



## BAKELS EXTRA 1% IMPROVER

### OVERVIEW

A powder bread improver that contains state-of-the-art enzymes and emulsifiers for optimum performance, particularly for frozen dough and parbaked products. For superior dough processing tolerance, volume and crumb softness. Good level of emulsifier for 'no-time' dough.

### USAGE

Usage rate 1.0%

### INGREDIENTS

Soy Flour, Mineral Salts (170, 516), Emulsifier (472e, 481), Vegetable Fat, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat), Raising agent (920)

### PACKAGING

Code	Size	Type	Palletisation
197201	15 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,800.00
Protein (g)	14.30
Fat- Total g	31.30
Fat - Saturated g	19.90
Carbohydrate (g)	20.00
Carbohydrate-Sugars g	0.60
Dietary Fibre g	4.90
Sodium mg	642.00

## METHOD

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Bakels Extra 1% Improver	0.250
Emulmax 750/200	0.200
Bakels Instant Active Dried Yeast	0.250
Water (Variable)	15.500
<b>Total Weight: 41.700</b>	

## DESCRIPTION

BASIC WHITE BREAD AND ROLLS - (Using Bakels Extra 1% Improver) 1. Place all ingredients in the mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approx. 5-7 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. Mould into required bread varieties 8. Proof for approximately 45-60 minutes 9. Bake 230°C for 30 minutes 10. Alternative fats: Brittix 2000V (2%), Masterfat Supreme V (1%), Baktem Special V (2%), Eminix V (2%)



### 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, Bread Roll