



ADVANCE 500 IMPROVER

OVERVIEW

A base bread improver with just the right amount of enzymes and emulsification for all bread applications, including “no-time” dough and par baked products. Versatile, with improved softness and flavour. Minimal additive numbers required. Works as a building block with CL Soft for a customisable improver. Use at 0.5% on flour weight.

USAGE

Usage Rate 0.5%

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
253555	12.5 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,550.00
Protein (g)	18.30
Fat- Total g	5.70
Fat - Saturated g	0.90
Carbohydrate (g)	58.20
Carbohydrate-Sugars g	1.40
Dietary Fibre g	5.10
Sodium mg	35.00

METHOD

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Advance 500	0.125
Bakels Instant Active Dried Yeast	0.250
Canola Oil RBD	0.250
Water (Variable)	15.500
Total Weight: 41.625	

YIELD

Note: For added softness and shelf life BAKELS CANOLA OIL can be substituted with EMULMAX 1000V (1%), VOLTEM (2%) or EMULMAX 750/200 (0.5%)

DESCRIPTION

BREAD - (Using Advance 500) 1. Place all ingredients in the mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approx. 6-8 minutes on fast speed until well-developed 4. Finished dough temperature 27-30°C. Allow dough to recover for 10 minutes 5. Mould into required bread varieties 6. Proof for approx. 45-60 minutes 7. 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: gluten and soy May be present due to shared equipment: egg, milk and sulphites



CATEGORY

Bread Improvers



FINISHED PRODUCT

Bread