BAKELS
BAKERY INGREDIENTS SINCE 1904

CLEAN LABEL DANISH IMPROVER

OVERVIEW

Clean Label Danish Improver is a powdered improver, for the production of top quality laminated morning goods, such as Danish and croissant.

BENEFITS INCLUDE:

- Clean label.

Use in combination with Bakels sweet glazes such as **Instant Superglazes** or **RTU Neutral Glaze** for optimal finishing.

USAGE

1% for Danish, 0.5% for croissant.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Wheat Gluten, Inactive Dry Yeast (Wheat), Rapeseed Oil, Flour Treatment Agent (E300)

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PACKAGING

Code	Size	Type	Palletisation
192336	20kg	Bag	50

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,642.00
Energy (Kcal)	388.00
Fat (g)	2.67
Fat (of which saturates)(g)	0.46
Available Carbohydrate (g)	54.00
Carbohydrate (of which sugars)(g)	1.07
Protein (g)	34.95
Fibre (g)	3.86
Salt (g)	0.02

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

Savoury & Pastry Ingredients, Pastry Improver

INGREDIENT FEATURES

Clean Label, Vegan suitable, Vegetarian , Versatile application

FINISHED PRODUCT

Croissant, Danish, Sweet Good