



ADVANCE 1000 IMPROVER

OVERVIEW

Advance 1000 is a base bread improver with just the right amount of enzymes and emulsification for all bread applications. Versatile, with improved softness and flavour. Minimal additive numbers required. Works as a building block with CL Soft for a customisable improver. Use at 1% on flour weight.

USAGE

Usage Rate 1.0%

INGREDIENTS

Soy Flour, Wheat Flour, Vegetable Fat, Dextrose, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

| Code | Size | Type | Palletisation |
|--------|---------|------|---------------|
| 253352 | 12.5 KG | Bag | |

NUTRITIONAL INFORMATION

| Type | Value |
|-----------------------|----------|
| Energy (kJ) | 1,750.00 |
| Protein (g) | 22.00 |
| Fat- Total g | 14.60 |
| Fat - Saturated g | 5.70 |
| Carbohydrate (g) | 45.20 |
| Carbohydrate-Sugars g | 4.50 |
| Dietary Fibre g | 7.90 |
| Sodium mg | 33.00 |

METHOD

| | |
|-----------------------------------|--------|
| Group 1 | |
| Ingredient | KG |
| Bakers Flour | 25.000 |
| Salt | 0.500 |
| Advance 100 | 0.250 |
| Bakels Instant Active Dried Yeast | 0.250 |
| Canola Oil RBD | 0.250 |
| Water (Variable) | 15.500 |
| Total Weight: 41.750 | |

YIELD

Note: For added softness and shelf life; CANOLA OIL can be substituted with EMULMAX 1000V (1%) voltem (2%) of EMULMAX 750/200 (0.5%)

DESCRIPTION

Bread - (Using Advance 1000) 1. Place all ingredients in the mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approx. 6-8 minutes on top speed until well-developed 4. Finished dough temperature 27-30°C 5. Allow dough to recover for 10 minutes 6. Mould into required bread varieties 7. Proof for approximately 45-60 minutes 8. Bake 230°C for 30 minutes.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten, soy,
May be present due to shared
equipment: egg, milk and
sulphites



CATEGORY

Bread Improvers



FINISHED PRODUCT

Bread