



## BAKELS DOBRIM 500 IMPROVER

### OVERVIEW

Bakels Dobrim 500 Improver is a basic bread improver for 'no-time' and fermented dough. Suitable for a wide range of bread including Lebanese pita pocket breads and pizza bases. Also ideal for continental and crusty breads.

### USAGE

Usage Rate 0.3% to 0.5%

### INGREDIENTS

Wheat Flour, Mineral s (341, 516), Malt Flour, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

### PACKAGING

Code	Size	Type	Palletisation
253302	8 KG		

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	961.00
Protein (g)	6.80
Fat- Total g	1.10
Fat - Saturated g	0.20
Carbohydrate (g)	47.00
Carbohydrate-Sugars g	0.80
Dietary Fibre g	3.10
Sodium mg	8.00

## METHOD

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Dobrim 500	0.125
Emulmax 750/200	0.200
Bakels Instant Active Dried Yeast	0.250
Water (Variable)	15.500
<b>Total Weight: 41.575</b>	

## YIELD

Alternative fats: Brittex 2000V (2%), Masterfat Supreme V (1%), Baktem Special V (2%), Eminex V (2%)

## DESCRIPTION

BASIC WHITE BREAD AND ROLLS - (Using Dobrim 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 5. Allow dough to recover for 10 minutes 6. Divide and scale 7. Allow dough to recover for 10 minutes 8. Mould into required bread varieties 9. Proof for approx. 45-60 minutes 10. 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

Carton



### ALLERGENS

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



### CATEGORY

Bread Improvers



### FINISHED PRODUCT

Bread, Bread Roll