



CLEAN LABEL SUPER IMPROVER

OVERVIEW

Clean Label Super Improver is a concentrated, general purpose product and used at twice the usage of [Clean Label Improver](#).

This product is used for the production of a range of clean label bread and rolls, including wholemeal.

BENEFITS INCLUDE:

- Provides bakers with cost-in-use benefits.
- Emulsifier-free.

USAGE

0.5% on flour weight for white bread

1% on flour weight for wholemeal bread and rolls

INGREDIENTS

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

PACKAGING

Code	Size	Type	Palletisation
194244A	25 KG	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,513.00
Energy (Kcal)	357.00
Fat (g)	1.33
Fat (of which saturates)(g)	0.37
Carbohydrate (g)	76.59
Carbohydrate (of which sugars)(g)	0.56
Protein (g)	8.67
Fibre (g)	3.74
Salt (g)	0.02

METHOD

Group 1	
Ingredient	KG
White flour	16.000
Yeast	0.500
Salt	0.240
Clean Label Super Improver	0.080
Organic palm shortening	0.320
Water	9.500
Total Weight: 26.640	

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

Crusty Bread, Crusty Roll, Tin Bread, Wholemeal