

## BREAD IMPROVERS, SOFTENERS &amp; CONCENTRATES

## IMPROVER 1% 10KG

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.