



FRENCH IMPROVER

OVERVIEW

French Improver is a concentrated powdered improver for the production of all crusty rolls, Vienna type breads, baguettes and batons.

Containing a balanced blend of oxidants and enzymes.

BENEFITS INCLUDE:

- Clean label.
- Economical in use.
- Soya free.
- Produce a versatile range of finished goods.
- Delivering good volume and handle ability.

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USAGE

0.25% on flour weight for bread.

INGREDIENTS

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



PACKAGING

Code	Size	Type	Palletisation
195750A	25kg	Bag	40

NUTRITIONAL INFORMATION

Туре	Value
Energy (kJ)	1,517.00
Energy (Kcal)	358.00
Fat (g)	1.31
Fat (of which saturates)(g)	0.37
Available Carbohydrate (g)	75.68
Carbohydrate (of which sugars)(g)	0.56
Protein (g)	8.94
Fibre (g)	3.75
Salt (g)	0.03

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



TVDE



ALLERGENS

Powder Wheat



CATEGONT



INGREDIENT FEATURES



FINISHED PRODUCT

Bread, Roll & Morning Goods, Bread & Roll Improvers

Clean Label, Vegan suitable, Vegetarian

Baguette, Crusty Bread, Crusty Roll



Improve volume, Reduce recipe cost