



## FRENCH IMPROVER

### OVERVIEW

French Improver is a powdered improver for the production of all crusty rolls, Vienna type breads, baguettes and batons.

#### BENEFITS INCLUDE:

- Clean label.
- Soya free.
- Suitable for all types of mixers.
- Producing a versatile range of finished goods.
- Economical in use.
- Very good volume, crumb strength, stability and handle ability.

### USAGE

0.25% on flour weight

### INGREDIENTS

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

## PACKAGING

Code	Size	Type	Palletisation
195750A	25 KG	Bag	40

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,517.00
Energy (Kcal)	358.00
Fat (g)	1.31
Fat (of which saturates)(g)	0.97
Carbohydrate (g)	75.87
Carbohydrate (of which sugars)(g)	0.56
Protein (g)	8.71
Fibre (g)	3.76
Salt (g)	0.03

## ADDITIONAL INFORMATION

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