

Improver for any bakery applications. Contains emulsifiers, and improves volume, texture and crumb softness.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG)
Flour	10.000kg
Improver 1%	0.100kg
Yeast - Prime	0.100kg
Salt	0.200kg
Oil	0.100kg
Water (variable)	6.300L

METHOD

STEP 1

Place all of above ingredients into mixer.

STEP 2

Mix on slow speed for 2 minutes then scrape down.

STEP 3

Mix on fast speed for 6 minutes until dough is fully developed.

STEP 4

Scale, prove and bake.





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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may yary.