



BAKELS QUANTUM PLUS IMPROVER

OVERVIEW

A premium bread improver technology with emulsifier for optimum performance. Bakels Quantum Plus Improver adds a number of benefits to standard bread dough:

- Assists with dough development and maturity
- Superior processing tolerance
- Improved volume, texture and crumb softness
- For "instant" or "rapid" dough processes.

USAGE

Usage rate 1.0%

INGREDIENTS

Emulsifier (481), Soy Flour, Wheat Flour, Mineral Salt (170), Vegetable Fat, Antioxidant (ascorbic acid), Enzyme (amylase) (wheat)

PACKAGING

Code	Size	Type	Palletisation
195452	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,910.00
Protein (g)	11.20
Fat- Total g	39.50
Fat - Saturated g	34.50
Carbohydrate (g)	20.20
Carbohydrate-Sugars g	0.40
Dietary Fibre g	4.00
Sodium mg	1,200.00

METHOD

Group 1	
Ingredient	KG
Bakers Flour	5.000
Salt	0.100
Quantum Plus Improver	0.050
Canola Oil RBD	0.050
Bakels Instant Active Dried Yeast	0.050
Water	3.200
Total Weight: 8.450	

DESCRIPTION

Basic White Bread and Rolls 1. Place all ingredients in the mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix for approximately 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. 8. Mould into required bread varieties. 9. Proof for approximately 45?60 minutes. 10. Bake at 230°C for 30 minutes. 11. Optional fats: Brittex 2000V (2%), Masterfat Supreme V (1%), Baktem Special V (2%), Eminex 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