flavor, longer shelf life, and distinction in texture. Whatever it is, be it optimizing fermentation, enhancing gluten formation, or enhancing machinability, all formulations are developed to address the unique needs of artisanal and industrial bakeries. The products do more than enhance results, they open up possibilities. With proven proprietary formulas and master technical assistance, they provide not only consistency but also versatility, responding to local recipes, seasonal wheat variations, and diverse production facilities. From greater volume yield to improved crust and crumb formation, every solution saves bakers time and money while ensuring quality standards with confidence. Dedicated to sustainability and clean-label innovation, our company combines science with simplicity. The formulations provide improved moisture retention, less staling, natural ingredient enhancement, and allergen-free options, making it the perfect partner for innovative food producers.

Key Facts

No of Staff	10
Year of Establishment	2000
OEM Service Provided	No

**Our Products**



**Bread Bun Improver**



**Pure Wheat Gluten**



**40kg Mixes And Dough Mixtures Vital Wheat**



**High Quality Besan Improver**



**Flour Whitener**



**Bulk Flour Whitener**



**Power Flour Improver**



**40kg Mixes And Dough Mixtures Besan**



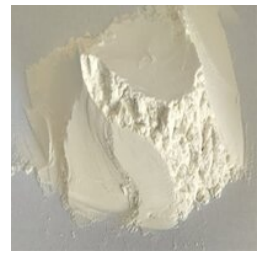
**Flour Enzyme Based Improver**



**40kg EDTA Iron Folic Acid Vitamin B12**



**40kg Mixes And Dough Mixtures Flour**



**Flour Improver**



**Rusk Improver Powder**



**Vitamin Premix**



**SS Micro Feeder Machine**



**Vital Wheat Gluten**



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