



CLEAN LABEL IMPROVER

OVERVIEW

Clean Label Improver is a concentrated, general purpose product.

Clean Label Improver is used for the production of a range of clean label bread and rolls, including wholemeal.

BENEFITS INCLUDE:

- Soya free
- Suitable for all types of mixers.
- Developed for premium clean label products which are emulsifier-free.

USAGE

1% on flour weight

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E300), Enzymes (Wheat)

PACKAGING

Code	Size	Type	Palletisation
194200	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,580.00
Energy (Kcal)	373.00
Fat (g)	1.37
Fat (of which saturates)(g)	0.39
Carbohydrate (g)	79.18
Carbohydrate (of which sugars)(g)	0.59
Protein (g)	8.95
Fibre (g)	3.92
Salt (g)	0.04

METHOD

Group 1	
Ingredient	KG
White flour	16.000
Yeast	0.500
Salt	0.320
Clean Label Improver	0.160
Sunflower shortening	0.320
Water	9.500
Total Weight: 26.800	

YIELD

30 loaves

DESCRIPTION

White Bread 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix on fast speed for 6 minutes. 4. Scale at 900g. 5. Prove for approximately 50 minutes at 38°C (100°F). 6. Bake at 230°C (446°F) for 30-35 minutes.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 15 minutes.

High speed 2.5-3 minutes (if no water meter).

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods, Bread &
Roll Improvers



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Baguette, Crusty Bread, Crusty Roll,
Tin Bread, Wholemeal