



CLEAN LABEL BREAD IMPROVER SUPER 0.5%

OVERVIEW

Clean Label Bread Improver 0.5% is a concentrated general purpose CL product with a usage rate of 0.5% based on flour weight. It is used for the production of a range of clean label bread and rolls including wholemeal.

USAGE

A clean powdered bread improver

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Iron, Thiamin, Nicotinamide), Flour Treatment Agent Ascorbic Acid, Enzyme (Wheat), Carrier (E516)

NUTRITIONAL INFORMATION

Type	Value
Energy (Kcal)	1,513.00
Fat (g)	1.33
Fat (of which saturates)(g)	0.37
Carbohydrate (g)	76.56
Carbohydrate (of which sugars)(g)	0.56
Protein	8.70
Fibre	3.74
Salt	0.02

DESCRIPTION

Dough Temperature: 27°C (80°F) approx. Proof: Approximately 50 - 55 minutes Baking Temperature: 240°C (460°F)



STORAGE

Cold and dry conditions (15-20C)



SHELF LIFE

270 days



TYPE

Powder



CATEGORY

Bread & Roll Improvers