



BAKELS QUANTUM CL 1000 IMPROVER

OVERVIEW

A balanced, clean label improver blend for all bread, roll and bun types. Improved volume, texture and crumb softness and can increase water absorption. Provides excellent processing tolerance.

USAGE

Usage rate 1.0%

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
195402	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,550.00
Protein (g)	18.30
Fat- Total g	7.00
Fat - Saturated g	1.20
Carbohydrate (g)	56.00
Carbohydrate-Sugars g	1.00
Dietary Fibre g	6.50
Sodium mg	22.00

METHOD

Group 1	
Ingredient	KG
Bakers Flour	25.000
Salt	0.500
Quantum CL 1000 Improver	0.250
Bakels Instant Active Dried Yeast	0.250
Canola Oil RBD	0.250
Water (Variable)	16.000
Total Weight: 42.250	

YIELD

NOTE: For added softness CANOLA OIL can be substituted with EMULMAX 1000V (1%). VOLTEM (2%) or EMULMAX 750/200 (0.5%). Substitutes require additive numbers

DESCRIPTION

Basic White Bread and Rolls 1. Place all ingredients into mixing bowl 2. Mix on slow speed for 2 minutes 3. Mix for approximately 6-8 minutes on fast speed until well-developed 4. Finished dough temperature 27-30°C 5. Allow dough to recover for 10 minutes. Divide and Scale 6. Allow dough to recover for 10 minutes. Mould into required bread varieties 7. Proof for approx 45-60 minutes 8. Bake at 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