



Biscuit Improver Concentrate

Art. Nr. 21154

Product Data

Product Description: *Biscuit Improver*

Shelf life from production: 360 Days

Storage conditions: 15-20 °C / in the unopened original packaging /

Store cool after opening

Ingredients:

Emulsifiers (E472b, E472a, E475), corn starch, raising agents: E450, E341, E500, stabilizers E415, Aroma.

Possible uses:

- Concentrated mixture for the efficient production of various biscuit bases and shutters
- Easy and quick processing.
- High volume and even pore size.
- Biscuit variations
- Piece goods
- Marble ring cake
- Cake

Product characteristics:

- Simple recipe
- No time-consuming weighing means rational and safe production
- Versatile application options
- Good drinking properties
- High volume and uniform Porung

Dosage:

Biscuit Improver Concentrate	6.47%
Wheat starch	8.24%
Sugar	26.47%
Wheat flour	17.65%
Whole egg	29.40%
Water	11.77%

Preparation:

- Whip all ingredients at slow speed for 1 min
- Then whip at high speed for 5-12 min, depending on type of machine
- Baking temperature 185-190°C
- Baking time for Sponge cake: Approx 25-30 minutes
- Depending on size and weight