



CLEAN LABEL SUPER IMPROVER

OVERVIEW

Clean Label Super Improver is a comprehensive improver in concentrated powder form.

Formulated for the production of a range of clean label bread and rolls, including wholemeal.

Containing a balanced blend of oxidants and enzymes.

BENEFITS INCLUDE:

- Clean label.
- Economical in use.
- Soya free.
- Delivering great immediate softness.
- Produces doughs with good stability, shock tolerance and volume.

Not suitable for products containing butter.

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USAGE

0.5% on flour weight for bread.

1% on flour weight for rolls and wholemeal.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
194245	12.5kg	Bag	40

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,513.00
Energy (Kcal)	357.00
Fat (g)	1.33
Fat (of which saturates)(g)	0.37
Available Carbohydrate (g)	76.56
Carbohydrate (of which sugars)(g)	0.56
Protein (g)	8.70
Fibre (g)	3.74
Salt (g)	0.02

METHOD

Group 1	
Ingredient	KG
Bread flour	16.000
Yeast	0.500
Salt	0.240
Clean Label Super Improver	0.080
Organic palm shortening	0.320
Water	9.500
Total Weight: 26.640	

YIELD

30 loaves

DESCRIPTION

White Bread 1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix on fast speed for 6 minutes. 4. Scale at 900g. 5. Prove for approximately 50 minutes at 38°C (100°F). 6. Bake at 230°C (446°F) for 30-35 minutes.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 15 minutes.

High speed 2.5-3 minutes (if no water meter).

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

Bread, Roll & Morning Goods, Bread & Roll Improvers



INGREDIENT FEATURES

Clean Label, Vegan suitable, Vegetarian



FINISHED PRODUCT

Crusty Bread, Crusty Roll, Tin Bread, Wholemeal



FUNCTION

Improve volume, Reduce recipe cost