



ADVANCE 300 IMPROVER

OVERVIEW

Base clean label improver, designed to give the sour dough bakers that little helping hand. A perfect addition to help with consistency on long fermented doughs.

USAGE

0.3% on flour weight

INGREDIENTS

Wheat Flour, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

Code	Size	Type	Palletisation
253332	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,400.00
Protein (g)	10.70
Fat- Total g	1.40
Fat - Saturated g	0.30
Carbohydrate (g)	68.70
Carbohydrate-Sugars g	1.40
Dietary Fibre g	3.90
Sodium mg	9.00

METHOD

Group 1			
Ingredient	KG		%
Bakers Flour	25.000		100.00
Salt	0.500		2.00
Advance 300 Improver	0.075		0.30
Bakels Instant Active Dried Yeast	0.250		1.00
Canola Oil RBD	0.250		1.00
Water	15.500		62.00
Total Weight: 41.575			

DESCRIPTION

Bread 1. Place all ingredients into mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix for approximately 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 at 230°C for 30 minutes. Notes: For added softness and shelf life BAKELS CANOLA OIL can be substituted with EMULMAX 1000V (1%), VOLTEM (2%), or EMULMAX 750/200 (0.5%).



STORAGE

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



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

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



CATEGORY

Bread Improvers



FINISHED PRODUCT

Bread