



# Toast Bread Improver

Art. Nr. 21324

## Product Data

**Product Description:** *Toast Bread Improver*

**Shelf life from production:** 360 Days

**Storage conditions:** 18 °C / in the unopened original packaging /  
Store cool after opening

## Ingredients:

Wheat flour, Sodium stearoyl-2-lactylate, SSL E 481, Mono- and diglycerides of fatty acids, E 471, Guar gum E412, Flour treatment agent Ascorbic acid E300, Enzymes.

## Possible uses:

In addition to the particularly inexpensive calculation, further advantages of the new product are the soft structure and the long keeping of the baked goods also, an excellent volume and a juicy crumb with a short bite.

## Product characteristics:

- ✓ The perfectly balanced emulsifier Toast bread improver for all types of wheat dough - a wide range of applications
- ✓ For optimizing the dough handling
- ✓ In mechanical dough processing
- ✓ In manual dough processing
- ✓ Achieving high fermentation tolerance
- ✓ For different dough processing methods and dough temperatures
- ✓ For best quality Bread and Buns
- ✓ Good volume - nice soft bread crumb - excellent flavor

## Basic Recipes:

Wheat flour	1.000 g
Salt	18 g
Sugar	20 g
Skimmed milk powder	10 g
Fat	80 g
Toast Bred Improver	20 g
Yeast	50 g
Water	approx. 550 g

## Application:

- Mixing time: 3 min. speed I
- 4-5 min. speed II