



## BRACK IMPROVER

### OVERVIEW

Improved formulated for the production of traditional bracks and fruit bread.

Brack improver embodies in one improver system specialised ingredients including emulsifiers, enzymes, hydrocolloids, oxidants and ascorbic acid to produce moist eating fruit breads with extended shelf life.

### USAGE

2% on flour weight

### INGREDIENTS

Soya Flour, Stabiliser (E415), Stabiliser (E466), Emulsifier (E481), Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent: (E300)

### PACKAGING

Code	Size	Type	Palletisation
196320	20 KG	Bag	40

## NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	452.00
Energy (kJ)	1,870.00
Fat (g)	29.13
Fat (of which saturates)(g)	21.32
Carbohydrate (g)	17.81
Carbohydrate (of which sugars)(g)	3.33
Protein (g)	15.94
Fibre (g)	27.27
Salt (g)	2.40

## METHOD

Group Brack - General Purpose Recipe

Ingredient	KG
Flour	32.000
Salt	0.560
Yeast	1.440
Shortening	2.240
Sugar	1.440
Mixed Spices	0.060
Brack Improver	0.640
Water	17.500
Sultanas	25.000
Cherries	3.500
Peel	4.500

**Total Weight:** 88.880

## DESCRIPTION

Approximate Mixing Times; Hi Speed: 2.5 minutes Spiral: 2 minutes slow, 6-8 minutes fast Process: No time dough Dough Temp: 27C (80F) Approx Proof: 50-55 minute approx Baking Temp: 232C (450F) Note: Yeast levels may vary according to bakery conditions and also will have to be adjusted if using liquid yeast.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Soya, Wheat



### CATEGORY

Bread, Roll & Morning Goods, Bread & Roll Improvers



### INGREDIENT FEATURES

Vegan, Vegetarian



### FINISHED PRODUCT

Brack